



Career Fact Sheet: Bar Manager

Usually as part of a larger management team, possibly in a hotel rather than a standalone restaurant, a bar manager is specifically concerned with the operation of a bar.

Key responsibilities include: placing and receiving orders from suppliers, maintaining clean dispense lines from the cellar, recruiting and training staff, complying with all relevant health and safety legislation, stock taking and working within competitive budgets. Many other tasks will be undertaken as and when the need arises, so a flexible approach to work is essential.

During service, the role of the bar manager is to supervise and ensure that the bar area is kept clean and tidy throughout service, stock is replenished as bar tenders require it, and customers behave themselves appropriately.

Alongside any points noted above, as part of a larger management team, a bar manager would be required to explain their sales performance to a senior manager and work towards any goals set for them. Hence, numeracy and at least a basic understanding of accounts are essential skills.

Skills

- Tapping beer barrels and kegs
- Operation of other necessary cellar equipment
- Very good numeracy
- Literacy

Knowledge

- Relevant health and safety legislation
- Detailed knowledge of all stock
- Various drink making techniques

Attributes

- Punctual, organised and good communicator
- Well motivated and able to motivate others
- Ability to remain calm and work well under pressure

