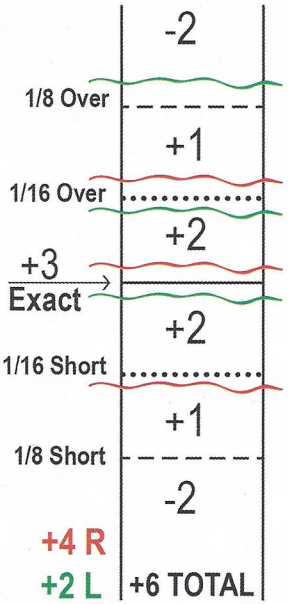
EXACTO-POUR™

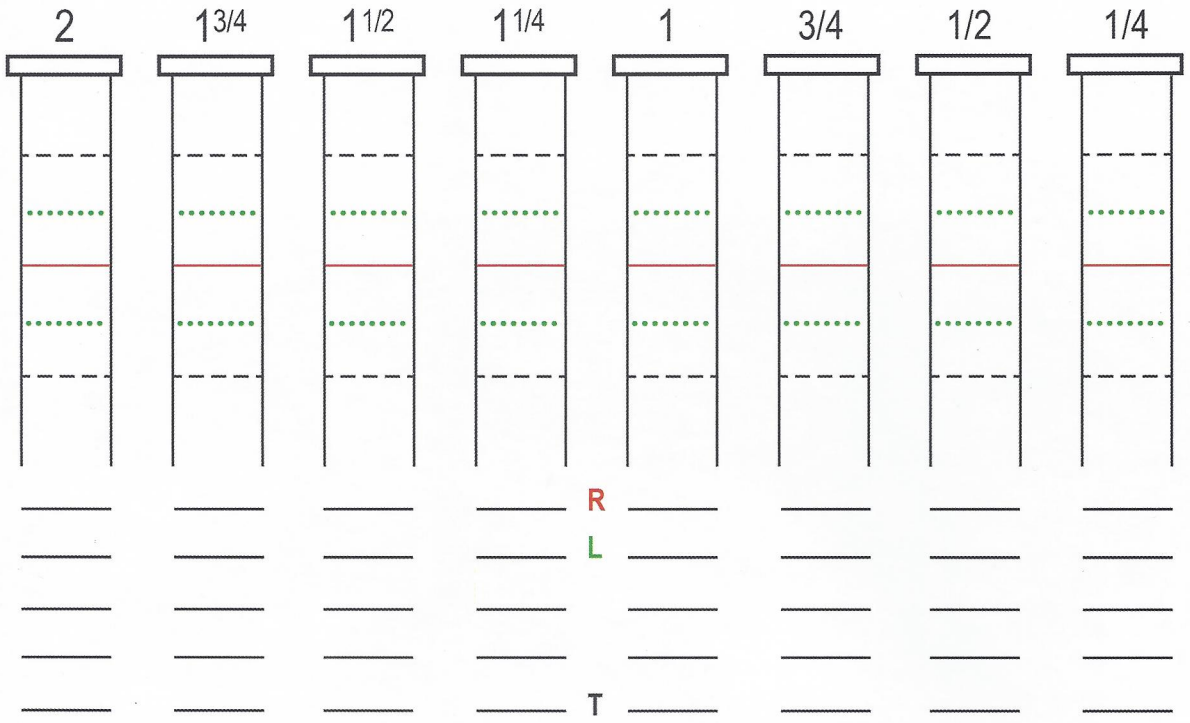
LIQUID CALIBRATION SYSTEM

1. Make black and white copies from master score sheet form the other side.
2. Get a couple of colored pens/pencils to mark pouring results on test sheet. Multiple colors will keep right vs. left hand pours separate for separate scoring.
3. Pour each portion size multiple times. For consistent record keeping and comparisons always use the same number (2 to 4 times per portion). You could pour several shots of the same size in a row or for more real world situations make a list of random pours. For contests and bartender to bartender comparisons use the same random order list for each bartender.
4. Mark on the score sheet with the appropriate color pen the where the poured levels are. Do all the markings and score the sheet later.
5. Use the "How To Score Chart" to score each try per portion size as well as right and left hands. Keeping portion size results separate will point out sizes that need improvement. A miss above 1/8 ounce has a negative score. Hitting 3 sizes well and missing 2 sizes badly is is reflected this way.
6. Add all scores together by portion size and by total. Set your minimum acceptable scores for your business. Keep records of tests in a file and you have goals and motivation for improvement as well as better profits.
7. You can also do advanced testing by pouring with both hands at once, 2 bottles in a hand, etc. For all bartenders get the basics down first. The goal is to get results within 1/8 ounce first, 1/16 ounce second and exact third. I would not let bartenders use 2 bottles in a hand until they master one hand at a time. Its your business and your money. Example to right R +4 L +2 T +6

HOW TO SCORE



NAME: _____ DATE: _____ SCORE: _____



EXACTO-POUR™ POUR TEST