

OVERVIEW

Guest Satisfaction

- Immediate Availability for Function Changes
- Respond Instantly to Changes in Layout of Function Area
- Flexibility to Accommodate Special Requests
- Provides Customers with Accurate Billing

Staff Efficiencies

- Reduce Labor Hours for Bar Porters
- Reduce Set-up time for Bartenders

AREAS OF IMPACT

- Reduce Unaccountable Loss
- Secure Transport of Inventory
- Reduce Beverage Cost
- Improve Staff Accountability
- Achieve Full Cycle Inventory Control
- Improve Liquor Purchasing and Pour-Size Control



Combining process, methodology and specialized equipment, the ProHost® Backbar program delivers backbar inventory in an efficient and attractive manner.

The program provides exacting control of high-value liquor stock through the entire inventory cycle. ProHost® Backbar streamlines distribution and setup activities for banquet bars.

PROCESS DESCRIPTION

Backbar Mobiles are stored in the central liquor storeroom.

They are replenished by designated staff members who restocked the Mobiles in a systematic fashion. The internal configuration of the totes and trays accommodate the hotel's desired load plan.

This standard load plan, or par, is an exact quantity of a specified bar inventory. Standardized load plans allow the department to achieve consistency and accountability.

Hotels that offer a range of standard and premium brands have different load plans for their Backbar Mobiles.

Custom load plans can even be developed to accommodate unique guest requests.

The fully loaded Backbar Mobiles are picked up from the storeroom and delivered to the function area. When the bar porter arrives to pick up the Mobile for delivery, the contents are visually inspected. If the contents are completed, the bar porter assumes responsibility, signs for the inventory and closes and locks the Mobile for delivery to the function.

At the function area the bar porter unlocks and opens the Mobile in the presence of the bartender. The bartender then visually inspects the contents and signs for the inventory. The bartender's setup time is significantly reduced because the backbar is pre-loaded and ready for the function.

Well-designed load plans ensure that bartenders won't inconvenience guests by running out of desired selections. The bar will not have to be closed while missing or depleted items are retrieved. During the function, bartenders place empty and partially depleted bottles back in the Mobiles. The pullout totes effectively organize the backbar inventory, keeping it within easy reach of the bartender.