

NO RTEC JOB SPECIFIC SKILLS COMPETENCY

BARTENDER

DOT: 312.474-010 / O'NET: 65005 SVP 3

Job Description: Mixes and serves alcoholic and nonalcoholic drinks to patrons of bar, following standard recipes. *Physical Demands* - Mildly active w/light lifting, carrying, or moving (up to 20 lbs); *General Educational Development* - R3, M2, L3; *Aptitudes* - Average General Learning, Verbal, Numerical, Clerical and Motor Coordination.

CORE SKILL COMPETENCIES/INDICATORS:

1. Can demonstrate proper opening and closing procedures and daily routine common to most bar operations. (R, IN)
2. Can demonstrate proper procedure for checking check identification of customers seated at the bar to ensure they meet the minimum age requirement for the purchase of products containing alcohol. (I, IN)
3. Can demonstrate knowledge of the legal responsibilities of a bartender under the California liquor law and third-party liability law. (IN, S)
4. Can demonstrate knowledge of (can describe) standard drink recipes. (R, IN)
5. Can demonstrate and distinguish between different types of drink preparation, i.e., drinks poured over ice, two-part highballs, and cocktails prepared in a shaker, blender and freezer can. (R, IN)
6. Can demonstrate proper free pour pouring technique. (R, IN)
7. Can demonstrate proper measured pour pouring technique. (R, IN)
8. Can demonstrate ability to mix drinks accurately, quickly, and without waste. (R, IN)
9. Can demonstrate proper technique used to open and serve wine. (R, IN)
10. Can demonstrate proper technique used to open and serve draught and/or bottled beer. (R, IN)
11. Can demonstrate ability to operate *automatic* equipment to mix drinks of varying complexity. (R, IN, T)
12. Can demonstrate ability to distinguish between different types of glassware for use with mixed drinks and for after-dinner drinks. (R, IN)
13. Can demonstrate ability to collect money for drinks served and make proper change, as needed. (R, I)
14. Can demonstrate ability to operate a cash register. (R, IN, T)
15. Can demonstrate procedures for ordering and maintaining an inventory of liquors, mixes and other bar supplies. (IN, S)
16. Can demonstrate ability to arrange bottles and glasses to make attractive displays. (R, IN, S)
17. Can demonstrate ability to properly clean glasses, bar, equipment and polish bar fixtures. (R, IN)
18. Can demonstrate proper technique for slicing and pitting fruits for garnishing drinks. (R, S)
19. Can demonstrate ability to prepare appetizers, such as pickles, cheese and cold cuts, and serve food items to customers. (R, I, S)
20. Can demonstrate ability to deal with people beyond giving and receiving instructions. (I)