



The parts of the bar

Dr. mohamad issa watfe

The bar (itself):

The size, shape and the placement of the bar (is a design problem which) should fulfill two different purposes (the element of layout and décor and the element of function).

The element of layout and décor are primary concerns of the owner, architect and the interior designer who plan the size, shape, appearance and position of the bar in the room.

The element function for example, the working areas where the drinks are mixed and poured, are planned by a facilities design consultant or an equipment dealer.

They (the owner, architect, the interior designer and the facilities design consultant) should all work together from the beginning to plan a bar.

Very often the bar is positioned and its dimension set without consulting a facilities designer and without considering factors like the number of drinks to be served, the projected volume of business, space and equipment needed to serve the drinks in these numbers, etc.

The result is that, eventually, the facilities designer must do the best job possible within allotted space.

Parts of the bar:

Typically bar is made of three parts: the front bar, the backbar, and the underbar often it may have a fourth part- the overbar. Each part has its special functions the figure shows all these three parts in profile with its standard dimensions. The length of the bar will vary according to need.

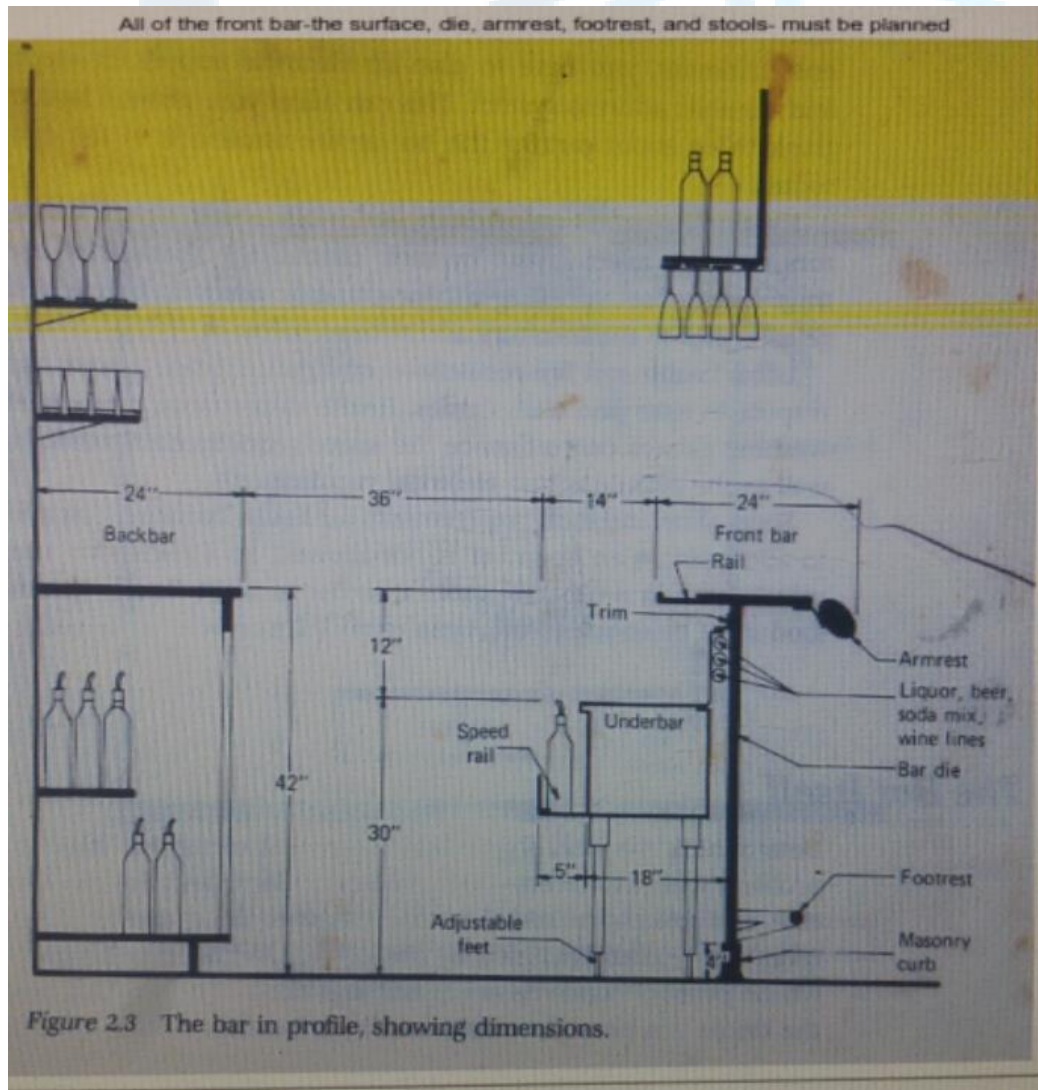
1- The front bar:

Customers order their drinks and these drinks are served at the front bar. Thus front bar is called the customer's area. It is typically 16 to 18 inches wide with an alcoholic-proof and waterproof top surface.

The height of the front bar usually 42 to 48 inches, is a good working height for the bartender. It is also makes the front bar just for leaning against with one foot on the footrest, all underbars equipment are designed to fit under this 42 inch high front bar.

Where drinks are served from the main public bar for table service, the front bar must always have a pickup station-set off from the customers, bar area, where serving personnel turn in, receive orders and return empty glasses.

All of the front bar-the surface, die, armrest, footrest, and stools must be planned.



2- The back bar:

The back bar usually 24 inches depth has a double function, the first function is the decorative function of display and the second one is the storage function.

It is the area where bottles of liquor and rows of glassware are traditionally displayed. There are a mirror behind them this mirror has two functions . one : it doubles the splendor of the bottles due to reflection, and other function: it gives the person sitting at the bar a full view of what is happening behind him, and the bar tenders sometimes use it to observe customers without being noticed.

The base of the back bar (usually in 42 in height) is likely to be storage space, refrigerated or otherwise. It may has house special equipment such as a glass foster, an ice machine, or a mechanical dishwasher.

The back bar should not only be visually pleasing but coordinate with the décor of the room also.

3- The under bar:

It is the heart of the entire beverage operation. Almost care and attention is required to design it so that the equipment (pouring station, washing sinks,etc.) are arranged compactly and efficiently.

Work surfaces of under bar equipment are 30 inches high with depth of 16 inches.

Each bartender should have an individual supply of pouring liquor, ice, glasses, mixer, blender, and garnishes, all within arm's reach in pouring station.

Each pour station has an ice bin and one or more bottle racks for the most used liquors and mixes. The supply of glasses may be upside down on the glasses rail near ice bin, on special glass shelves, in glass racks stacked besides the station, on the back bar. In all these places the glasses are grouped according to their type and size, the mixer and blender are on the recessed shelf beside the ice bin, while the garnishes are on the bar top in special tray.

The under bar must also have provision for waste disposal and a hand sink.

4- Over bar:

It is a part of bar itself found above the front bar. It solves two purposes , the first: the function of design and the second : the function of storage as a glasses.

Down lighters may be fitted in the over bar , which must be task oriented, like every other part of the bar, the over bar should also blend into the overall plan and décor of the bar.

Large bar equipment:

1- The equipment for mixing drinks:

The main equipment for mixing drinks is the pouring station. It is known by various names like cocktail station, cocktail unite, beverage center or jockey box. It is outfitted with the following equipment:

A- Ice chest (ice bin):

It is considered as centerpiece of any pouring station, it comes with a divider enabling two types of ice to be stored i.e. cube ice and crushed ice.

B- Bottle rails or speed rails:

It contains the most frequently used (poured) liquors . usually well brands and popular call brands are set up with easy reach in the speed rails. Additional call brand liquors are displayed on the back bar.

C- Mixer and blender:

They are located on the shelf on the right-hand side of the cocktail unite. The shake mixer has a shaft coming down from the top , it is a mechanical substitute for a hand shaker.

Blender takes the mixing process one step further. It can grind, puree and refine ingredients and is used in making drinks like banana daiquiri or frozen margarita. Today's bars have both mixer and the blender.

D- Condiment cups or bottle wells:

They are used to hold garnishes and are located in double rows on the left of the ice chest, to keep them chilled. Sometimes, bottle wells replace these condiment cups and keep juices and prepared mixes cold.

E- Handgun for dispensing soft-drinks mixes

F- Automated liquor pouring system

G- Dump sink, glass shelf and towel rack.

2- Equipment for washing and waste disposal:

Includes the following items:

A- A three or four-compartment sink with drain boards:

It is usually a single piece of equipment placed near the bartender station or between two stations. One compartment is for washing, one for rinsing, and one for sanitizing (killing bacteria with a chemical solution), the fourth is usually used as a waste dump to catch the debris.

B- Hand sink with towel rack:

usually, the hand sink utilized for washing hands is separate one but more often the fourth sink acts as a hand sink.

C- Special glass-washing brushes:

Glass brushes stand up in a soapy water of the wash sink. The bartender places the glass over the center brush and presses a button to make the bristles spin.

D- Waste dump:

Each pick up station has a waste dump on the server's side of the bar. Cocktail servers returning with dirty glasses dump the debris here. Behind the bar are removable trashcans.

E- Bottle chute:

Empty liquor bottles are accumulated at the bar to return to the store room to exchange it for full bottles. A bottle chute conveys empty beer and soda bottles to the basement below the bar for disposal.

3- Other large equipment:

Includes the following items:

A- Glass frost:

Usually, a glass foster is used to chill glasses for straight up cocktail, frozen drinks and ice cream drinks. Always dry glasses and mugs should be placed in the foster, otherwise a thin coat of ice will form on the glass may stick to the lip of the drinker.

B- Automatic glass-washer:

For bottle cleanliness, it is an alternative to washing glasses by hand. it is giving bartender more time to prepare drinks, it washes and rinses glasses with tap water, provides a final high temperature rinse with good chemicals to sanitize them and blow dries them without water-spot.

C- Frozen drink dispenser:

It soft-freezes a large quantity of a premixed drink (like margarita or daiquiris) to a slush. All frozen drinks dispensers pump a percentage of air called as overrun into the liquid mix, increasing its volume and giving soft-frozen consistency.

D- Dry (unrefrigerated) storage cabinets.

This storage form tile major part of the back bar. It stores red house wines for pouring by glass or carafe, reserve supply of napkins, bar towels, matches, picks, straws, stir-sticks, and other nonfood, non-beverage items.

E- Refrigerators:

It looks like dry storage cabinets from outside, hold suppliers of special mixes and juices, bottled beer, bottled mixes if used, white wines, fruit and condiments for garnishing, cream, eggs....etc. they may also use to chill glasses.

F- Ice (making) machines:

Every cocktail bar operation has an ice-maker, as it cannot operate at all without ice. It is at under bar or back bar in case of a large bar.

G- Cash registers:

They are core of a system of controls by which management ensures that its liquor is sold to the customers with little or no evaporation en route. It keeps records of stock in hand, the costs.

Small bar tools and equipment:

They are usually made of stainless steel as it looks good, they are used for mixing and pouring and preparing condiments to garnish drinks, and for serving.

1- Small wares for mixing and pouring:

The tools for mixing and pouring by hand include:

A- Jiggers:

It is a measure of ounces, it is used to measure liquors for cocktails, highballs and other mixed drinks.

B- Mixing glass:

It is a heavy glass container having a capacity of 16 to 17 ounces, in which drink ingredients are stirred with ice. It is used to make martinis and manhattans and other drinks.

C- Hand shaker:

It is used for shaking drink ingredients with ice and is used in making of cocktail with fruit juice, egg, sugar, cream, or any other ingredient that doesn't mix readily with spirits. It is rinsed after each use.

D- Shake mixer:

It is an automatic alternative of a hand shaker and is faster and more efficient . it can even make ice-cream drinks, which the hand shaker cannot do. The mixing container of the shake mixer is also called a mixing cup, steel, or can.

E- Bar strainer:

It is a round wire spring on a handle. It comes with ears that fit over the rim of a shaker or mixing glass and keeps ice and fruit pulp from going into the glass when the drink is poured.

F- Bar spoon:

It is a stainless steel shallow spoon with a long handle and a bead on the end . it is used for stirring drinks in a drink glass or mixing glass or cup.

G- Ice scope:

It is an implement for scooping ice from the ice bin. It has a capacity of 6 to 8 ounces. It make easy to get the right amount of ice with one swoop of the scoop. Glasses should not be used for scooping ice.

H- Ice tongs:

They are designed to handle one cube of ice at the time . they serve an important function of hygiene, as hands should never touch the ice that goes into a drink.

I- Muddler:

It is a wooden tool that looks like a little baseball bat. One end is flat for crushing one substance into another. The other end is rounded and can be used to crack ice.

J- Funnels:

They are needed in several sizes for pouring from large containers into small ones. Some funnels have a screen at the wide end to strain out pips and pulp.

K- Fruit squeezer:

A bar-type fruit squeezer is a hand-size gadget that squeezes half a lemon or lime for a single drink, straining out pits and pulp.

L- Glass rimmer:

It is a gadget used to rim a glass with salt or sugar, it is made up of three trays. One contains a sponge that is saturated with lemon or lime juice, the second contains a layer of salt, and the third a layer of sugar. The glass rim is pressed on the sponge and then dipped in salt (for margarita or salty dog) or sugar (for a side car).

2- Small bar tools and equipment for garnishing:

Fruits and other food are used to garnish a drink go in a multi-compartment condiment tray, which is mounted on some part of the under bar at the pouring station. The tools for preparing condiments are as the follows:

A- Cutting board:

It is a small board having surface that will not dull the knife. Rubber or plastic is the material to prefer. Wood is the best surface to work on, but it is a health hazard.

B- Bar knife:

It is a small to medium-size stainless steel knife such as a paring or utility knife. The blade should be kept sharp, as it is safer than a blunt knife and the handles should be made of heavy-duty rubber or plastic or sanitary reasons.

C- Relish fork:

It is a long thin two tined stainless- steel fork designed for reaching into narrow-necked bottles for onions and olives. Usually it has a spring device that helps to secure the olive or onion firmly.

D- Zester, router and stripper:

Zester or router are special cutting tools which peel away the yellow part of the lemon skin without including the white under skin. A stripper is similar but cuts a broader, shallower swath.

3- Small tools and equipment used in serving:

No bar can do without these items, they include:

A- Bottle and can openers:

Should be made of stainless-steel, as it is rust-free and easily cleaned.

B- Corkscrews:

They are many different kinds of corkscrews available to extract corks from wine bottles. The waiter's corkscrew is designed for opening wines tableside. It includes the corkscrew itself, a small knife for cutting the seal of the bottle and a lever for easing out the cork.

C- Beverage trays:

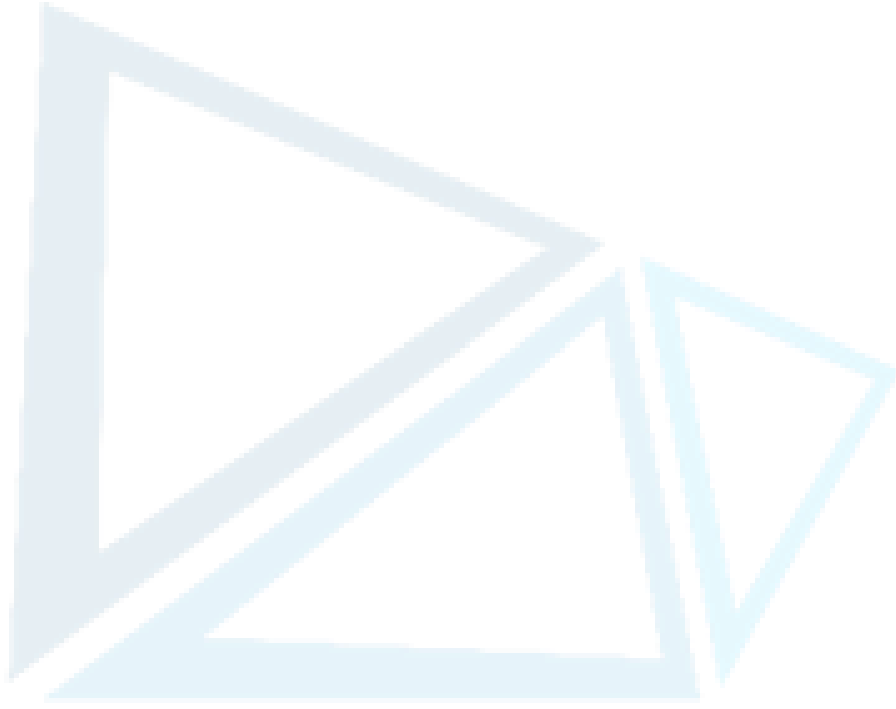
They are used in bar operations. They should have a cork surface to keep the glasses from slipping.

D- Folio:

A part from these items , all the essentials for table service like drink or appetizer menus and wine lists, wine chillers, bar towels (or white table napkins), beer coasters, matches and clean ashtrays, small bowls (biting dish) for savory mixturesetc. should be in readiness at the pick-up station.



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