

Introduction to Bartending

Introduction to Bartending – Quick Reference Notes

1. What Is Bartending?

- **Definition:** The art and science of preparing, serving, and selling alcoholic and non-alcoholic beverages in a bar, restaurant, or event setting.
- **Core Goals:**
 - Deliver consistent, high-quality drinks.
 - Provide friendly, efficient service.
 - Maintain a safe, clean, and organized work environment.

2. Key Responsibilities

Area	Typical Tasks
Drink Preparation	Measure, mix, shake, stir, garnish, and present cocktails and mocktails.
Customer Service	Take orders, recommend drinks, handle special requests, manage tabs.
Bar Management	Stock inventory, restock glassware, clean workstations, track waste.
Compliance	Verify legal drinking age, monitor intoxication, follow local alcohol laws.
Cash Handling	Process payments, run tabs, reconcile end-of-shift receipts.

3. Essential Tools & Equipment

Tool	Purpose	Tips
Shaker (Boston or Cobbler)	Mixes ingredients quickly, chills drinks.	Always add ice first; shake 10-15 seconds.
Mixing Glass	For stirred cocktails (e.g., Manhattan).	Use a bar spoon; stir clockwise for even dilution.
Jigger	Precise measurement (commonly 1oz / 0.5oz).	Keep a 1oz and ½oz jigger for speed.
Strainer (Hawthorne / Julep)	Removes ice and solids when pouring.	Choose based on cocktail style.

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Muddler	Crushes herbs, fruit, or sugar.	Press gently; avoid over-muddling to prevent bitterness.
Bar Spoon	Stirring, layering, and measuring small amounts.	Hold between thumb and forefinger for control.
Glassware	Different shapes enhance aroma & presentation.	Keep a stocked set: rocks, highball, coupe, martini, shot, pint, wine, etc.
Ice	Dilution & temperature control.	Use clear, fresh ice; rotate bins to avoid “frosty” taste.
Garnish Tools	Peel, twist, or slice fruit; create decorative elements.	Keep knives sharp and sanitised.

4. Basic Cocktail Categories

Category	Typical Ingredients	Example
Spirit-Forward	High proportion of base spirit, minimal mixers.	Old Fashioned, Martini
Highball	Spirit + large volume of carbonated mixer.	Gin & Tonic, Rum & Coke
Sours	Spirit + citrus + sweetener (often egg white).	Whiskey Sour, Pisco Sour
Tiki / Tropical	Multiple rums, fruit juices, syrups, often exotic garnish.	Mai Tai, Zombie
Dessert / Creamy	Liqueurs, cream, chocolate, coffee.	Espresso Martini, White Russian
Mocktails	Non-alcoholic bases, herbs, fresh juices.	Virgin Mojito, Cucumber Cooler

5. Fundamental Techniques

1. **Measuring** – Use a jigger for accuracy; consistency builds reputation.
2. **Shaking** – Combine ingredients, add ice, seal, and shake vigorously.
3. **Stirring** – Place ingredients in mixing glass, add ice, stir