

Beverage Lab Service & Sanitation

HMGT 2402, HMGT 4995, HMGT 4996, HMGT 4997

Set-Up

- Clean and sanitize work area.
- Cut cheese into bite size pieces and place on paper plates, add crackers to plates.
 - one plate for every two–three people.
- Fold beverage napkins using wine platform fold, place near bottles.
- If necessary, fill ice bucket half way with ice and water, chill wines,
- Set a tasting mat with glasses for each person in class.
- Provide one water cup and one spit cup for each person in class.
- Fill water pitchers and place on tables.
- Set-up instructor's table with tasting mat, wine glasses, water cup, spit cup, cheese/crackers and wine.

Service

- Open bottles as directed by the instructor.
- Pour one ounce or less to students as directed by the instructor.

Break-Down

- All students clear their own wine glasses, tasting mats and cups.
- Clean and sanitize all desk tops.
- Clean and sanitize instructors table, work area and sink.
- Return glass racks to dish room.
- Return cart with equipment to the CLT on duty.
- Empty trash to dispenser near CLT office.
- Replace trash bag.
- Recycle empty wine bottles.
- Bottles with wine are returned to instructor.