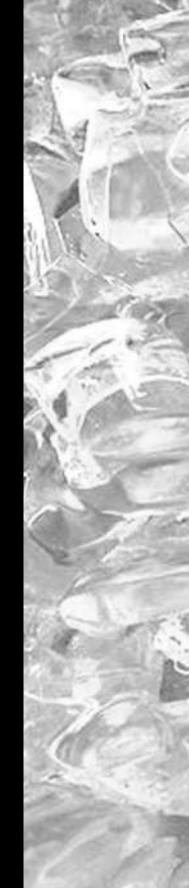
THE BAR & BEVERAGE BOOK

Costas Katsigris Chris Thomas



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Preface xi

Acknowledgments xv

<u>CHAPTER 1</u> THE BEVERAGE INDUSTRY, PAST AND PRESENT

THE EARLIEST WINES2Image: Wine and religion4A brief history ofBEER5DISTILLED SPIRITS IN BRIEF7Alcohol and health inHISTORY9THE TAVERN: PLEASURES AND POLITICS10PROHIBITIONAND ITS EFFECTS11TODAY'S BEVERAGE-SERVICE INDUSTRY16SUMMING UP24POINTS TO PONDER25TERMS OF THE TRADE25

A CONVERSATION WITH... DALE DEGROFF, The King of Cocktails 26

<u>CHAPTER 2</u> RESPONSIBLE ALCOHOL SERVICE

HUMAN PHYSIOLOGY AND ALCOHOL 31 ALCOHOL'S IMPACT ON HUMAN HEALTH 34 ■ ALCOHOL AND NUTRITION 39 ALCOHOLISM AND OTHER DRINKING PROBLEMS 41
LEGAL CONSIDERATIONS 43 SOLUTIONS FROM A CONCERNED INDUSTRY 52 MAKING A PLAN CRISIS MANAGEMENT 56 63 ■ SUMMING UP 64 ■ POINTS TO PONDER 64 TERMS OF THE TRADE 65

A CONVERSATION WITH... CHRIS HOOVER, Attorney at Law 66

29

CHAPTER 3 CREATING AND MAINTAINING A BAR BUSINESS TARGETING YOUR CLIENTELE 71 PLANNING AND RESEARCH 76

LOCATION AND MARKET FEASIBILITY 81 ATMOSPHERE AND DÉCOR 84 DÉCOR REQUIREMENTS LAYOUT AND DESIGN 89 91 THE BAR ITSELF WORKING WITH A DESIGNER OR CONSULTANT 98 110 CHECKLIST OF **BAR-DESIGN ESSENTIALS** 112 SUMMING UP 113 POINTS TO PONDER 114 TERMS OF THE TRADE 115

A CONVERSATION WITH... GEORGE MAJDALANI, Restaurant Operations Manager 31

<u>CHAPTER 4</u> BAR EQUIPMENT

119

169

69

UNDERBAR AND BACKBAR EQUIPMENT REFRIGERATION NEEDS 133 -121 BAR TOOLS AND SMALL EQUIPMENT 142 GLASSWARE 153 CASH REGISTERS 162 GENERAL EQUIPMENT GUIDELINES 164 SUMMING UP 166 POINTS TO PONDER 167 TERMS OF THE TRADE 167

<u>CHAPTER 5</u> THE BEVERAGES: SPIRITS

TRADE

274

TYPES OF ALCOHOLIC BEVERAGES 177 171 SELECTING SPIRITS FOR THE BAR HOW SPIRITS ARE MADE 180 ■ BROWN GOODS: WHISKEY AND SCOTCH WHITE GOODS: VODKA, GIN, RUM, AND TEQUILA 185 🔳 196 AFTER-DINNER 210 ■ LIQUEURS, CORDIALS, AND MORE SUMMING UP DRINKS 217 🔳 POINTS TO PONDER 226 🛛 TERMS OF THE TRADE 225 227

A CONVERSATION WITH... F. PAUL PACULT, Editor, *The Spirit Journal* 228

CHAPTER 6 WINE APPRECIATION 231 A BRIEF HISTORY OF WINE IN THE UNITED STATES 233 TYPES OF WINE 233 TASTING WINES THE GRAPES 237 HOW WINES ARE MADE 241 HOW WINES ARE NAMED A QUICK WORLD WINE TOUR 255 248 252 SUMMING UP 273 POINTS TO PONDER 273 TERMS OF THE

)75

361

<u>CHAPTER 7</u> WINE SALES AND SERVICE

CREATING A WINE LIST THE ROLE OF THE SERVER SERVING 276 286 WINES 288 WINE STORAGE WINE-LIST FOLLOW-UP 300 301 SUMMING UP POINTS TO PONDER TERMS OF THE TRADE 302 303 303

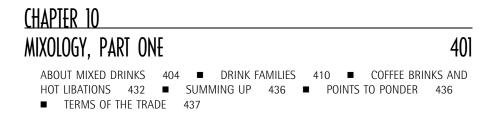
A CONVERSATION WITH... SHARON GOLDMAN, Director of Marketing, Luxury Division, Beringer Blass Wine Estates 304

CHAPTER 8		
BEER		307
	■ BEER-MAKING BASICS 317 ■ 337 ■ STORING BEER 344 ■	TYPES OF SERVING
BEER 352 ■ SUMMING UP TERMS OF THE TRADE 359	356 ■ POINTS TO PONDER 359	•

<u>CHAPTER 9</u> SANITATION AND BAR SETUP

SANITATI	ON	363	■ L	IQUOF	r Suf	PPLIES	368			MIXES	3	370		
GARNISH	ies an	D CON	IDIMEN	TS	379		ICE	385	I	■ S	ERVI	CE A	CCESSO	RIES
385 🔳	OP	ENING	THE C	ASH R	EGIST	TER	387		BE	HIND-1	THE-	BAR	BEHAV	OR
389 🔳	CLO	DSING	THE BA	R :	392		SUMN	/ING	UP	395	; I		POINTS	TO
PONDER	397	-	TERM	/IS OF	THE	TRADE	39	7						

A CONVERSATION WITH... GEORGE KIDDER, Imperial Club Bartender 398



CONTENTS

CHAPTER 11 MIXOLOGY, PART TWO THE MARTINI/MANHATTAN FAMILY 441 SOURS AND SWEET AND SOUR COCKTAILS 448 SHOOTERS AND SHOTS 458 TRODICAL DRINK

COCKTAILS SHOOTERS AND SHOTS 458 TROPICAL DRINKS 448 🔳 459 CREAM DRINKS 461 OTHER DAIRY DRINKS **BLENDED AND** 462 FROZEN DRINKS 465 ALCOHOL-FREE ALTERNATIVES 468 FILLING DRINK ORDERS 469 DEVELOPING DRINK MENUS AND SPECIALTY DRINKS 472 SUMMING UP 478 🔳 POINTS TO PONDER 479 TERMS OF THE TRADE 479

A CONVERSATION WITH... JOSEPH TAKATA, Beverage Director 480

<u>CHAPTER 12</u> EMPLOYEE MANAGEMENT

483

537

579

439

STAFF POSITIONS 484 HIRING AND SCHEDULING 496 TRAINING THE STAFE 503 LABOR AND EMPLOYMENT LAWS COMPENSATION AND 513 BENEFITS 520 PAYROLL TAXES, BENEFITS, AND PERQUISITES 529 SUMMING UP 532 POINTS TO PONDER 533 TERMS OF THE TRADE 533

A CONVERSATION WITH... CHRISTOPHER MANOLIS, Executive Assistant Manager, Hotel Grande Bretagne 534

CHAPTER 13

PURCHASING, RECEIVING, STORAGE, AND INVENTORY

PLANNING THE PURCHASING 539 PLACING THE LIQUOR ORDER 555 RECEIVING THE LIQUOR ORDER STORAGE 558 559 ISSUING LIQUOR 563 INVENTORY 565 PURCHASING BAR SUPPLIES 573 . SUMMING UP 574 POINTS TO PONDER 574 TERMS OF THE TRADE 575

A CONVERSATION WITH... CRAYNE HORTON, Co-Founder, Fish Brewing Company, Olympia, Washington 576

CHAPTER 14 PLANNING FOR PROFIT

MANAGING THE NUMBERS581■THE CONTROL PHASE593■PRICINGFOR PROFIT601■ESTABLISHINGPRODUCT CONTROLS611■

CONTENTS

ESTABLISHING BEVERAGE CONTROLS ESTABLISHING CASH CONTROLS 616 622 TECHNOLOGY AT THE BAR 624 SUMMING UP 629 POINTS TO PONDER 630 TERMS OF THE TRADE 630

<u>CHAPTER 15</u> MANAGING YOUR BUSINESS

CREATING A BUSINESS PLAN 635 MARKETING A BAR BUSINESS 641 MARKETING TOOLS TO ATTRACT CUSTOMERS PRICING AS A PROMOTIONAL 650 PROTECTING AND EXPANDING YOUR CONCEPT TOOL 658 659 SUMMING UP POINTS TO PONDER TERMS OF THE TRADE 661 662 663

A CONVERSATION WITH... JULIE HANSEN, Regional Manager, Oregon Liquor Control Commission 664

CHAPTER 16 REGULATIONS

REGULATIONS: AN OVERVIEW 669 GETTING READY TO OPEN 672 WHAT, WHEN, AND TO WHOM YOU MAY SELL **REGULATIONS THAT AFFECT** 675 PURCHASING **REGULATIONS THAT AFFECT OPERATIONS** 683 680 SUMMING UP POINTS TO PONDER TERMS OF THE TRADE 692 693 694

Glossary 695

Index 723

633

667