



## Evaluation Results

04/22/2014



Name	Points Scored	Pouring Percentage	Revenue Per Hour
Matilda Briedeborn	449	95%	£385
Joanne Down	445	95%	£723
Bernardino Davide	435	97%	£711
Timur Yildiz	428	94%	£710
Joel Brady	421	99%	£325
Rafal Szymanski	418	93%	£467
Maral Aminaey	415	91%	£547
Alexandros Nouvas	412	92%	£492
Rasmus Gaden	411	97%	£431
Jamie King	401	93%	£429
Emmen Emmen	400	92%	£388
Rui Miguel Margalhau Ribeiro	350	92%	£405
Bill Marsden	346	70%	£293
Matthew Davies	344	77%	£328
Josh Paul	302	56%	£277
Josh Porter	284	25%	£198
<b>Average Cash Per Hour</b>			<b>£432</b>



Ranked Report For  
Bar Simulation Pouring

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Name	Pouring Name Percentage
Joel Brady	99%
Bernardino Davide	97%
Rasmus Gaden	97%
Matilda Briedeborn	95%
Joanne Down	95%
Timur Yildiz	94%
Rafal Szymanski	93%
Jamie King	93%
Alexandros Nouvas	92%
Emmen Emmen	92%
Rui Miguel Margalhau Ribeiro	92%
Maral Aminaey	91%
Matthew Davies	77%
Bill Marsden	70%
Josh Paul	56%
Josh Porter	25%
<hr/> <b>Average Pouring Percentage</b>	<b>85 %</b>

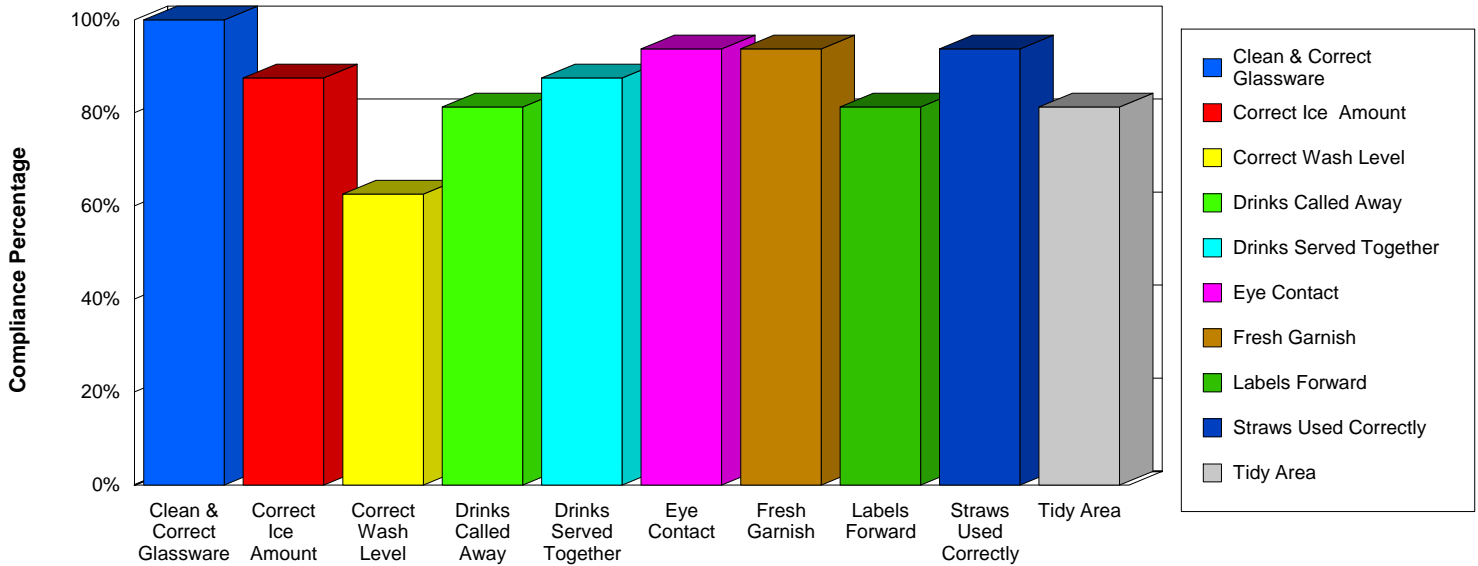
<b>Name</b>	<b>Revenue - £/hr</b>
Joanne Down	£723
Bernardino Davide	£711
Timur Yildiz	£710
Maral Aminaey	£547
Alexandros Nouvas	£492
Rafal Szymanski	£467
Rasmus Gaden	£431
Jamie King	£429
Rui Miguel Margalhau Ribeiro	£405
Emmen Emmen	£388
Matilda Briedeborn	£385
Matthew Davies	£328
Joel Brady	£325
Bill Marsden	£293
Josh Paul	£277
Josh Porter	£198
<b>Average Revenue Per Hour</b>	<b>£444</b>

Venue: Sample Client

Date: April 22, 2014

No of Staff Tested: 16

**For Quality**



Name	Compliance	Quality Rating
Clean & Correct Glassware	16/16	100%
Correct Ice Amount	14/16	88%
Correct Wash Level	10/16	63%
Drinks Called Away	13/16	81%
Drinks Served Together	14/16	88%
Eye Contact	15/16	94%
Fresh Garnish	15/16	94%
Labels Forward	13/16	81%
Straws Used Correctly	15/16	94%
Tidy Area	13/16	81%

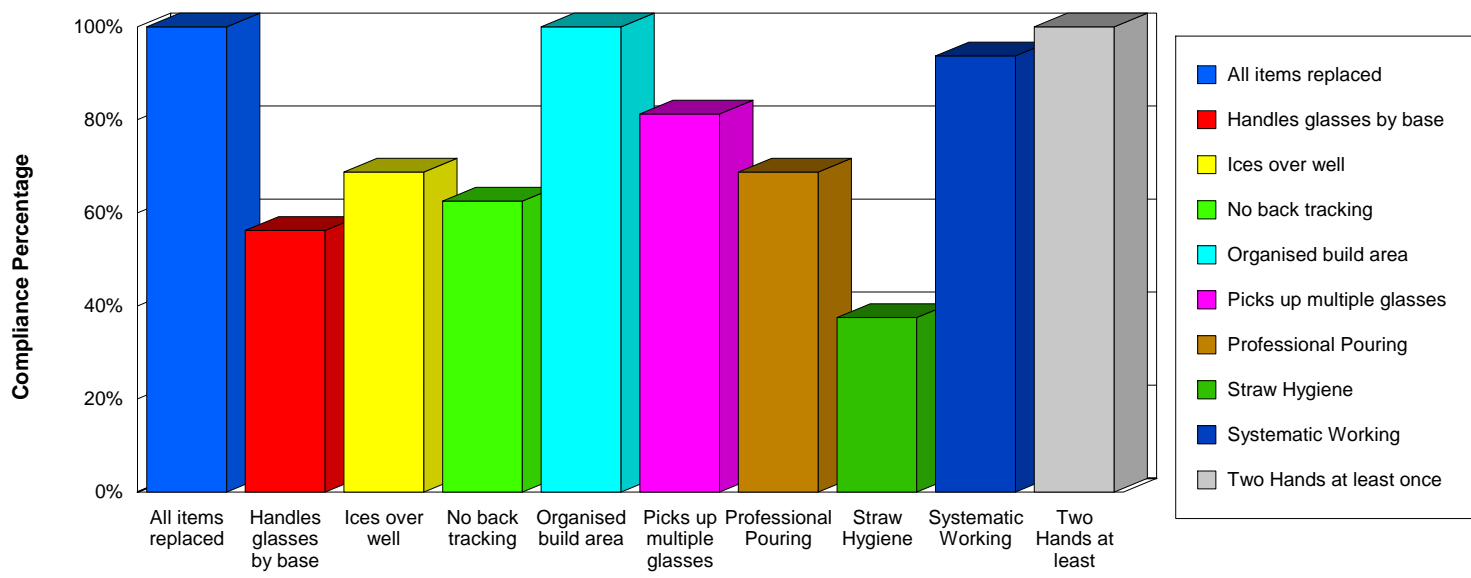
**Total Overall Performance: 86%**

Venue: Sample Client

Date: April 22, 2014

No of Staff Tested: 16

**For Technique**



Name	Compliance	Quality Rating
All items replaced	16/16	100%
Handles glasses by base	9/16	56%
Ices over well	11/16	69%
No back tracking	10/16	63%
Organised build area	16/16	100%
Picks up multiple glasses	13/16	81%
Professional Pouring	11/16	69%
Straw Hygiene	6/16	38%
Systematic Working	15/16	94%
Two Hands at least once	16/16	100%
<b>Total Overall Performance:</b>		<b>77%</b>

**INTERMEDIATE**

22-Apr-2014



**Vital Statistics**

**412**

TOTAL POINTS

**92%**

POURING  
ACCURACY

**492**

SIMULATED PEAK HOURS  
PERFORMANCE



**Accuracy Breakdown**

Gin	96% (OverPoured)	Glass Red Wine	92% (UnderPoured)
Vodka	96% (UnderPoured)	Four Roses	86% (OverPoured)
<b>Score</b>	<b>60/100</b>	Combined Accuracy Score:	<b>92%</b>



**Speed & Efficiency**

Benchmark Time (sec):	3 min, 0 sec
Set by trainer for entire group.	
Actual Time Taken:	2 min, 42 sec
Participant's time	

**Score**

**100/100**



**Mathematics / Memory**

Total Orders:	£27.05
Over/Under:	£0.95
Order Accuracy:	0
Garnish Errors:	0
Ordering Repeats Required:	0

**Score**

**92/100**



**Technique**

Picks up multiple glasses	✓
Ices over well	✓
Handles glasses by base	✗
Organised build area	✓
Straw Hygiene	✗
Two Hands at least once	✓
No back tracking	✓
Professional Pouring	✓
Systematic Working	✓
All items replaced	✓

**Score**

**80/100**



**Quality**

Correct Ice Amount	✗
Correct Wash Level	✗
Clean & Correct Glassware	✓
Fresh Garnish	✓
Drinks Served Together	✓
Labels Forward	✓
Straws Used Correctly	✓
Eye Contact	✓
Drinks Called Away	✓
Tidy Area	✓

**Score**

**80/100**

# INTERMEDIATE

22-Apr-2014



## Vital Statistics

**435**

TOTAL POINTS

**97%**

POURING ACCURACY

**711**

SIMULATED PEAK HOURS PERFORMANCE



## Accuracy Breakdown

Vodka	98% (UnderPoured)	Santa Theresa	97% (OverPoured)
<b>Score</b>	<b>85/100</b>	Combined Accuracy Score:	<b>97%</b>



## Speed & Efficiency

Benchmark Time (sec):	3 min, 0 sec
Set by trainer for entire group.	
Actual Time Taken:	1 min, 57 sec
Participant's time	

**Score**

**100/100**



## Mathematics / Memory

Total Orders:	£27.90
Over/Under:	£0.10
Order Accuracy:	0
Garnish Errors:	0
Ordering Repeats Required:	0

**Score**

**100/100**



## Technique

Picks up multiple glasses	<input checked="" type="checkbox"/>
Ices over well	<input checked="" type="checkbox"/>
Handles glasses by base	<input type="checkbox"/>
Organised build area	<input checked="" type="checkbox"/>
Straw Hygiene	<input type="checkbox"/>
Two Hands at least once	<input checked="" type="checkbox"/>
No back tracking	<input type="checkbox"/>
Professional Pouring	<input checked="" type="checkbox"/>
Systematic Working	<input checked="" type="checkbox"/>
All items replaced	<input checked="" type="checkbox"/>

**Score**

**70/100**



## Quality

Correct Ice Amount	<input checked="" type="checkbox"/>
Correct Wash Level	<input type="checkbox"/>
Clean & Correct Glassware	<input checked="" type="checkbox"/>
Fresh Garnish	<input checked="" type="checkbox"/>
Drinks Served Together	<input checked="" type="checkbox"/>
Labels Forward	<input checked="" type="checkbox"/>
Straws Used Correctly	<input type="checkbox"/>
Eye Contact	<input checked="" type="checkbox"/>
Drinks Called Away	<input checked="" type="checkbox"/>
Tidy Area	<input checked="" type="checkbox"/>

**Score**

**80/100**



# INTERMEDIATE

22-Apr-2014



## Vital Statistics

**346**

TOTAL POINTS

**70%**

POURING ACCURACY

**293**

SIMULATED PEAK HOURS PERFORMANCE



## Accuracy Breakdown

Glass Red Wine	93% (UnderPoured)	Vodka	64% (OverPoured)
Santa Theresa	80% (UnderPoured)	Havana 7	95% (OverPoured)
Luxardo Maraschino	20% (UnderPoured)		

Score

0/100

Combined Accuracy Score:

70%



## Speed & Efficiency

Benchmark Time (sec): 3 min, 0 sec

Set by trainer for entire group.

Actual Time Taken: 3 min, 36 sec

Participant's time

Score

80/100



## Mathematics / Memory

Total Orders: £27.45

Over/Under: £0.45

Order Accuracy: 0

Garnish Errors: 0

Ordering Repeats Required: 0

Score

96/100



## Technique

Picks up multiple glasses	✗
Ices over well	✓
Handles glasses by base	✓
Organised build area	✓
Straw Hygiene	✓
Two Hands at least once	✓
No back tracking	✗
Professional Pouring	✗
Systematic Working	✓
All items replaced	✓

Score

70/100



## Quality

Correct Ice Amount	✓
Correct Wash Level	✓
Clean & Correct Glassware	✓
Fresh Garnish	✓
Drinks Served Together	✓
Labels Forward	✓
Straws Used Correctly	✓
Eye Contact	✓
Drinks Called Away	✓
Tidy Area	✓

Score

100/100

**INTERMEDIATE**

22-Apr-2014



**Vital Statistics**

**400**

TOTAL POINTS

**92%**

POURING  
ACCURACY

**388**

SIMULATED PEAK HOURS  
PERFORMANCE



**Accuracy Breakdown**

Gin	96% (UnderPoured)	Glass Red Wine	99% (UnderPoured)
Vodka	88% (UnderPoured)	Four Roses	86% (UnderPoured)

Score

60/100

Combined Accuracy Score:

92%



**Speed & Efficiency**

Benchmark Time (sec): 3 min, 0 sec

Set by trainer for entire group.

Actual Time Taken: 3 min, 31 sec

Participant's time

Score

83/100



**Mathematics / Memory**

Total Orders: £27.05

Over/Under: £0.95

Order Accuracy: 0

Garnish Errors: 1

Ordering Repeats Required: 0

Score

87/100



**Technique**

Picks up multiple glasses

Ices over well

Handles glasses by base

Organised build area

Straw Hygiene

Two Hands at least once

No back tracking

Professional Pouring

Systematic Working

All items replaced

Score

90/100



**Quality**

Correct Ice Amount

Correct Wash Level

Clean & Correct Glassware

Fresh Garnish

Drinks Served Together

Labels Forward

Straws Used Correctly

Eye Contact

Drinks Called Away

Tidy Area

Score

80/100