

Course Name- Food & Beverage Management-1

Course Code- BHMN-311

Bar operations- An Introduction

Introduction:

A bar is a regarded place selling all kinds of alcoholic beverages to the customers. Bars are found in hotels, resorts, clubs, casinos, and beverage (F&B) departments of the hotel industry. The main function of a bar is to serve alcoholic drinks in appropriate glassware according it is a word derived from public house which is obtained to sell alcoholic beverages. Pubs mainly serve all kinds of beers along with other alcoholic to the customer's preferences. In the field of food and beverage operation, service of alcoholic and non alcoholic beverages plays an important role. Generally, it is perceived that there are many places which are involved in the sale or consumption of alcoholic beverages like serving to the guests for their consumption inside the premises, or like occasions which do not include any commercial trade or shops like liquor stores which permits the consumers to take away the liqueur for consumption at some other place. The term 'bar' con noted as a counter for dispensing goods and services, it is defined as a counter where food and/or beverages are sold and provided.

Importance:

Most customers like their drinks with without ice; some like to add mixes such as tonic water, soda, lemonade, ginger ale, flavoured effervescence drinks, etc.; and some prefer their drink with nothing added, or neat. Complimentary snacks, finalized by the management, are served along with the drinks. Some like to settle down for cocktails and some only for juices and mocktails. To carry out its operations efficiently, the bar must have adequate supply of all kinds of alcoholic drinks, ice, water, mixes, kitchen stock, appropriate glassware, straws, drip mats, etc.; within the reach of the bartenders. Bars act as the service and storage area for all these items mentioned. The other important requirements for bar operations are water supply, electric supply, lighting, and drainage. A bar needs a continuous hot and cold water supply for many applications. Water is required for making ice, washing, and to mix with drinks. The drainage system should ensure that the water drains quickly without any stagnation. It is suggested that the places offering beverages for in-premises consumption are more frequented by consumers and are more or less associated with the hospitality industry being their primary, secondary or tertiary business activity. It is a fact that the hospitality industry all across the world considers bars as an integral part of the complete guest experience. Some of the types of bar, categorized either according to the kind of alcoholic drinks served. There are food bars as well as beverage bars. Food bars include Oyster bars, Snack bars, Sandwich bars etc. the term 'bar' invariably mean the beverage bars - particularly the ones that serve alcohol.

Reference:

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