Advanced Bar and Beverage Operations Management Training Course

4 – 8 January 2027
Addis Ababa

AGILE LEADERS
Training Center

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Ref: 1552_224714 **Date:** 4 – 8 January 2027 **Location:** Addis Ababa **Fees:** 4500 Euro

Overview

Advanced Bar and Beverage Operations Management Training Course is a one-week course for bar managers, beverage supervisors, hospitality operations leaders, and food-service professionals who leave with a Beverage Operations Control File. Participants connect beverage categories, responsible service, beverage menu engineering, standard recipes, purchasing specifications, inventory control, cost analysis, service standards, and team performance to consistent decisions. Agile Leaders Training Center presents bar and beverage operations management through applied control tools.

Who Should Attend

- Beverage operations teams responsible for service flow and product handling
- Outlet supervisors responsible for staffing, standards, and shift control
- Purchasing teams responsible for specifications, suppliers, and receiving
- Cost-control teams responsible for yields, variance, and contribution
- Hospitality leaders responsible for guest experience and operating quality
- Training teams responsible for service skills and performance feedback

The course assumes participants oversee beverage service or its controls and leaves introductory drink preparation and specialist production techniques outside scope.

Departments and Industries

The course supports departments and industries that manage beverage service, stock, cost, and guest experience.

- Hotel and resort beverage operations
- Restaurant, lounge, and event venues
- Contract catering and institutional hospitality
- Travel, leisure, and entertainment facilities
- Purchasing, finance, and inventory-control functions
- Hospitality learning and quality teams

Learning Objectives

By the end of this course, participants will be able to:

- Analyze beverage categories, demand, and service requirements
- Build menus using contribution and operational criteria
- Apply responsible service and quality controls
- Use purchasing, receiving, and inventory records
- Diagnose cost, yield, and stock variances
- Evaluate team performance and guest recovery

Course Agenda

Day 1: Beverage Operations and Service Control

- Beverage Category and Service-Requirement Map
- Responsible Beverage Service Decision Guide
- Outlet Layout and Service-Flow Diagram
- Standard Recipe and Portion-Control Card
- Opening, Shift, and Closing Control Checklist

Day 2: Menu Engineering and Cost Decisions

- Beverage Menu Architecture Canvas
- Recipe Cost and Pour-Cost Worksheet
- Contribution and Popularity Analysis Matrix
- Price-Positioning and Mix Decision Grid
- Menu Release and Change-Control Record

Day 3: Purchasing and Inventory Control

- Product Specification and Supplier Comparison Sheet
- Purchase Order and Receiving Verification Log
- Storage, Rotation, and Access-Control Plan
- Par-Level and Reorder-Point Calculator
- Physical Count and Stock-Variance Report

Day 4: Quality, Teams, and Performance

- Beverage Quality and Presentation Standard
- Service Observation and Coaching Form
- Demand Forecast and Shift Staffing Plan
- Guest Concern and Service-Recovery Route
- Loss, Waste, and Performance Dashboard

Day 5: Beverage Management Practice

- Suggested Exercise: Menu and Contribution Review
- Suggested Exercise: Purchasing and Receiving Control Test
- Suggested Exercise: Inventory Variance Diagnosis
- Suggested Exercise: Service Quality and Team Review
- Capstone Exercise: Beverage Operations Control File

Practical Exercises

The course uses suggested activities drawn from hotels, restaurants, event venues, catering operations, and leisure facilities.

- Suggested activity: compare beverage items using recipe cost, contribution, popularity, and service complexity.
- Suggested activity: trace a stock variance through ordering, receiving, storage, issue, portion, waste, and count records.
- Suggested activity: assess a service shift using quality, staffing, guest recovery, and coaching evidence.
- Suggested activity: assemble menu, cost, purchasing, inventory, service, and performance tools into a control file.

FAQs

Who is bar and beverage operations management training designed for, and what does it assume?

Bar and beverage operations management training suits managers, supervisors, cost controllers, purchasers, and hospitality leaders who already support beverage service and need stronger operating controls.

How does bar and beverage operations management differ from general food and beverage management training?

Bar and beverage operations management concentrates on beverage products, menus, recipes, service, stock, pour cost, variance, and outlet performance; general food and beverage management covers a wider restaurant and catering operation.

How does beverage menu engineering support operating decisions?

Beverage menu engineering compares item contribution, demand, service effort, stock exposure, and menu position so managers can retain, revise, reposition, or remove items using recorded evidence.

How is beverage inventory variance investigated?

Beverage inventory variance is investigated by reconciling purchases, receipts, transfers, issues, standard portions, sales, waste, breakage, adjustments, and physical counts for the review period.

How are beverage service standards monitored consistently?

Beverage service standards are monitored through defined recipes, presentation criteria, timing checks, responsible-service decisions, direct observation, guest feedback, shift records, coaching actions, and dashboard review.

Conclusion

Participants take back a Beverage Operations Control File containing menu, recipe, cost, purchasing, receiving, inventory, service, staffing, recovery, and performance tools. The file connects commercial decisions with shift controls and operating evidence. It helps teams identify variance, standardize service, protect stock, and improve decisions across beverage outlets.