**BAR DEPARTMENT**

1. What types of bar do you know?

* Sport bar
* Pool bar
* Lounge bar
* Cigar bar
* Crew bar

1. Please mention bar tools do you know?

Bar mats, Jigger, shaker, coster/service mats,bar spoons,bottle opener, blenader, tongs,wine opener, cocktail strainer,coctail rail,cocktail pourer, cutting board, knipe,ice bucket, wine cucket,ice crusher,juicer,muddler,peeler,rimmer ect

1. Please mention the color of pourer for orange, pinneapple, lemon and cranberry juice?

* Orange : orange
* Pinneapple: yellow
* Lemon: green
* And cranberry: red

1. Please mention what kind of drink do you use with:

* Stirrer: Drink with mixer (Gin Tonic, Rum and cok
* Umbrella garnish (All kind of frozen beverage serve during the day: pinacolada, fruit daiqury, fruit margarita, etc)

1. Please mention what type of drink using:

* Shaker: straight up (margarita, cosmopolitan, daiquiry)
* Blender: frozen drink (pinacolada, fruit margarita, BBC baileys banana colada)
* Muddler: mojito, caipirinha, old fashion

1. Please mention Type of water!

There are three:

* Natural mineral water (evian from french, aqua from indonesia)
* Sparkling water (perrier from french, san pellegrino from italy)
* Artificial mineral water (soda water, tonic water)

1. How do you prepare sugar syroup in the bar?

50% of sugar and 50% of hot water

1. What is virgin cocktail?

Virgin cocktail is cocktail without alcohol but has similar presentation from its origin (virgin pinacollada, virgin daiquiri, virgin mojito)

1. What is drink serve in the morning, afternoon and after dinner?

* In the morning: coffee, tea, juices, bloody mary, screw driver
* Afternoon: frozen drink such as pinacolada, strawberry daiquiri, refreshing drink also singapore sling
* After dinner: brandy alexander, black russian, white russian

1. What is the temperature of glass washing machine for wash, rinse and final rinse?

* Wash 150 f/ 66 c
* Rinse 160 f / 71 c
* Final rinse180 f/ 82 c

1. What is fermentation?

It is a process of creating alcohol (sugar + yeast = alcohol + CO2)

1. Mention types of beers you might know!

* Heineken from Holland.
* Coors from USA.
* Samuel Adam from USA.
* Tiger from Singapore.
* Foster from Australia.
* Stella Artois from Belgium.
* Singha from Thailand.
* Tsintao from china.
* Carlsberg from Denmark.
* Grolsch from Holland.
* Becks from Germany.
* Boudington pub ale from England.
* Etc.

1. What is spirit and give me the example, including the brand and its origin!

Spirit is a type of alcohol made from fermentation and distillation process and divided into:

* Vodka (russia and poland): grey goose, absolute, smirnoff
* Rum (cuba and puerto rico): bacardi, captain morgan, malibu
* Gin (holland and england- dry gin): bombay sapphire, tanquaray, gordon
* Tequila (mexico): jose quervo, pepelopez, tequila 1921
* Whiskey (scotland, irelan, canada, american) : macalan, higland park, jimbeam, jack daniel
* Brandy (french): remy martin, henessy, corvoisier

1. Please mention type of Vodka and Rum!

Vodka: Regular and Flavour

Rum: Regular, Flavour and Aging

1. What is the different between single malt whiskey & blend whiskey?

Single malt whiskey is whiskey made from hundred percent of malt and single distillary. Blend whiskey is a whiskey made from mixing some types of whiskey with different ingredients and different company

1. What kind of factors affecting the quality of wine?

We call it 4 V.

* Vinery is the location
* Variety is type of grape
* Vintage is the year of grape were harvesting
* Vitner is the wine maker

1. What is Bar utility duties?

Delivering the requesition to each bar, open and closing bar, preparing garnish and juices , restocking napkin coaster and straws, throwing the garbage.

1. What is duty of the bartender?

Preparing alcoholic or non alcoholic beverage for bar and patrons ,taking orders, interacting with customers , serving snacks and drinks also assesing costomer needs making recomendation and doing inventory.

1. What do you have to do when you do over stock?

First, we need to transfer the items to the other bar or create some drinks using those items and do upselling

1. How to maintain cost behind the bar?

By using par level and inventory