

Drink Prioritisation Sequence

When the bar is busy, it is imperative for bartenders to prepare more than **3 drinks at a time** and often this will involve combining orders for **2 or more customers at a time**.

The following order represents the order in which drinks should be produced in order to prepare them in the most efficient manner possible.

Sequence	Category	Examples
1 st	Blend/ Settle	Daiquiris, Guinness, champagne
2 nd	Muddled drinks	Caipiroskas etc
3 rd	Basic spirits, shaken drinks	Vodka & Tonic, Cosmopolitan
4 th	Wine/ Bottled beer	White wine, Tooheys Dry
5 th	Draught beer	Carlton Draught
6 th	Layered Shots	QF, B52

Examples:

If an order comes in as

1. Carlton Draught
2. Vodka & Cranberry
3. Peach Daiquiri
4. Tooheys Dry

It would be prepared in the following order:

1. Peach Daiquiri
2. Vodka and Cranberry
3. Tooheys Dry
4. Carlton Draught

Constantly ask yourself – what is the MOST EFFICIENT manner to prepare these drinks?