

# HM-401: Bar Management

**Theory: 4 Credits**

**Objectives:** To make the students to gain the Basic Knowledge about different of bar and bar operations.

**Course Content:**

**Unit 1: Bar and Bar Operation:** Introduction, definition, A brief history of bars and alcoholic beverages , Development of bars, Modern Bar design, layout and location, Ownership types – pubs and bars, Legal aspects affecting beverage businesses, Roles of the bartender, Job description .

**Unit 2: Bar and Service Equipment -**, Bar area – large equipment, Bar area – small equipment and utensils, Glassware, Food service equipment , Techniques of Mixology Garnish, Preparation Classic and Contemporary Cocktails

**Unit 3: Serving Alcoholic and Non-Alcoholic Beverages -** Beverage service procedures , Responsible service of alcohol ,Beverage service and the law ,The Principles and Practice of Bar and Beverage Management, Management responsibilities in beverage staff training , Preventing guest intoxication and identifying over-consumption , Alcoholic bar provisions- beer, whiskey, rum, gin, brandy, wines, types of wines, Non-alcoholic bar provisions- water, mineral water, aerated water, bitters, juices, syrups, and cordials

**Unit 4: Customer care and Payment-** Customer care- ,Creating first impressions , Handling Cash and Payments in Bars- Payment systems used in the bar , Procedures and controls for receiving payments in the bar, Cash counting, floats and cash drawers , Fraudulent and dishonest activities

**Unit 5: Beverage Control Systems-**Introduction, Managing costs and revenue to make profits, Policies for pricing, Stock control, Receiving, checking, storing and issuing controls, System of bar books, Cellar management, Control of possible losses in the bar, Controls for beverage production, Point-of-sale systems for stock and beverage control.

**Reference Books:**

1. Bar management and control: Dr. BK Chakravarti
2. Managing Bar Operations: Lendal Henry Kotschevar and Mary L. Tanke