

# Managing your bar for success



There are key areas in an outlet that help manage bar and drink quality before the customers have even walked through the door:

## The Cellar

Make sure you have the correct storage, which is clean and well stocked.

## Stock Management

Know when your busy periods are and what customers will be drinking, can you cope with demand?

## Wine Preservation

Store wine away from strong light and heat sources to keep it in optimum condition and perfect to serve. White wine and rosé should be served between 10°C and 12°C. Red wine should be served at room temperature.

## Glassware

Ensure all glassware is clean, dry and chip free!

## Glassware Machine

Make sure it is cleaned daily and serviced regularly.

## Fridges

Ensure they are clean and set at the correct temperature, in good working order and well stocked.

## Bar Presentation

Make sure your bar is clean and tidy, shelves well stocked, displays prominent, tills functional and the bar is presentable for your customers.

## Ice Machines and Ice Buckets

Prepared and ready for use.

## Staff

Are happy serving all your wines, with recommendations and advice up their sleeves!



## The Perfect Bar

Your bar should be structured and tidy with no clutter. Ensure that your bar has a clear and precise 'set up' and 'close down' process, which all your staff are aware of and follow. This guarantees quality and consistency of the customer experience in your outlet.



Now you've got everything in place, make sure your staff understand the importance of wine and play their part.

