

PourCheck™

The PourCheck™ is an essential bar tool for **TRAINING**, **TESTING** and even **PLAYING** as a game! The purpose of a PourCheck™ is to accurately measure yours or someone else's pours. Train yourself, or test and challenge others to see who wins the award for most accurate pours.

TRAINING

So how does one go about maintaining that perfect pour? Many establishments require use of inventory control tools such as a jigger or measured pourer. However, many other fast paced bars tend to lean more towards "free pouring". If utilized correctly, this is the ideal way to prepare a cocktail. The purpose of the PourCheck™ is to train you on how to maintain that perfect pour while using the Free Pour method.

In order to properly train yourself or someone else, you will need the proper components. Please check to make sure you have the following tools before beginning your training. **1)** You will need 6 x PourChecks™, **2)** 6 x Shaker Tins (or non-transparent Tall Plastic Cups) **3)** 1 x Liquor Bottle (filled with water) and **4)** 1 x Professional Speed Liquor Pourer such as the *BarConic® 304SS* or *Spill Stop® 285-50*.

If you are training at home, it is highly recommended that you set your products around a sink area, as you will be refilling, dumping and possibly spilling water often. Consider setting a long wooden board and Bar Mat across your sink to set your tins and PourChecks™ on.

Let's Get Started!

Step 1: Set your Shaker Tins (cups) to the side, you will not be using them just yet. Line up the 6 PourChecks™ in a row (left to right) in front of you. Make sure the ounce measurements printed on the PourCheck™ are facing you.

Step 2: Fill the empty liquor bottle with water and insert your professional speed pourer.

Step 3: Determine the desired pour amount. You can also download and print a PourCheck™ Training Exercise Sheet from our website at www.barproducts.com/pourcheck.

For the purpose of this demonstration, let's say your desired pour amount is 1 ounce. Therefore, your goal is to exactly hit the 1 ounce line on all 6 PourChecks™. Since we are not using the shaker tins to hide the measured increments, this is referred to as our *practice section*. The point of this section is to find your comfortable pour count and pour count speed. Many people use different methods of counting, but we have found the most professional and accurate method of pour counting is a **1,2,3,4 CUT!** count. This way allows you to pour in quarter increments. For example: the count of 4 will equal 1 ounce, the count of 2 is ½ ounce and the count of 8 will equal 2 ounces. The **CUT!** verbiage demonstrates a way to stop the flow of liquid abruptly, not allowing for any more liquid to spill out after you have reached your desired count. A **CUT!** can be accomplished with a quick jerk of the bottle backwards and then lifted upright, or a quick (but smooth) roll of your wrist. These methods are showcased in our PourCheck™ Video Tutorials, found online at www.barproducts.com/pourcheck.

STEP 4: You are ready to rock and roll! Using your **1,2,3,4 CUT!** count, fill the 6 PourChecks™ in front of you. Now don't feel bad if you don't hit the 1 ounce mark right off the bat. Again, this is a practice/training session. The most important part about this session is learning your pour count and pour count speed. It is important to also keep in mind to handle the liquor bottle with a smooth pouring motion. The professional speed pourers will help you achieve this, but a strong, steady hand is vital.

STEP 5: Once you have poured into all 6 PourChecks™, set the bottle aside and see how you did. *Did you under pour?* If so, you will need to slow down your count. *Did you over pour?* Then you will need to speed it up! *Are you*

simply all over the place? Then you will need to work on *maintaining* your count speed. Now dump the water, make your adjustments and try again!

Keep practicing until you feel comfortable with your pour count. Once you have that down, and the fill lines are indicating 1 ounce across the board, bring the shaker tins into the mix.

Step 6: Insert the PourChecks™ in to each of the 6 shaker tins (or cups) and line them up in front of you. Now repeat *steps 2 through 5* with the PourCheck™ measurements hidden from view within the tins. After you have poured all 6, pull out the PourChecks™, set them on a flat surface and see how you did. If you practiced appropriately, your pours should be accurate. If they are not, resort back to your practice rounds without the tins.

For more information on the PourCheck™ training as well as testing and games, please visit us at www.barproducts.com/pourcheck and take advantage of video demonstrations, tutorials and free downloads.

TESTING

Are you a Bar Owner or Manager that utilizes the method of Free Pouring in your bar? While many opt to use inventory tools such as Jiggers and Measured Pourers, the *Free Pour* method is commonly used in fast paced venues. Therefore, the question is, are your bartenders accurately pouring or are your profits depleting with every cocktail served?

The PourCheck™ TESTING method offers you the opportunity to see exactly how your bartenders are performing in this realm. You can choose how you would like to initiate this testing, whether it be a surprise test every now and again, or a test given at the beginning of each shift. Ideally, the bartender with the most accurate pours should win the best shifts!

How it Works

STEP 1: Line a row of 6 x Shaker Tins or (non-transparent) Tall Plastic Cups in front of your bartender. Insert a PourCheck™ into each one.

STEP 2: Using a PourCheck™ SCORE Card, Write the Bartender's Name into the assigned box on the card. The first row of 6 White Boxes represent the 6 tins or cups lined up in front of them. In this row of boxes, determine the amount of liquid (OZ or ML) you would like your bartender to pour into each tin or cup. You can also download pre-filled volume amount SCORE Cards from our website at www.barproducts.com/pourcheck. Examples:

1	3/4	1/4	1 1/4	1/2	1 3/4	30	27	18	25	14	20
(OUNCES)						(MILLILITERS)					

You may use metrics of OUNCES or MILLILITERS, based off of your preference. The PourCheck™ will indicate both measurements. Milliliters are a bit more challenging.

STEP 3: Using a professional Speed Liquor Pourer, such as the BarConic® 304SS or Spill Stop® 285-50 Pourer, instruct the bartender to fill each tin or cup according to the amounts specified on the SCORE Card. (Fill an empty liquor bottle with water to avoid waste). If you would like to "up" the challenge, you can time them as well. However, timing is optional.

STEP 4: Once your bartender has filled all 6 tins, pull the PourCheck's™ out and set them on a flat surface, making sure to keep them in order. Compare the required volume amount to what the bartender actually poured. For

each line (1/16oz or 1ML) they are off, penalize 1 point. For example: In the first tin, 1 ounce was written in the first white box as the requested amount.

(OUNCES)

1

4

The PourCheck™ indicated that the bartender poured 1 1/4 ounces, as a result the score for that first tin would be 4, because they were off by 4 lines. You would write the score of 4 in the white box directly below the requested volume amount box. This will be repeated for each of the 6 tins. Add up all 6 scores for your FINAL SCORE. Keep in mind, the LOWER the score, the better they did!

NOTE: You have the ability to set different and challenging rules into the game. Some examples would be **1)** the optional "TIME" field, **2)** a rule that the players need to use both hands (2 bottles, one in each hand) and **3)** a split pour per tin. Please see example below:



If you choose to utilize Free Pouring in your venue, then the PourCheck™ TESTING method is a great inventory control practice. Teach your bartenders how to maintain an accurate pour, by pointing out the ones who are not. For those who cannot maintain an accurate pour, refer them to the PourCheck™ TRAINING Guides available at www.barproducts.com/pourcheck

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GAME / CHALLENGE

The PourCheck™ GAME/CHALLENGE is a super fun way to get all of your bartenders together and compete for who has the most accurate pour technique. This is a great way to TRAIN and TEST, while having a blast at the same time.

How to Play

Refer to the PourCheck™ TESTING Instructions and follow STEPS 1-4 for all players. You may opt to use BLANK Score Cards (where you fill in your own volume amounts), Pre-filled OUNCE Score Cards, or Pre-filled MILLILITER Score Cards. These 3 options, as well as the GAME SHEET, are available for download at www.barproducts.com/pourcheck.

Once all the players have had their turn, record their final scores on the GAME SHEET. After 10 rounds (gradually getting more difficult) have been played, add up their points and whoever has the lowest number is the PourCheck™ Champion!