

Read the text and match the titles to each paragraph. There are two extra you don't need to use.

THE BACK BAR	THE SEATING AREA	THE UNDER BAR
THE UPPER BAR	THE DJ AREA	THE PAYMENT AREA
	THE FRONT BAR	

### Bar equipment and display

The set-up of a bar depends on the size of the venue it is in, but in general there is the front bar with the bar top and the bartender's work surface, the under bar and the back bar.

1 \_\_\_\_\_ This is the part facing the customers and it generally has beer, lager or cider taps, with drip trays under them to catch the waste. There are also generally soda guns with the most common mixers in them: coke, lemonade and soda. And of course the bar top itself where bartenders serve customers their drinks.

2 \_\_\_\_\_ This has fridges to chill bottled beers, wines and mixers, as well as shelves on which spirits, liqueurs and spirit optics are kept. Spirit optics are used to precisely measure out the most commonly ordered spirits (such as gin, vodka, rum, whisky, tequila and bourbon) and speed up the bartender's work.

3 \_\_\_\_\_ This is not really visible to the public, but it should have a hand sink for rinsing glasses or fruit for garnishes; cutting boards to prepare garnishes; and garnish trays to store them in. There is often an icemachine, usually out of sight, and the crushed and cubed ice it produces is also stored in bins. On the floor there should be non-slip rubber mats to prevent staff from slipping.

4 \_\_\_\_\_ Tills or POS systems can be placed at the front bar, so the bartender faces the customers, or at the back bar. And of course there are usually light, air-conditioning, heat and music controls, conveniently placed for the bar staff to operate.

5 \_\_\_\_\_ This has stools, chairs and tables for customers to sit on and enjoy food and drink. There may also be decorative mirrors or other elements within and around the bar display to reflect the bar's personality and to make customers feel at home.