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| Bartender |
| Expectations from a good bartender. |

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Job Description

 Bartending is a sociable job; it gives the opportunity for working in élite and sensational venues. Bartending requires interaction with many people. They need to know how to communicate well with people, how to make and sell drinks, and how to give customers a great time.

 A bartender works behind the bar, making drinks for customers and the waiters who need them to refill the customers’ drinks at the table. Sometimes bartenders have to deal with problematic people. They have to know how to handle cash, credit cards, and special equipment.

* Education

 A bartender would need a certificate in order to be hired. In order to get that certificate they would attend a bartending school, complete an online course, or enroll in training classes offered by the restaurant applying to.

Bartenders would need to learn the different types of alcohol, how to make drinks, the basic liquor law, and how to work the equipment and supplies.

* Qualities
1. Multitask ~ Interact with customers, make drinks, keep bar clean.
2. Communication ~ Able to engage and communicate with customers, able to tell customers if the bar does not have the drink they requested; suggest other drinks or any other alcohol. Great communication would lead to a great relationship with customer, and make a regular customer.
3. Organization ~ Need to know where the equipment are located, cannot be skimming through shelves.
4. Flexibility ~ Would need to be flexible, be able to work the weekends and late at night. Be ready to work later than the typical 9-5 schedule.
5. Attitude ~ Have a great attitude. Be able to work with belligerent or rude individuals. Great attitude would help with bonding, and customers might return as a regular.

Pros:

* Bartending schools offer courses to train and certify bartenders as few as 10 four- hour sessions.
* Bartending schools give hand-on experiences.
* Structured courses and learning components for students.

 Cons:

* Employers may prefer someone who has experienced with the restaurant work or the bar work.
* Bartending school may be seen as unreasonable to becoming a certified bartender.

Serving Customers

While serving the customers bartenders have to acknowledge them as soon as they sit down at the bar, or order a drink. Placing a cocktail napkin in front of the customer tells them that they are being severed. Smiling with a friendly greeting would make them feel as though they are being taken care of. If a bartender serves the customer well, they might get a big tip.

 A bartender has to be prepared to stop a customer who has had too many to drink, they would then need to call a cab if needed. They would need to have a responsible service ethic at all times.

Strong Knowledge of the Drink Menu

 A bartender has to inform a customer of:

* + The happy hour specials
* To reserve bottles of wine if requested.
* Ask questions of what drinks they would enjoy the most.

Mixing and Pouring Drinks

* Bartenders need to have their recipes memorized, and they would not need a cheat sheet when mixing drinks.
* Bartenders need to be familiar with pouring liquor using any tools in their bar, opening wine bottles and pouring beer from a tap.

Understanding of Bar Equipment

* Knowing how to use the equipment is important because it would be easy to be shown if a bartender looks confused.
* Bartenders need to be comfortable with their environment and the trading of the tools in order to do a good job.

Handling- Cash

* In the bar cash is constantly everywhere across the bar, it needs some organization and some quick thinking in order to get it together.
* Need to give the right amount of change, show integrity when handling with customers credit cards.
* Be able to learn point of sale operations (POS).