

Introduction to Bartending

Introduction to Bartending

Key concepts, essential tools, basic techniques, and professional best practices.

1. What Is Bartending?

Aspect	Description
Definition	The art and science of preparing, mixing, and serving alcoholic and non-alcoholic beverages in a bar, restaurant, or event setting.
Core Goals	• Deliver consistent, tasty drinks • Provide fast, friendly service • Maintain a clean, safe work environment • Uphold legal and responsible service standards
Career Paths	• Full-service bar (restaurants, hotels) • Nightclub / lounge • Cocktail-focused “craft” bar • Private events, weddings, cruise ships • Bar-back ? bartender ? bar manager or mixology consultant

2. Essential Bar Tools & Equipment

Category	Items	Primary Use
Glassware	Highball, Old-Fashioned (rocks), Coupe, Martini, Collins, Shot, Pint, Wine, Beer mug	Match glass to drink style for aroma, temperature, and presentation
Mixing Tools	Shaker (Boston or Cobbler), Mixing glass, Bar spoon, Jigger (1 oz, ½ oz), Muddler, Hawthorne strainer, Fine strainer	Measure, chill, blend, and strain liquids
Preparation	Cutting board, Chef’s knife, Citrus reamer, Zester, Peeler, Bottle opener, Corkscrew	Slice fruit, extract juice, open bottles
Storage & Service	Speed rail, Ice bin, Ice scoop, Garnish trays, Bar mat, Bottle racks, Speed pour spouts	Keep ingredients organized and within reach

Introduction to Bartending

Category	Items	Primary Use
Cleaning	Bar brush, Sanitizing solution, Towels, Dishwasher (if available)	Maintain hygiene and prevent cross-contamination

Tip: Arrange tools in the order you'll use them (left-to-right or front-to-back) to minimize movement and speed up service.

3. Basic Bar Terminology

Term	Meaning
Neat	Spirit served straight, no ice, no mixer
On the rocks	Over ice cubes
Up	Chilled in a shaker, then strained into a stemmed glass (no ice)
Float	Small amount of liquid gently poured over the top of a drink
Muddle	Lightly crush fruit, herbs, or sugar to release flavors
Dash / Drop	Very small quantity (1-2ml) of a potent ingredient (e.g., bitters)
Back	A non-alcoholic mixer served alongside a straight spirit (e.g., whiskey + water)
Proof	Alcohol content $\times 2$ (e.g., 80 proof = 40% ABV)

4. Fundamental Techniques

Technique	Steps (high-level)	Typical Uses
Measuring (Jigger)	1?? Place jigger on the bar top. 2?? Fill to the brim; tap excess into the shaker.	All cocktails; ensures consistency
Shaking	1?? Add ingredients to shaker. 2?? Fill with ice. 3?? Seal and shake 10-15 seconds (or "hard enough to chill"). 4?? Strain.	Drinks containing juice, dairy, or