

RESULT OF DATA ANALYSIS

No	Form of Jargon	Amount	Percentage
1	Word	63	57%
2	Phrase	21	19%
3	Compounding	23	21%
4	Abbreviation	2	2%
5	Blending	1	1%
	Total	110	100%

APPENDIX 1

Jargons Used among Bartenders at The Glass House Restaurant-Sanur

Jargons from Checklist

NO	JARGONS
1	beverages
2	supplies
3	garnish
4	glassware
5	utensils
6	bar display
7	bar hand tools
8	sink
9	ice wells
10	speed rack
11	glass rack
12	bar table
13	preparation
14	liqueur
15	service
16	welcome drink
17	cocktail napkin
18	chiller
19	shaker
20	strainer
21	mixing glass
22	jigger
23	pourer
24	cork screw
25	muddler
26	ice tong
27	ice crusher
28	hand squeezer
29	zester/ peeler
30	funnel
31	relish fork
32	water goblet

33	brandy snifter
34	champagne
35	cocktail
36	irish coffee
37	sour glass
38	margarita
39	poco grande
40	hurricane
41	collin
42	polishing
43	clear-up
44	groceries
45	taking order
46	mixing drink
47	serving drink
48	check satisfaction
49	upselling
50	wine
51	mocktail (squash)
52	stirring
53	long bar spoon
54	martini
55	strain
56	shaking
57	blending
58	muddling
59	frappe
60	par-stock
61	beverage requisitions
62	blend
63	grind
64	long drink
65	simple syrup
66	mug
67	proof
68	pouring drink
69	on the rock
70	pitcher
71	sparkling
72	spot
73	sugar lip
74	sugar rim
75	under liner
76	spirit



Jargons from Observation

1	bitters
2	burnt
3	call drink
4	chaser
5	dash
6	layer
7	shooter
8	dirty
9	flame
10	premium
11	rim
12	float
13	frost
14	rock
15	sangria
16	neat
17	pony
18	free pour
19	sour
20	aperitif cocktail
21	pub
22	well-drink
23	virgin
24	toddy
25	order pad
26	ale
27	citronelle syrup
28	filtering beer
29	langer
30	frappe
31	GPA
32	V.S.O.P
33	brut / nature
34	extra dry



APPENDIX 2

THE MEANING OF JARGONS

NO	JARGONS	SECTION	MEANING
1	beverages	(I)	All of the drink such as alcohol and non-alcohol drink at the bar.
2	supplies	(I)	Supplies are important complementary ingredients of a drink that are needed for preparation in making and serving drinks.

3	garnish	(I)	Garnish is a drink decoration made from fruit which serves to make the drink more attractive so that guests are interested to taste the drink in the bar.
4	glassware	(T)	This is a very important tool and must be available at the bar because it is the types of glasses needed in the bar to serve drinks to guests at the bar.
5	utensils	(T)	Utensils are small tools used in bars and these tools are easy to move to other places in the bar area. The examples of utensils are jigger, fruit knife, stirrer, and also long bar spoon.
6	bar display	(T)	Bar display is the most attractive part in the bar and is used promotion the bar. The function of bar display is as a place to put various types of drinks that is sold at the bar and also as a place to put glassware.
7	bar hand tools	(T)	Any kind of small equipment used by bartenders to make various types of mixed drinks. The examples of bar hand tools are shakers, strainers, pourers and measuring.
8	sink	(T)	Bar equipment made of stainless steel which the function as a place to wash bar equipment and it is equipped with hot and cold water.
9	ice wells	(T)	This is a tool used to make ice cubes.
10	speed rack	(T)	A place used by bartenders to put bottles or syrup to make it easier for bartenders in mixing and make drinks for the guest.
11	glass rack	(T)	This is a bar utensil that is used as a place to put glassware on the bar.
12	bar table	(T)	Table in the bar and usually the function is to enjoy the drink. The example is bar counter.
13	preparation	(M)	Bartender activities in preparing bar before it open such as cleaning the bar area, preparing the drinks and making garnishes.
14	liqueur	(KD)	Spirit or alcoholic drinks added with fruit or herb flavors such as ginger. The taste is sweet.
15	service	(S)	In the hotel terms, especially in bar service is serving or treat the guest

			and provide the products to guests. The service provided must be good.
16	welcome drink	(KD)	It is a non-alcoholic drink served to guests who have just come to the hotel or in the bar, It is also served to guests if there is a special event at a bar or hotel.
17	cocktail napkin	(T)	This type of napkin always found in the bar made from paper or linens and the function is to keep the guest's hand dry from condensation in the glass.
18	chiller	(T)	Refrigerator and the function is to make the beverage cool.
19	shaker	(T)	The tool used to mix drinks with the shaking method.
20	strainer	(T)	Filtering is used to strain ice foam or other substance from the drinks.
21	mixing glass	(T)	It is required to mix the ingredients for long drinks
22	jigger	(T)	Is used to measure the spirit or liquor.
23	pourer	(T)	Special tool made from rubber or can be made from plastic that is attached to the top of the bottle.
24	cork screw	(T)	Tool used to open wine cork.
25	muddler	(T)	Used by bartender to muddling fruits herbs in order to release flavor.
26	ice tong	(T)	Tool used by bartender to add ice or garnish to the drinks.
27	ice crusher	(T)	A tool used to crush ice cubes.
28	hand squeezer	(T)	A tool used to make fruit juice for drinks in the bar.
29	zester/ peeler	(T)	The tool used to make garnish which is lemon peel.
30	funnel	(T)	A tool used for putting drink into bottle so that the drink does not spill.
31	relish fork	(T)	A tool used to take garnishes on bottles.
32	water goblet	(T)	The type of glassware at the bar used to serve mineral water.
33	brandy snifter	(T)	The type of glass and it is used to served brandy or cognac in the bar.
34	champagne	(KD)	The alcoholic wine is made in the champagne region in France.
35	cocktail	(KD)	The term which means alcoholic drinks at the bar.
36	irish coffee	(KD)	One type of alcoholic beverage is made from whiskey, coffee, cream and also sugar or simple syrup.

37	sour glass	(T)	This is also called sour glass whiskey. This is the type of glass in the bar that is used to serve whiskey.
38	margarita	(KD)	This is a classic and very popular cocktail made from tequila, cointreau, lime juice and also salt on the rim of the glass.
39	poco grande	(T)	This is a type of glassware in the bar that is used for serving alcohol and also non-alcohol drinks.
40	hurricane	(T)	This is a type of glassware in the bar is used to serve Long drink such as long island ice tea and also hurricane.
41	collin	(T)	This is a type of glassware used to serve Collin drink. Collin drink is made from Gin.
42	polishing	(T)	The term used to clean bar tools from residual water after washing it in the water.
43	clear-up	(S)	Cleaning the bar counter or bar table area of drinks that have been drunk by guests.
44	groceries	(I)	Ingredients used to enrich the taste and aroma of mixed drink such as milk, cream, sugar, salt, juice, Tabasco, cloves and cinnamon sticks.
45	taking order	(S)	It is the most specific thing at the bar, namely the term used when the bar waiter serves guests who are ready to order drinks.
46	mixing drink	(M)	Blend the drinks such as alcohol with fruit or fruit flavors so that it has a good taste and according to guest orders.
47	serving drink	(S)	The term used when the bar waiter serves the drinks to guests. This term can be used in the bar or in the restaurant.
48	check satisfaction	(S)	A term used to check whether the guest is satisfied with the drink and service provided at the bar or not.
49	upselling	(S)	Term used to ask or offer another drink after the guest has finished enjoying the first drink purchased.
50	wine	(KD)	Alcoholic beverages which have the basic ingredients from fermentation of grapes.
51	mocktail (squash)	(KD)	Non-alcoholic drink or beverages at the bar.

52	stirring	(M)	A method used by bartenders in mixing the drinks using a bar spoon.
53	long bar spoon	(T)	Tool used by bartender to stirring the drinks
54	martini	(M)	The type of alcoholic drink is made from gin and vermouth added with garnish with olive.
55	strain	(M)	The term used by bartenders to strain ice foam or other substance from the drinks.
56	shaking	(M)	The method used by the bartender to shake all ingredients of cocktail or mocktail drink.
57	blending	(M)	Method for making the ingredients of the drink becomes smooth.
58	muddling	(M)	Method for crushing beverage ingredients.
59	frappe	(KD)	Spirits or alcoholic beverages served with crushed in serving this drink, the type of glassware used is old fashioned glass.
60	par-stock	(T)	Note of the number of bottles of each drink needed in a day at a bar.
61	beverage requisitions	(T)	This is made in the form of a special letter to give permission to add drinks or ingredients that have run out at the bar. The function is to make it easier for the bartender in controlling the drinks that enter to the bar.
62	blend	(M)	Method used by bartender in mixing drinks at the bar.
63	grind	(M)	Method used by bartender to pound or crush the ingredients of beverages.
64	long drink	(KD)	Drinks at the bar served to the guest more than 8cl.
65	simple syrup	(I)	Syrup made from pure sugar solution added with water is used to give a sweet taste to the drink.
66	mug	(T)	Glassware used to serve beer to guests.
67	proof	(I)	It is a term that refers to the strength of an alcohol content in a spirit drink.
68	pouring drink	(M)	The basic drinks available at the bar served by pouring it if the guest wants more the drink and the drink will be poured again by the bartender.
69	on the rock	(S)	Term for ordering drinks only with ice for example whiskey on the rock.
70	pitcher	(T)	Jug for beer.

71	sparkling	(KD)	Types of sparkling wine that have a sweet taste and can be produced all over the world.
72	spot	(M)	Stains from the rest of the drink on the bar glass.
73	sugar lip	(I)	The decoration for drink from sugar.
74	sugar rim	(I)	Glass rim decoration made from colored sugar powder so that it makes the drink look beautiful.
75	under liner	(T)	The tool used as a base to put the glass on the table.
76	spirit	(KD)	Term alcoholic drinks at the bar. These include vodka, rum, gin, tequila, whiskey and brandy.
77	bitters	(KD)	Herbal alcoholic added to other cocktail to make the cocktail taste is stronger.
78	burnt	(KD)	Alcohol drink made with martinis and added with whiskey scotch.
79	call drink	(S)	The specific name when the guests at the bar want to order the drink through tells the brand of the beverage.
80	chaser	(KD)	Soft drink added with long drink. This is a type of beverage in the bar.
81	dash	(M)	Spritzer or a few drops of an ingredients added in the drink.
82	layering	(M)	It is the way to make beverage has layer through the heavier alcohol goes on bottom and the lighter alcohol add to make it on the top of beverages.
83	shooter	(S)	Term in the bar that means one or two ounce serving of liquor served directly to guests.
84	dirty	(M)	The way to make the martini alcohol dirty through add olive oil juice to a martini.
85	flame	(M)	Setting a drink on fire.
86	premium	(KD)	It is the most expensive liquor and it is top-shelf liquor.
87	rim	(M)	The way to make decorate a glass using a lime or water lime.
88	float	(M)	When one alcohol sits on top of another alcohol in a shooter glass.
89	frost	(M)	The way to make the glass becomes frozen.
90	rock	(S)	This means the beverages add with ice cube.

91	sangria	(KD)	Beverage that has a red color mixed wine with fruit and herbs.
92	neat	(S)	The beverage served without ice cube.
93	pony	(M)	It is also called pony shot means one gulp in drinking 30 ml liquor.
94	free pour	(M)	Mix beverages without measuring the device.
95	sour	(M)	The taste of the drink obtained from mix lime or it can also be mixed with a margarita in a cocktail. It is also a combination of spirit drink, fruit juice and sugar.
96	aperitif cocktail	(KD)	Cocktail that is serving before eating. The benefit is to stimulate the appetite.
97	pub	(T)	It means public house this is one types of bar to enjoy the drink.
98	well-drink	(KD)	Refers to the beverages that do not tell the brand of the liquor when the bartender mix it.
99	virgin	(KD)	It means non-alcoholic drink. This is the term is used by guest when they want to order the drink without alcohol in the bar.
100	toddy	(KD)	This is a sweet drink from liquor and hot water.
101	order pad	(T)	This is special paper used to take a note guest's order.
102	ale	(KD)	Beer that has a very strong hop aroma and this beer have bitter taste than regular beer.
103	citronelle syrup	(I)	Solution of sugar and water then mixed with a solution of lemon.
104	filtering beer	(M)	The process to make beer clear and the color is bright through give finings into the beer.
105	langer	(KD)	This is beer that has bright color and has a lighter taste with carbon dioxide more than regular beer.
106	frappe	(KD)	Spirit or alcohol drink served with crushed ice and served with old fashioned glass.
107	GPA	(M)	General Purposes Attendant
108	V.S.O.P	(KD)	Very Superior Old Pale is the term used to measure the quality of brandy that are 10-12 years old.
109	brut / nature	(M)	Term that refers to the very bland taste of sparkling wine.

110	extra dry	(M)	Term that refers to the less bland or less dry taste of sparkling wine.
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APPENDIX 3

JARGON IN THE FORM OF WORD

No	Jargons	Word Category	Meaning
1	beverages	noun	All of the drink such as alcohol and non-alcohol drink at the bar.
2	supplies	noun	Supplies are important complementary ingredients of a drink that are needed for preparation in making and serving drinks.
3	garnish	noun	Garnish is a drink decoration made from fruit which serves to make the drink more attractive so that guests are interested to taste the drink in the bar.
4	utensils	noun	Utensils are small tools used in bars and these tools are easy to move to other places in the bar area. The examples of utensils are jigger, fruit knife, stirrer, and also long bar spoon.
5	sink	noun	Bar equipment made of stainless steel which the function as a place to wash bar equipment and it is equipped with hot and cold water.
6	preparation	noun	Bartender activities in preparing bar before it open such as cleaning the bar area, preparing the drinks and making garnishes.
7	liqueur	noun	Spirit or alcoholic drinks added with fruit or herb flavors such as ginger. The taste is sweet.
8	service	verb	In the hotel terms, especially in bar service is present or treats the guest and provides the food and beverages to guests. The service provided must be good.

9	chiller	noun	Refrigerator the function is to make the beverage cool.
10	shaker	noun	The tool used to mix drinks with the shaking method.
11	strainer	noun	It is also called filtering is a tool used to strain ice foam or other substance from the drinks.
12	jigger	noun	Tool used to measure the spirit or liquor.
13	pourer	noun	Special tool made from rubber or can be made from plastic that is attached to the top of the bottle.
14	muddler	noun	Tool used by bartender to muddling fruits herbs in order to release flavor.
15	zester/ peeler	noun	The tool used to make garnish which is lemon peel.
16	funnel	noun	A tool used for putting drink into bottle so that the drink does not spill.
17	champagne	noun	The alcoholic wine is made in the champagne region in France.
18	cocktail	noun	The term which means alcoholic drinks at the bar.
19	margarita	noun	This is a classic and very popular cocktail made from tequila, cointreau, lime juice and also salt on the rim of the glass.
20	hurricane	noun	This is a type of glassware in the bar is used to serve Long drink such as long island ice tea and also hurricane.
21	collin	noun	This is a type of glassware used to serve Collin drink. Collin drink is made from Gin.
22	polishing	verb	The term used to clean bar tools from residual water after washing it in the water.
23	groceries	noun	Ingredients used to enrich the taste and aroma of mixed drink such as milk, cream, sugar, salt, juice, Tabasco, cloves and cinnamon sticks.

24	wine	noun	Alcoholic beverages which have the basic ingredients from fermentation of grapes.
25	stirring	verb	A method used by bartenders in mixing the drinks using a bar spoon.
26	martini	noun	The type of alcoholic drink is made from gin and vermouth added with garnish with olive.
27	strain	verb	The method used by bartenders to strain ice foam or other substance from the drinks.
28	shaking	verb	The method used by the bartender to shake all ingredients of cocktail or mocktail drink.
29	blending	verb	Method for making the ingredients of the drink becomes smooth.
30	muddling	verb	Method for crushing beverage ingredients.
31	frappe	noun	Spirits or alcoholic beverages served with crushed in serving this drink, the type of glassware used is old fashioned glass.
32	blend	verb	Method used by bartender in mixing drinks at the bar.
33	grind	verb	Method used by bartender to pound or crush the ingredients of beverages.
34	mug	noun	Glassware used to serve beer to guests.
35	proof	noun	It is a term that refers to the strength of an alcohol content in a spirit drink.
36	pitcher	noun	Jug for beer.
37	sparkling	noun	Types of sparkling wine that have a sweet taste and can be produced all over the world.
38	spot	noun	Stains from the rest of the drink on the bar glass.
39	spirit	noun	Term alcoholic drinks at the bar. These include vodka, rum, gin, tequila, whiskey and brandy.

40	bitters	noun	Herbal alcoholic added to other cocktail to make the cocktail taste is stronger.
41	burnt	noun	Alcohol drink made with martinis and added with whiskey scotch.
42	chaser	noun	Soft drink added with long drink. This is a type of beverage in the bar.
43	dash	verb	Spritzer or a few drops of an ingredients added in the drink.
44	layering	verb	It is the way to make beverage has layer through the heavier alcohol goes on bottom and the lighter alcohol add to make it on the top of beverages.
45	shooter	verb	Term in the bar that means one or two ounce serving of liquor served directly to guests.
46	dirty	adjective	The way to make the martini alcohol dirty through add olive oil juice to a martini.
47	flame	verb	Setting a drink on fire.
48	premium	noun	It is the most expensive liquor and it is top-shelf liquor.
49	rim	verb	The way to make decorate a glass using a lime or water lime.
50	float	verb	When one alcohol sits on top of another alcohol in a shooter glass.
51	frost	verb	The way to make the glass becomes frozen.
52	rock	noun	This means the beverages add with ice cube.
53	sangria	noun	Beverage that has a red color mixed wine with fruit and herbs.
54	neat	noun	The beverage served without ice cube.
55	pony	verb	It is also called pony shot means one gulp in drinking 30 ml liquor.
56	sour	adjective	The taste of the drink obtained from mix lime or it can also be mixed with a margarita in a cocktail. It is also a

			combination of spirit drink, fruit juice and sugar.
57	pub	noun	It means public house this is one types of bar to enjoy the drink.
58	virgin	noun	It means non-alcoholic drink. This is the term is used by guest when they want to order the drink without alcohol in the bar.
59	toddy	noun	This is a sweet drink from liquor and hot water.
60	ale	noun	Beer that has a very strong hop aroma and this beer have bitter taste than regular beer.
61	langer	noun	This is beer that has bright color and has a lighter taste with carbon dioxide more than regular beer.
62	frappe	noun	Spirit or alcohol drink served with crushed ice and served with old fashioned glass.
63	brut/ nature	adjective	Term that refers to the very bland taste of sparkling wine.

APPENDIX 4

JARGONS IN THE FORM OF PHRASES

No	Jargon	Word Category	Meaning
1	bar hand tools	noun phrase	Any kind of small equipment used by bartenders to make various types of mixed drinks. The examples of bar hand tools are shakers, strainers, pourers and measuring.
2	welcome drink	noun phrase	It is a non-alcoholic drink served to guests who have just come to the hotel or in the bar, It is also served to guests if there is a special event at a bar or hotel.
3	mixing glass	noun phrase	It is required to mix the ingredients for long drinks
4	hand squeezer	adjective phrase	A tool used to make fruit juice for drinks in the bar.
5	water goblet	noun phrase	The type of glassware at the bar used to serve mineral water.

6	brandy snifter	noun phrase	The type of glass and it is used to served brandy or cognac in the bar.
7	irish coffee	noun phrase	One type of alcoholic beverage is made from whiskey, coffee, cream and also sugar or simple syrup.
8	poco grande	noun phrase	This is a type of glassware in the bar that is used for serving alcohol and also non-alcohol drinks.
9	taking order	verb phrase	It is the most specific thing at the bar, namely the term used when the bar waiter serves guests who are ready to order drinks.
10	mixing drink	verb phrase	Blend the drinks such as alcohol with fruit or fruit flavors so that it has a good taste according to guest's orders.
11	serving drink	verb phrase	The term used when the bar waiter serves the drinks to guests. This term can be used in the bar or in the restaurant.
12	check satisfaction	adjective phrase	A term used to check whether the guest is satisfied with the drink and service provided at the bar or not.
13	long bar spoon	noun phrase	Tool used by bartender to stirring the drinks
14	beverages requisition	noun phrase	This is made in the form of a special letter to give permission to add drinks or ingredients that have run out at the bar. The function is to make it easier for the bartender in controlling the drinks that enter to the bar.
15	pouring drink	verb phrase	The basic drinks available at the bar served by pouring it if the guest wants more the drink and the drink will be poured again by the bartender.
16	on the rock	noun phrase	Term for ordering drinks only with ice for example whiskey on the rock.
17	call drink	noun phrase	The specific name when the guests at the bar want to order the drink through tells the brand of the beverage.

18	free pour	verb phrase	Mix beverages without measuring the device.
19	aperitif cocktail	noun phrase	Cocktail that is serving before eating. The benefit is to stimulate the appetite.
20	filtering beer	noun phrase	The process to make beer clear and the color is bright through give finings into the beer.
21	extra dry	adjective phrase	Term that refers to the less bland or less dry taste of sparkling wine.

APPENDIX 5

COMPOUNDING

No	Compounding	Meaning
1	glassware	This is a very important tool and must be available at the bar because it is the types of glasses needed in the bar to serve drinks to guests at the bar.
2	bar display	Bar display is the most attractive part in the bar and is used promotion the bar. The function of bar display is as a place to put various types of drinks that is sold at the bar and also as a place to put glassware.
3	ice wells	This is a tool used to make ice cubes.
4	speed rack	A place used by bartenders to put bottles or syrup to make it easier for bartenders in mixing and make drinks for the guest.
5	glass rack	This is a bar utensil that is used as a place to put glassware on the bar.
6	bar table	Table in the bar and usually the function is to enjoy the drink. The example is bar counter.
7	cocktail napkin	This type of napkin always found in the bar made from paper or linens and the function is to keep the guest's hand dry from condensation in the glass.
8	cork screw	Tool used to open wine cork.
9	ice tong	Tool used by bartender to add ice or garnish to the drinks.
10	ice crusher	A tool used to crush ice cubes.
11	relish fork	A tool used to take garnishes on bottles.
12	sour glass	This is also called sour glass whiskey. This is the type of glass in the bar that is used to serve whiskey.
13	clear-up	Cleaning the bar counter or bar table area of drinks that have been drunk by guests.

14	upselling	Term used to ask or offer another drink after the guest has finished enjoying the first drink purchased.
15	par-stock	Note of the number of bottles of each drink needed in a day at a bar.
16	long drink	Drinks at the bar served to the guest more than 8cl.
17	simple syrup	Syrup made from pure sugar solution added with water is used to give a sweet taste to the drink.
18	sugar lip	The decoration for drink from sugar.
19	sugar rim	Glass rim decoration made from colored sugar powder so that it makes the drink look beautiful.
20	under liner	The tool used as a base to put the glass on the table.
21	well-drink	Refers to the beverages that do not tell the brand of the liquor when the bartender mix it.
22	order pad	This is special paper used to take a note guest's order.
23	citronelle syrup	Solution of sugar and water then mixed with a solution of lemon.

APPENDIX 6

ABBREVIATIONS

No	Abbreviation	Meaning
1	GPA	General Purposes Attendant. Bar staff that has duty to assist in the all area of bar.
2	VSOP	Very Superior Old Pale is the term used to measure the quality of brandy that is 10-12 years old.

APPENDIX 7

BLENDING

No	Blending	Meaning
1	mocktail	Non-alcoholic drink or beverages at the bar.

APPENDIX 8

INFORMANTS' DATA

The subjects of the study were staff bartender at The Glass House Restaurant-Sanur. The researcher used three staff of bartender as informant in this study. The characteristic of informant used in this study were as follows:

No	Name	CHARACTERISTICS									
		Age	Sex	Job	Experience	Education	Status	Position	Physically and Mentally	Communication competence (INA-ENG)	Speech Defect
1	Staff bartender 1	48	M	Bartender	15 years	D1	Married	Restaurant Manager	Healthy	INA-ENG	No
2	Staff Bartender 2	30	M	Bartender	7 years	D1	Married	Staff Bartender	Healthy	INA-ENG	No
3	Staff Bartender 3	29	M	Bartender	8 years	Senior high school	Married	Staff Bartender	Healthy	INA-ENG	No

*M = Male

* F = Female

APPENDIX 9 CHECKLIST

Data Checklist

*Kadek DWI
Staff Bartender*

Instructions:

Please put mark (✓) in the YES column if you agree that the jargon provided below is used in your workplace and put mark (✓) in the NONE column if you disagree that the jargon provided below is not used in your workplace!

(01)NO	(2) JARGON	(3) YES	(4)NONE
1	Bar storage		
2	Beverages	✓	
3	Supplies	✓	
4	Garnish	✓	
5	Glassware	✓	
6	Utensils	✓	
7	Bar display	✓	
8	Bar hand tools	✓	
9	Sink	✓	
10	Ice wells	✓	
11	Beer Draught	✓	✓
12	Speed Rack	✓	
13	Soda Gun		✓
14	Glass rack	✓	
15	Bar table	✓	
16	Preparation	✓	
17	Order	✓	
18	Service	✓	
19	Welcome drink	✓	
20	Bar napkin	✓	
21	Chiller	✓	
22	Shaker	✓	
23	Strainer	✓	
24	Mixing glass	✓	
25	Jigger	✓	
26	Pourer	✓	
27	Measuring spoon		✓
28	Can tapper		✓
29	Cork screw	✓	
30	Muddler	✓	
31	Ice tong	✓	
32	Ice crusher	✓	
33	Hand Squeezer	✓	
34	Zester/ peeler	✓	
35	Funnel	✓	
36	Relist fork	✓	

37	Water goblet	✓	
38	Brandy snifter	✓	
39	Champagne	✓	
40	Cocktail	✓	
41	Irish coffee	✓	
42	Sour glass	✓	
43	Ponny/ cordial glass		✓
44	Margarita	✓	
45	Poco Grande	✓	
46	Cuvee		✓
47	Hurricane	✓	
48	Collin	✓	
49	Polishing	✓	
50	Clear-up	✓	
51	Captain order	✓	
52	Taking order	✓	
53	Mixing drink	✓	
54	Serving drink	✓	
55	Check satisfaction	✓	
56	Upselling/ handling complaint	✓	
57	Wine	✓	
58	Mocktail (squash)	✓	
59	Stiring	✓	
60	Long Bar spoon	✓	
61	Martini	✓	
62	Strainer	✓	
63	Shaking	✓	
64	Blending	✓	
65	Mudling	✓	
66	Floating	✓	
67	Par stock	✓	
68	Beverage requisitions		✓
69	Blend	✓	
70	Build in glass		✓
71	Frosted		✓
72	Gom/ Ghomne		✓
73	Gill		✓
74	Chasers		✓
75	Chilled		✓
76	Dash		✓
77	Filling		✓
78	Grind	✓	
79	Long drink	✓	
80	Sugar syrup	✓	
81	Mug	✓	

82	Nip		✓
83	Plain		✓
84	Peel		✓
85	Nutmeg	✓	
86	Pouring	✓	
87	Sediment		✓
88	On the rock	✓	
89	Pitcher	✓	
90	Shoote		✓
91	Sparkling	✓	
92	Straw	✓	
93	Twist		✓
94	Topped		✓
95	Sugar lip	✓	
96	Sugar rim	✓	
97	Sundries		✓
98	Swizzle stick		✓
99	Twirling stick		✓
100	Under liner	✓	

Data Checklist

*Hendra
Bartender Staff*

Instructions:

Please put mark (√) in the YES column if you agree that the jargon provided below is used in your workplace and put mark (√) in the NONE column if you disagree that the jargon provided below is not used in your workplace!

(01)NO	(2) JARGON	(3) YES	(4)NONE
1	Bar storage		
2	Beverages	✓	
3	Supplies	✓	
4	Garnish	✓	
5	Glassware	✓	
6	Utensils	✓	
7	Bar display	✓	
8	Bar hand tools	✓	
9	Sink	✓	
10	Ice wells	✓	
11	Beer Draught		✓
12	Speed Rack	✓	
13	Soda Gun		✓
14	Glass rack	✓	
15	Bar table	✓	
16	Preparation	✓	
17	Order	✓	
18	Service	✓	
19	Welcome drink	✓	
20	Bar napkin	✓	
21	Chiller	✓	
22	Shaker	✓	
23	Strainer	✓	
24	Mixing glass	✓	
25	Jigger	✓	
26	Pourer	✓	
27	Measuring spoon		✓
28	Can tapper		✓
29	Cork screw	✓	
30	Muddler	✓	
31	Ice tong	✓	
32	Ice crusher	✓	
33	Hand Squeezer	✓	
34	Zester/ peeler	✓	
35	Funnel	✓	
36	Relist fork	✓	

37	Water goblet	✓	
38	Brandy snifter	✓	
39	Champagne	✓	
40	Cocktail	✓	
41	Irish coffee	✓	
42	Sour glass	✓	
43	Ponny/ cordial glass		✓
44	Margarita	✓	
45	Poco Grande	✓	
46	Cuvee		✓
47	Hurricane	✓	
48	Collin	✓	
49	Polishing	✓	
50	Clear-up	✓	
51	Captain order	✓	
52	Taking order	✓	
53	Mixing drink	✓	
54	Serving drink	✓	
55	Check satisfaction	✓	
56	Upselling/ handling complaint	✓	
57	Wine	✓	
58	Mocktail (squash)	✓	
59	Stiring	✓	
60	Long Bar spoon	✓	
61	Martini	✓	
62	Strainer	✓	
63	Shaking	✓	
64	Blending	✓	
65	Mudling	✓	
66	Floating	✓	
67	Par stock	✓	
68	Beverage requisitions		✓
69	Blend	✓	
70	Build in glass		✓
71	Frosted		✓
72	Gom/ Ghomne		✓
73	Gill		✓
74	Chasers		✓
75	Chilled		✓
76	Dash		✓
77	Filling		✓
78	Grind	✓	
79	Long drink	✓	
80	Sugar syrup	✓	
81	Mug	✓	

82	Nip		✓
83	Plain		✓
84	Peel		✓
85	Nutmeg	✓	
86	Pouring	✓	
87	Sediment		✓
88	On the rock	✓	
89	Pitcher	✓	
90	Shoote		✓
91	Sparkling	✓	
92	Straw	✓	
93	Twist		✓
94	Topped		✓
95	Sugar lip	✓	
96	Sugar rim	✓	
97	Sundries		✓
98	Swizzle stick		✓
99	Twirling stick		✓
100	Under liner	✓	

Data Checklist

Restaurant manager:
I Putu Gede Ashika

Instructions:

Please put mark (√) in the YES column if you agree that the jargon provided below is used in your workplace and put mark (√) in the NONE column if you disagree that the jargon provided below is not used in your workplace!

(01)NO	(2) JARGON	(3) YES	(4)NONE
1	Bar storage		
2	Beverages	✓	
3	Supplies	✓	
4	Garnish	✓	
5	Glassware	✓	
6	Utensils	✓	
7	Bar display	✓	
8	Bar hand tools	✓	
9	Sink	✓	
10	Ice wells	✓	
11	Beer Draught		✓
12	Speed Rack	✓	
13	Soda Gun		✓
14	Glass rack	✓	
15	Bar table	✓	
16	Preparation	✓	
17	Order	✓	
18	Service	✓	
19	Welcome drink	✓	
20	Bar napkin	✓	
21	Chiller	✓	
22	Shaker	✓	
23	Strainer	✓	
24	Mixing glass	✓	
25	Jigger	✓	
26	Pourer	✓	
27	Measuring spoon		
28	Can tapper		
29	Cork screw	✓	
30	Muddler	✓	
31	Ice tong	✓	
32	Ice crusher	✓	
33	Hand Squeezer	✓	
34	Zester/ peeler	✓	
35	Funnel	✓	
36	Relist fork	✓	

37	Water goblet	✓	
38	Brandy snifter	✓	
39	Champagne	✓	
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44	Margarita	✓	
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46	Cuvee	✓	
47	Hurricane	✓	
48	Collin	✓	
49	Polishing	✓	
50	Clear-up	✓	
51	Captain order	✓	
52	Taking order	✓	
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54	Serving drink	✓	
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58	Mocktail (squash)	✓	
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65	Mudling	✓	
66	Floating	✓	
67	Par stock	✓	
68	Beverage requisitions		✓
69	Blend	✓	
70	Build in glass		✓
71	Frosted		✓
72	Gom/ Ghomne		✓
73	Gill		✓
74	Chasers		✓
75	Chilled		✓
76	Dash		✓
77	Filling		✓
78	Grind	✓	
79	Long drink	✓	
80	Sugar syrup	✓	
81	Mug	✓	

82	Nip		✓
83	Plain		✓
84	Peel		✓
85	Nutmeg	✓	
86	Pouring	✓	
87	Sediment		✓
88	On the rock	✓	
89	Pitcher	✓	
90	Shoote		✓
91	Sparkling	✓	
92	Straw	✓	
93	Twist		✓
94	Topped		✓
95	Sugar lip	✓	
96	Sugar rim	✓	
97	Sundries		✓
98	Swizzle stick		✓
99	Twirling stick		✓
100	Under liner	✓	

APPENDIX 10

OBSERVATION SHEET

Observation Data:

Instruction:

Please write down the name of Jargon which not stated in the Checklist Data used by bartender when on duty and also the meaning of the Jargon!

NO	JARGON	MEANING
1.	Spirit	Alcohol / alcoholic drink / beverages
2.	Bitters	Herbal alcoholic added to other cocktail.
3.	Burnt	Martini's with scotch.
4.	Call drink	The specific name when the guest want to order drink at the bar.
5.	Chaser	Anything that is consumed quickly after a shooter.
6.	Dash	Spritzer or a few drops of an ingredients added in the drink.
7.	Laying	Way to make beverage has layer. The heavier alcohol goes on bottom and lighter alcohol on the top of beverages.
8.	Shooter	one or two ounce serving of liquor served directly to guests.
9.	Dirty	Way to make martini alcohol dirty through add olive oil juice to a martini.
10.	Flame	Setting a drink on fire.
11.	Premium	It is the most expensive liquor and it is top-shelf liquor.
12.	Rim	A way to make decorate a glass using a lime or water lime.
13.	Float	When one alcohol sits on top of another alcohol in a shooter glass.
14.	Frost	Way to make the glass becomes frozen.
15.	Rock	Beverage added with ice cube.
16.	Sangria	Beverage that has red color mixed wine with fruit and herb.
17.	Neat	Beverage served without ice cube.
18.	Pony	Also called pony shot means one gulp in drinking 30 ml liquor.
19.	Free pour	Mix beverages without measuring the device.
20.	Sour	Taste of drink obtained from mix lime or it can be mixed with a margarita in cocktail. It is also a combination of spirit drink, fruit juice and sugar.
21.	Apertif Cocktail	Cocktail that is serving before eating. The benefit to stimulate the appetite.
22.	Pub	Public house this is one of type of bar to enjoy drink.
23.	Well-drink	Beverage that do not tell the brand of liquor when the bartender mix it.
24.	Virgin	Non-alcoholic drink. This is the term used when guest order drink without alcohol.
25.	Toddy	Sweet drink from liquor and hot water.

APPENDIX 11



KEMENTERIAN PENDIDIKAN, KEBUDAYAAN, RISET DAN TEKNOLOGI
UNIVERSITAS PENDIDIKAN GANESHA

FAKULTAS BAHASA DAN SENI

Jalan A.Yani No. 67 Singaraja Bali Kode Pos 81116

Telepon (0362) 21541 Fax. (0362) 27561

Laman: fbs.undiksha.ac.id

Nomor : 2900/UN48.7.1/DT/2021

18 Oktober 2021

Perihal : **Permohonan Izin Penelitian**

Yth. Manager The Glass House Restaurant
 di Sanur

Dalam rangka pengumpulan data untuk menyelesaikan Skripsi/Tugas Akhir, dengan hormat kami mohon agar Bapak/Ibu mengizinkan mahasiswa di bawah ini:

Nama	: Ni Putu Eka Widari
NIM	: 1812021237
Jurusan	: Bahasa Asing
Program Studi	: Pendidikan Bahasa Inggris
Jenjang	: S1
Tahun Akademik	: 2021/2022
Judul	: Jargons Used by Bartender at The Glass House Restaurant Sanur

untuk mencari data yang diperlukan pada institusi yang Bapak/Ibu pimpin. Atas perhatian dan bantuan Bapak/Ibu, kami ucapkan terima kasih.



a.n. Dekan,
 Wakil Dekan I,

Dr. Dewa Putu Ramendra, S.Pd., M.Pd.
 NIP. 197609022000031001

Tembusan:

1. Dekan FBS Undiksha Singaraja
2. Kaprodi. Bahasa Asing
3. Sub Bagian Pendidikan FBS

APPENDIX 12

THE GLASS HOUSE- BALI**SURAT KETERANGAN**

Yang bertanda tangan di bawah ini:

Nama : I Putu Gede Astika

Jabatan : Restaurant Manager

Menerangkan bahwa,

Nama : Ni Putu Eka Widari

Nim : 1812021237

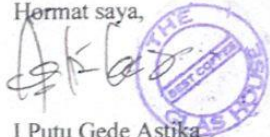
Program Studi : S1 Pendidikan Bahasa Inggris

Melalui surat ini dinyatakan bahwa mahasiswi diatas diberikan ijin untuk melaksanakan penelitain di restaurant kami guna memperoleh data yang diperlukan untuk melengkapi penyusunan skripsi dengan judul **“JARGONS USED BY BARTENDERS AT THE GLASS HOUSE RESTAURANT-SANUR”**

Demikian surat keterangan ini dibuat dengan sebenarnya agar dapat dipergunakan sebagaimana mestinya. Atas perhatian dan kerjasamanya kami ucapkan terima kasih.

The Glass House, 03 September 2021

Hormat saya,



I Putu Gede Astika

Restaurant Manager

THE GLASS HOUSE-SANUR

Jl. Danau Tamblingan No. 25, Sanur, Denpasar Selatan, Kota Denpasar, Bali

80228

APPENDIX 13

THE GLASS HOUSE- BALI**SURAT KETERANGAN**

Yang bertanda tangan di bawah ini:

Nama : I Putu Gede Astika

Jabatan : Restaurant Manager

Menerangkan bahwa,

Nama : Ni Putu Eka Widari

Nim : 1812021237

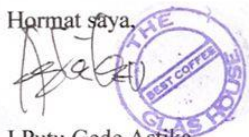
Program Studi : S1 Pendidikan Bahasa Inggris

Memang benar mahasiswi atas nama diatas telah melaksanakan dan telah menyelesaikan pengambilan data/penelitian di The Glass House-Sanur dguna memperoleh dan melengkapi data yang dipergunakan dalam penyusunan skripsi dengan judul **“JARGONS USED BY BARTENDERS AT THE GLASS HOUSE RESTAURANT-SANUR”**

Demikian surat keterangan ini dibuat dengan sebenarnya agar dapat dipergunakan sebagaimana mestinya. Atas perhatian dan kerjasamanya kami ucapkan terima kasih.

The Glass House, 29 November 2021

Hormat saya,



I Putu Gede Astika

Restaurant Manager

THE GLASS HOUSE-SANUR

Jl. Danau Tamblingan No. 25, Sanur, Denpasar Selatan, Kota Denpasar, Bali

80228