

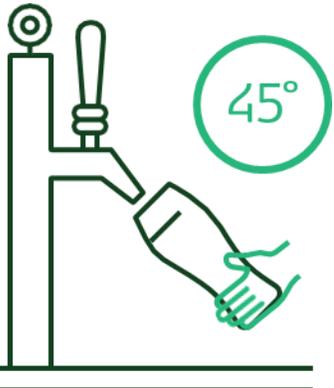
Executing the Perfect Pour plays a critical role in delivering consistently high quality beer whilst maintaining excellent hygiene.

BRAND STANDARDS

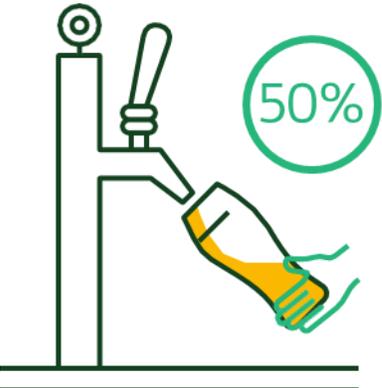
Always follow brand standards for perfect pouring guidelines and always use the correct (branded) glass where available

HANDLING THE GLASS

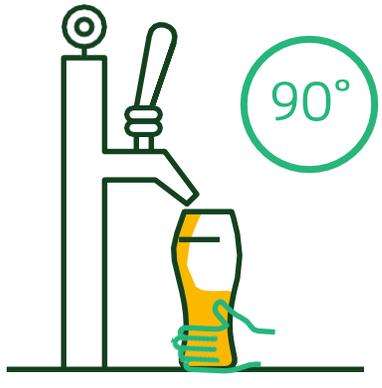
Only ever handle the **bottom third** of the glass. This allows the customer to handle top two thirds of the glass and reduces the chance of cross contamination. Never handle the top of the glass, touch the rim or the inside.



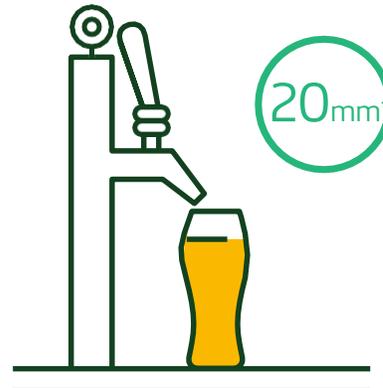
45°



50%



90°



20mm



ATTENTION
Always hold the bottom 1/3 of the glass only



ATTENTION
Never place the tap inside the glass when pouring a beer, it's unhygienic



ATTENTION
Do not swirl the beer in the glass



01

Hold the beer glass 5-10mm **below** the tap at a 45° angle. Open the tap fully and commence pouring down the side of the glass

02

Once the glass is 50% full tilt the glass upright to 90°

03

Now at a 90° angle (upright) pour the remaining beer to the top. Take care not to spill any beer over the top of the glass.

04

If required, finish off the beer with 10-20mm of foam by pushing the tap back. Present to the customer with the brand facing them.

05

Clean tap handles regularly**
Clean bar area regularly
Wash hands regularly

** Please take care not to contaminate the tap with any cleaning materials

* UK law states head size should be no more than 5%. Top up if required