

BARTENDERS - ON GOING DUTIES

- Check Bar Maintenance. Ice, glasses, fruits stocked. Always try and pre-empty situations.
- Always keep Bar clean and organised – No dirty glasses, no dirty ashtrays and no used napkins. The bar top must be kept dry and spotless at all times.CLEAN AS YOU GO.
- Always use an ice scoop to fill a glass with ice. If glass breaks in the ice bin, the ice bin needs to be emptied straight away, washed properly and wiped dry making sure there is no broken glass left in the ice bin. If GLASS BREAKS MARK THE ICE WITH GRENADINE UNTILL YOU WILL GET IT CHANGED.
- Never use the ice from an ice bin where a glass was broken.
- Always use a fresh glass from re-orders from guests unless otherwise instructed by the customer.
- Always leave the bar in the same or better condition than you found it. Keep your bar equipment in perfect condition.
- Organise your work area to establish an efficient workflow. Always have all equipment and stock ready to avoid unnecessary trips.
- Always clean as you go and go as you clean.
- All preparation areas should be kept clean at all times and all new stock should be stored ASAP in order to avoid trip hazards.
- Always inform guests of upcoming events and build relations. Ask questions regarding feedback and how they heard about African Queen
- Use your knowledge on our menus to suggestive sell products.
- Always recycle bottles in the correct containers.
- Ensure bars are never left unattended, if you need to leave the bar, please inform you bar/duty manager of your whereabouts.
- Constantly control beverage preparations and timing. Make sure decorations are correct. Anticipate any rushes that might delay the bar.
- Keep an eye on alcohol intoxication and use your judgement in case a customer has had too much. Communicate with your manager.
- Report any maintenance issues to your manager.
- Refer to customers about our social media,Offer & On Going Promotions