

Introduction to Bartending

Introduction to Bartending – Quick Reference Notes

1. What Is Bartending?

- **Definition:** The art and science of preparing, mixing, and serving alcoholic and non-alcoholic beverages to customers.
 - **Core Goals**
 - Deliver consistent, high-quality drinks.
 - Provide friendly, efficient service.
 - Maintain a clean, safe, and organized work environment.
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2. Essential Bartender Skills

Skill	Why It Matters	Tips for Mastery
Mixology knowledge	Enables accurate recipes and creative cocktails.	Memorize the “Golden Rules” (e.g., 2oz spirit, 1oz sour, 1oz sweet). Practice classic drinks daily.
Speed & efficiency	Reduces wait times, increases table turnover.	Use the “mise en place” principle; practice the “three-step” pour (measure → shake/stir → garnish).
Customer service	Drives repeat business and tips.	Learn to read body language, use the guest’s name, and suggest drinks based on preferences.
Math & measurements	Guarantees drink consistency and cost control.	Master jiggers (½oz, ¾oz, 1oz) and basic ratios; do quick mental conversions (e.g., 30ml → 1oz).
Sanitation & safety	Protects health and avoids legal issues.	Follow local health codes, keep bar surfaces clean, and know responsible service policies.
Alcohol knowledge	Helps with pairing, recommendations, and legal compliance.	Study spirit families, flavor profiles, and ABV (alcohol by volume).

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3. Bar Setup – “Mise en Place”

1. Tools (within arm’s reach)

- Cocktail shaker (Boston or cobbler)
- Mixing glass
- Jiggers (½?oz & 1?oz)
- Bar spoon
- Strainer (Hawthorne & fine)
- Muddler
- Citrus press
- Bottle opener, corkscrew, and wine key

2. Glassware (organized by type)

- Rocks, highball, coupe, martini, Collins, shot, wine, pint, etc.

3. Garnishes

- Citrus twists, olives, cherries, herbs, pepper, salted rims.

4. Liquor & Mixer Layout

- Spirits: arranged by category (whiskey, gin, rum, tequila, vodka, brandy).
- Liqueurs & vermouths: grouped by flavor (herbal, orange, nutty).
- Mixers: sodas, tonic, ginger ale, juices, syrups.

5. Cleaning stations

- Wet bar (sink, sanitizer) and dry bar (towels, polishing cloths).
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4. Basic Cocktail Categories & Classic Recipes

Category	Key Ingredients	Classic Example	Standard Recipe*
Sour	Spirit + citrus + sweetener	Whiskey Sour	2?oz bourbon, ¾?oz lemon juice, ½?oz simple syrup, egg white (optional)
Highball	Spirit + large volume mixer	Gin & Tonic	2?oz gin, top with tonic, garnish lime
Old? Fashioned	Spirit + sugar + bitters	Old? Fashioned	2?oz rye/ bourbon, 1?tsp simple syrup or 1 cube sugar, 2 dashes Angostura, orange peel
Martini	Spirit + vermouth		