Bar Manager Job Description

A Bar Manager, or Public House Manager, is responsible for overseeing the operations that lead to the success of a bar or public house. Their duties include organising staff rotas, making timely stock orders and ensuring a high level of customer satisfaction.

Bar Manager duties and responsibilities

A Bar Manager takes responsibility for the financial success of the bar or pub they are in charge of. They have a range of duties, including administrative, leadership and practical tasks. Their main function is to ensure that they serve and run the bar efficiently and that the customer has the best possible experience. They are also responsible for the success and development of their staff. Their main duties and responsibilities include:

- Leading a small team of bar or pub staff by example, pitching in to help with drink mixing or table service where necessary
- Ensuring that the front-of-house is fully staffed, particularly during peak times
- Meeting sales and profitability targets
- Creating a welcoming environment for customers
- Ensuring consistent, high quality beverages are served to customers
- Dealing with customer feedback and providing adequate solutions to customer complaints
- Monitoring inventory of beverages to ensure adequate stock
- Overseeing the cleanliness of staff and the physical bar area and paying attention to possible health hazards and regulation violations