

Download Bartending Training Manual Template

Download Restaurant Training Manual Templates. Training manuals provide the basis for consistent results so that you're capable of creating high-quality dining experiences regardless of who's on the floor or in the kitchen. A bartender (also known as a barkeep, barman, barmaid, bar chef, tapster, mixologist, alcohol server, flairman or an alcohol chef) is a person who formulates and serves alcoholic or soft drink beverages behind the bar, usually in a licensed establishment. Bartenders also usually maintain the supplies and inventory for the bar. A bartender can generally mix classic cocktails such as a ... Gain your Responsible Service of Alcohol and be ready to work your first day behind a bar! In this package you will learn the requirements to serve alcohol on a licensed premises and how to manage patrons in our Responsible Service of Alcohol course then learn basic bar operations, tap a keg, pour beers, make mixed drinks, cocktails and shooters and more. An 'operations manual' is a collection of important documents, checklists, guidelines, systems and any other information that every employee needs to know (or act as a reference guide so employees can quickly check this document if they need to know something).