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
3 4 5 6	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	shaki <mark>n</mark> g
57	blending
58	mudd <mark>li</mark> ng
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	OPENDIDIE.
18	free pour	SPENDIDIKANG
19	sour	
20	aperitif cocktail	S((A))
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	NDIKSHA
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
)	garmsn	(1)	from fruit which serves to make the
			drink more attractive so that guests
			are interested to taste the drink in the
4	aloggyvana	(T)	bar. This is a yeary important tool and
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
5	utensils	(T)	bar. Utensils are small tools used in bars
ر ا	utensiis	(T)	
			and these tools are easy to move to
			other places in the bar area. The
			examples of utensils are jigger, fruit
6	han diamlary	(T)	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
		181	a place to put various types of drinks that is sold at the bar and also as a
	11/1	The same	
7	bar hand tools	(T)	place to put glassware.
'	oai nana toois	(T)	Any kind of small equipment used by
		5	bartenders to make various types of
	3		mixed drinks. The examples of bar
		\$37	hand tools are shakers, strainers,
8	sink	(T)	pourers and measuring. Bar equipment made of stainless steel
0	SIIIK		which the function as a place to wash
		N. C.	bar equipment and it is equipped with
	77		hot and cold water.
9	ice wells	(T)	This is a tool used to make ice cubes.
10	speed rack		A place used by bartenders to put
10	specu rack	(T)	bottles or syrup to make it easier for
		0 3	bartenders in mixing and make drinks
		1/2	for the guest.
11	glass rack	(T)	This is a bar utensil that is used as a
11	51ass rack		place to put glassware on the bar.
12	bar table	(T)	Table in the bar and usually the
12			function is to enjoy the drink. The
			example is bar counter.
13	preparation	(M)	Bartender activities in preparing bar
13	preparation	(111)	before it open such as cleaning the
			bar area, preparing the drinks and
			making garnishes.
14	liqueur	(KD)	
14	nqueui	(KD)	Spirit or alcoholic drinks added with
			fruit or herb flavors such as ginger. The taste is sweet.
15	corrigo	(8)	In the hotel terms, especially in bar
113	service	(S)	i in the noter terms, especially in dar
		\ \ /	service is serving or treat the guest

		I	
			and provide the products to guests.
1.0	1 1 1	(IID)	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
		1000	other substance from the drinks.
21	mixing glass	(T)	It is required to mix the ingredients
	#//	- "A Pr.	for long drinks
22	jigger	(T)	Is used to measure the spirit or liquor.
23	pourer	(T)	Special tool made from rubber or can
	75		be made from plastic that is attached
	2	6	to the top of the bottle.
24	cork screw	(T)	Tool used to open wine cork.
25	muddl <mark>er</mark>	(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 crushe <mark>r</mark>	(T)	A tool used to crush ice cubes.
28	hand squeezer	(T)	A tool used to make fruit juice for
		4	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
	150		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.
	1	l .	

37	sour glass	(T)	This is also called sour glass
31	Sour glass		whiskey. This is the type of glass in
			the bar that is used to serve whiskey.
38	morgarita	(KD)	*
30	margarita	(KD)	This is a classic and very popular
			cocktail made from tequila, cointreau,
			lime juice and also salt on the rim of
20		(TE)	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
		10	residual water after washing it in the
		1	water.
43	clear-up	(S)	Cleaning the bar counter or bar table
	order up		area of drinks that have been drunk
			by guests.
44	groceries	(I)	Ingredients used to enrich the taste
77	groceries	(1)	and aroma of mixed drink such as
		(S)	milk, cream, sugar, salt, juice,
		N. A.	Tabasco, cloves and cinnamon sticks.
45	taking order	(S)	
43	taking order	(3)	It is the most specific thing at the bar, namely the term used when the bar
		N. CE	
	77/		waiter serves guests who are ready to
1.0		(3.4)	order drinks.
46	mixing dri <mark>n</mark> k	(M)	Blend the drinks such as alcohol with
			fruit or fruit flavors so that it has a
		Da.	good taste and according to guest
		171	orders.
47	serving drink	(S)	The term used when the bar waiter
	100		serves the drinks to guests. This term
			can be used in the bar or in the
			restaurant.
48	check	(S)	A term used to check whether the
	satisfaction		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	(KD)	Non-alcoholic drink or beverages at
	(squash)		the bar.
	(squasii)		the out.

52	stirring	(M)	A method used by bartenders in
	31111118	()	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
		The state of the s	ingredients.
59	frappe	(KD)	Spirits or alcoholic beverages served
	11		with crushed in serving this drink, the
		-480.	type of glassware used is old
		. 6	fashioned glass.
60	par-stock	(T)	Note of the number of bottles of each
			drink needed in a day at a bar.
61	beverage	(T)	This is made in the form of a special
	requisitions		letter to give permission to add drinks
	•	13/1	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
	1.0		drinks at the bar.
63	grind	(M)	Method used by bartender to pound
		77	or crush the ingredients of beverages.
64	long drink	(KD)	Drinks at the bar served to the guest
	3		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, ram, 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
	///	6.5	the bar want to order the drink
		3/	through tells the brand of the
			beverage.
80	chaser	(KD)	Soft drink added with long drink.
	9	147	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
	1.0		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
	1		directly to guests.
84	dirty	(M)	The way to make the martini alcohol
			dirty through add olive oil juice to a
0.7	, a	(3.6)	martini.
85	flame	(M)	Setting a drink on fire.
86	premium	(KD)	It is the most expensive liquor and it
		2.5	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.

0.1		(VD)	Daviage on that have a sent of the
91	sangria	(KD)	Beverage that has a red color mixed
0.2	,	(0)	wine with fruit and herbs.
92	neat	(S)	The beverage served without ice
0.2		(3.6)	cube.
93	pony	(M)	It is also called pony shot means one
0.4	C	0.0	gulp in drinking 30 ml liquor.
94	free pour	(M)	Mix beverages without measuring the
0.5		(3.6)	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
0.1		(775)	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
	44.4.4	1000	types of bar to enjoy the drink.
98	well-drink	(KD)	Refers to the beverages that do not
	1//	T. Day	tell the brand of the liquor when the
		30	bartender mix it.
99	virgin	(KD)	It means non-alcoholic drink. This is
	17 / / -		the term is used by guest when they
			want to order the drink without
	~	100	alcohol in the bar.
100	toddy	(KD)	This is a sweet drink from liquor and
			hot water.
101	order p <mark>ad</mark>	(T)	This is special paper used to take a
			note guest's order.
102	ale	(KD)	Beer that has a very strong hop aroma
	1		and this beer have bitter taste than
100			regular beer.
103	citronelle syrup	(I)	Solution of sugar and water then
101	011		mixed with a solution of lemon.
104	filtering beer	(M)	The process to make beer clear and
	,	1	the color is bright through give
107	1	(IID)	finings into the beer.
105	langer	(KD)	This is beer that has bright color and
			has a lighter taste with carbon dioxide
10 -		(III)	more than regular beer.
106	frappe	(KD)	Spirit or alcohol drink served with
			crushed ice and served with old
10=	GD.	0.0	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.

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	a drink that are needed for
			preparation in making and
		AND THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NAMED IN COLUMN TWO I	serving drinks.
3	garnish	noun	Garnish is a drink decoration
		STORY	made from fruit which serves
		- GARVAI	to make the drink more
	11/1/11	TAN A	attractive so that guests are
	// /		interested to taste the drink in
		7 5	the bar.
4	utensils	noun	Utensils are small tools used
			in bars and these tools are easy
			to move to other places in the
		W MAJE	bar area. The examples of
	1		utensils are jigger, fruit knife,
			stirrer, and also long bar
		MAM	spoon.
5	sink	noun	Bar equipment made of
	1//	7-7-14	stainless steel which the
			function as a place to wash bar
		U a.	equipment and it is equipped
		VIII	with hot and cold water.
6	preparation	noun	Bartender activities in
	June 1		preparing bar before it open
			such as cleaning the bar area,
			preparing the drinks and
	1.		making garnishes.
7	liqueur	noun	Spirit or alcoholic drinks
			added with fruit or herb
			flavors such as ginger. The
0		1	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
		noun	make the beverage cool.
10	shaker	noun	The tool used to mix drinks
	Shaker	noun	with the shaking method.
11	strainer	noun	It is also called filtering is a
11	Stramer	noun	tool used to strain ice foam or
			other substance from the
			drinks.
12	jigger	noun	Tool used to measure the
	J 66*		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
		Trists > _	which is lemon peel.
16	funnel	noun	A tool used for putting drink
	////		into bottle so that the drink
	A P	7 5 5 5 5 5	does not spill.
17	champagne	noun	The alcoholic wine is made in
			the champagne region in
	2		France.
18	cockta <mark>il</mark>	noun	The term which means
10		2//-	alcoholic drinks at the bar.
19	margar <mark>it</mark> a	noun	This is a classic and very
	77	(WWW	popular cocktail made from
			tequila, cointreau, lime juice
			and also salt on the rim of the
20	hurricane	noun	glass. This is a type of glassyyara in
20	nurricane	noun	This is a type of glassware in
			the bar is used to serve Long
	The state of the s		drink such as long island ice tea and also hurricane.
21	collin	noun	This is a type of glassware
<u> </u>	COMM	noun	used to serve Collin drink.
			Collin drink is made from
			Gin.
22	polishing	verb	The term used to clean bar
	Pombining	, 510	tools from residual water after
			washing it in the water.
23	groceries	noun	Ingredients used to enrich the
	0.000100		taste and aroma of mixed
			drink such as milk, cream,
			sugar, salt, juice, Tabasco,
			cloves and cinnamon sticks.
L	I .	1	

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
25			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
20	snaking	VEIU	bartender to shake all
			ingredients of cocktail or
		A STATE OF THE STA	mocktail drink.
29	blending	verb	Method for making the
	orenanig		ingredients of the drink
		489	becomes smooth.
30	muddling	verb	Method for crushing beverage
		V SULAN	ingredients.
31	frappe	noun	Spirits or alcoholic beverages
		S 1/2-5	served with crushed in serving
	5		this drink, the type of
			glassware used is old
			fashioned glass.
32	blend	verb	Method used by bartender in
		MAMA	mixing drinks at the bar.
33	grind	verb	Method used by bartender to
			pound or crush the ingredients
2.4			of beverages.
34	mug	noun	Glassware used to serve beer
35	nroof	noun	to guests. It is a term that refers to the
33	proof	noun	strength of an alcohol content
			in a spirit drink.
36	pitcher	noun	Jug for beer.
37	sparkling	noun	Types of sparkling wine that
	Sparking	110011	have a sweet taste and can be
			produced all over the world.
38	spot	noun	Stains from the rest of the
	1 -		drink on the bar glass.
39	spirit	noun	Term alcoholic drinks at the
	•		bar. These include vodka,
			ram, gin, tequila, whiskey and
			brandy.

10	1	T	
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
43	uasii	VCIU	ingredients added in the drink.
44	larramin a	vianh	
44	layering	verb	It is the way to make beverage
			has layer through the heavier
		A	alcohol goes on bottom and
			the lighter alcohol add to
		and the same of th	make it on the top of
		A CONTRACTOR OF THE PARTY OF TH	beverages.
45	shooter	verb	Term in the bar that means
	A STATE OF THE STA	- CARUNI	one or two ounce serving of
		1100	liquor served directly to
	1/45		guests.
46	dirty	adjective	The way to make the martini
			alcohol dirty through add
	M S	20 1 12 2	olive oil juice to a martini.
47	flame	verb	Setting a drink on fire.
48	premium	noun	It is the most expensive liquor
10	premium	noun	and it is top-shelf liquor.
49	rim	verb	The way to make decorate a
49	11111	Verb	The second secon
	7 /	(AAAAAA	glass using a lime or water
50	CI .		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
	1		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
5 *	110at	110411	ice cube.
55	nony	verb	It is also called pony shot
133	pony	VEIU	1 4
			means one gulp in drinking 30
		11	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
		Posterior	with carbon dioxide more than
		LUNITY o	regular beer.
62	frappe	noun	Spirit or alcohol drink served
	1/2	A A	with crushed ice and served
	A A	y 5(11)	with old fashioned glass.
63	brut/ nature	adjective	Term that refers to the very
		- 1 B	bland taste of sparkling wine.

JARGONS IN THE FORM OF PHRASES

No	Jargo <mark>n</mark>	Word Category	Meaning
1	bar hand to <mark>o</mark> ls	noun phrase	Any kind of small equipment
			used by bartenders to make
		Day.	various types of mixed drinks.
		VIDIT	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 nhroso	The type of glass and it is used
O	braildy silitter	noun phrase	
			to served brandy or cognac in
	1	1	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
	<i>G</i>	10	with fruit or fruit flavors so that
		A TOWN	it has a good taste according to
		W. P. J. L. S. L.	guest's orders.
11	serving drink	verb phrase	The term used when the bar
11	serving drink	vero pinase	waiter serves the drinks to
			guests. This term can be used in
			the bar or in the restaurant.
12	check	adjective phrase	A term used to check whether
12	satisfaction	adjective piliase	
	Satisfaction	7 1 1	the guest is satisfied with the
			drink and service provided at the bar or not.
12	1	14	
13	long bar spoon	noun phrase	Tool used by bartender to
1.4	,		stirring the drinks
14	beverages	noun phrase	This is made in the form of a
	requisition \		special letter to give permission
		ONDI	to add drinks or ingredients that
	1	N. D. T.	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
		1	guests at the bar want to order
			the drink through tells the brand
			of the beverage.
i	İ	1	01 010 00 , 01 mg 0 .

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.

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
	7/	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
	30	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.

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.

DNDIKSHA

INFORMATS' 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	fame CHARACTERISTICS									
		Age	Sex	Job	Experience	Education	Status	Position	Physically	Communication	Speech
						BENDID	Ir.		and	competence	Defect
					T. J.		10		Mentally	(INA-ENG)	
1	Staff	48	M	Bartender	15 years	D1,((()),	Married	Restaurant	Healthy	INA-ENG	No
	bartender 1				\$ 5	100	7.0	Manager	7		
2	Staff	30	M	Bartender	7 years	D1	Married	Staff	Healthy	INA-ENG	No
	Bartender 2				1			Bartender			
3	Staff	29	M	Bartender	8 years	Senior high	Married	Staff	Healthy	INA-ENG	No
	Bartender 3					school	TYY)	Bartender			

^{*}M = Male

^{*} F = Female

APPENDIX 9 CHECKLIST



Kadek PWI Staff Bartender

Instructions:

Please put mark $(\sqrt{})$ in the YES column if you agree that the jargon provided below is used in your workplace and put mark $(\sqrt{})$ 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	~	
	Supplies	~	
4	Garnish	V	
5	Glassware		
6	Utensils	~	
7	Bar display	~	
8	Bar hand tools		
9	Sink	~	
10	Ice wells	-	
11	Beer Draught	d.	-
12	Speed Rack	-	
13	Soda Gun		V
14	Glass rack	~	
15	Bar table	/	
16	Preparation	V	
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		V
28	Can tapper		~
29	Cork screw	~	
30	Muddler	V	
31	Ice tong	~	
32	Ice crusher	~	
33	Hand Squeezer	V	
34	Zester/ peeler		
35	Funnel	V	
36	Relist fork	~	1

37	Water goblet	V	
38	Brandy snifter	V	
39	Champagne	~	
40	Cocktail	1	
41	Irish coffee	~	
42	Sour glass	-	
43	Ponny/ cordial glass	-	1
44	Margarita	~	-
45	Poco Grande	1	-
46	Cuvee	+	V
47	Hurricane	V	
48	Collin		
49	Polishing	V	
50	Clear-up	1	-
51	Captain order	V	
52	Taking order	1	
53	Mixing drink	V	
54	Serving drink	1	
55	Check satisfaction	1	
56	Upselling/ handling complaint	V	-
57	Wine Wine	1	-
58	Mocktail (squash)	1	
59	Stiring Stiring	V	
60		-	
61	Long Bar spoon Martini	V	-
62	Strainer		-
63	Shaking		-
64	Blending	V	-
65	Mudling	-	
66	Floating	1	
67	Par stock	-	-
68	Beverage requisitions		V
69	Blend	-	-
70	Build in glass		V
71	Frosted		1
72	Gom/ Ghomne		~
73	Gill		1
74	Chasers		~
75	Chilled		~
76	Dash		V
77	Filling		~
78	Grind	~	
79	Long drink	1	
80	Sugar syrup	~	
81	Mug	~	

82	Nip		-
83	Plain		~
84	Peel		~
85	Nutmeg	V	
86	Pouring	~	7 100
87	Sediment		-
88	On the rock	V	
89	Pitcher	~	
90	Shoote		~
91	Sparkling	/	
92	Straw	V	
93	Twist		~
94	Topped	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	~
95	Sugar lip	~	-
96	Sugar rim	~	
97	Sundries		-
98	Swizzle stick		~
99	Twirling stick		-
100	Under liner		

Data Checklist

Instructions:

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

(2) JARGON	(3) YES	(4)NONE	
Bar storage	A	198	
Beverages	/		
Supplies	V		
Garnish	V		
Glassware	/		
Utensils	V		
Bar display	V		
Bar hand tools	V		
Sink	V		
Ice wells	~	,	
Beer Draught	100	/	
Speed Rack	V		
Soda Gun		V	
Glass rack	~	1300	
Bar table	~	11/1/2	
Preparation	~		
Order	~		
Service	/		
Welcome drink		a water to the	
Bar napkin	V		
Chiller			
Shaker	~		
Strainer	V	100000000000000000000000000000000000000	
Mixing glass	V		
	/		
Pourer	V		
	11.0911	V	
	11.0	~	
Cork screw	/		
Muddler	V		
	V		
	1		
		1000	
		Page 1992	
	· /	North My	
	Bar storage Beverages Supplies Garnish Glassware Utensils Bar display Bar hand tools Sink Ice wells Beer Draught Speed Rack Soda Gun Glass rack Bar table Preparation Order Service Welcome drink Bar napkin Chiller Shaker Strainer Mixing glass Jigger Pourer Measuring spoon Can tapper Cork screw Muddler Ice tong Ice crusher Hand Squeezer Zester/ peeler Funnel	Bar storage Beverages Supplies Garnish Glassware Utensils Bar display Bar hand tools Sink Ice wells Beer Draught Speed Rack Soda Gun Glass rack Bar table Preparation Order Service Welcome drink Bar napkin Chiller Shaker Strainer Mixing glass Jigger Pourer Measuring spoon Can tapper Cork screw Muddler Ice tong Ice crusher Hand Squeezer Zester/ peeler	

37	Water goblet	~		
38	Brandy snifter	V	100	
39	Champagne	V		
40	Cocktail			
41	Irish coffee	~		
42	Sour glass	~	10/	
43	Ponny/ cordial glass	T. Bright	V	
44	Margarita	~	Maria -	
45	Poco Grande	V		
46	Cuvee	Ed Good Co	\	
47	Hurricane	~		
48	Collin	~		
49	Polishing	/		
50	Clear-up	~	Ding.	
51	Captain order	~		
52	Taking order	\ \ \		
53	Mixing drink	V		
54	Serving drink	V		
55	Check satisfaction		1,1201	
56	Upselling/ handling complaint		TAY T	
57	Wine Wine	~		
58	Mocktail (squash)		NA.	
59	Stiring Stiring	~	44	
60	Long Bar spoon	1	377	
61	Martini	1		
62	Strainer	1		
63	Shaking	V		
64	Blending			
65	Mudling			
66	Floating	-/	776	
67	Par stock	1		
68	Beverage requisitions		~	
69	Blend			
70	Build in glass		./	
	Frosted		-	
71 72	Gom/ Ghomne		1	
73	Gill Gom/ Gnomne		V	
74				
	Chilled		1	
75	Chilled			
76	Dash			
77	Filling		~	
78	Grind			
79	Long drink			
80	Sugar syrup			
81	Mug			

82	Nip		~
83	Plain	1 1	~
84	Peel		~
85	Nutmeg	V	
86	Pouring	V	
87	Sediment		~
88	On the rock	~	
89	Pitcher	V	-
90	Shoote		~
91	Sparkling	~	48
92	Straw	V	
93	Twist		
94	Topped		~
95	Sugar lip	/	
96	Sugar rim	✓ ×	
97	Sundries	198	V
98	Swizzle stick		V
99	Twirling stick		V
100	Under liner	. \	

Data Checklist

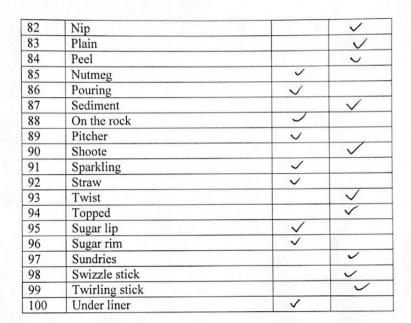
Restaurant manager: 1 putu Gede Astilia

Instructions:

Please put mark $(\sqrt{})$ in the YES column if you agree that the jargon provided below is used in your workplace and put mark $(\sqrt{})$ 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	V	
3	Supplies	· /	
4	Garnish	V	
5	Glassware	V	
6	Utensils	V	Á.
7	Bar display	V	
8	Bar hand tools	~	
9	Sink		
10	Ice wells	V	
11	Beer Draught		~
12	Speed Rack	~	SHE
13	Soda Gun		~
14	Glass rack	V	
15	Bar table	✓ /	
16	Preparation	V	
17	Order	/	
18	Service		
19	Welcome drink	~	
20	Bar napkin	V	
21	Chiller	~	
22	Shaker	V	4
23	Strainer	✓	
24	Mixing glass	V	
25	Jigger	~	3 8 8
26	Pourer	√	
27	Measuring spoon		
28	Can tapper		177
29	Cork screw	✓ ✓	1675
30	Muddler	V	1011
31	Ice tong	~	100
32	Ice crusher	/	The same
33	Hand Squeezer	V	
34	Zester/ peeler	3	
35	Funnel	V	
36	Relist fork	V	

37	Water goblet	V	
38	Brandy snifter		
39	Champagne		
40	Cocktail	V	100
41	Irish coffee	./	
42	Sour glass	V	
43	Ponny/ cordial glass		/
44	Margarita		
45	Poco Grande	V	
46	Cuvee	~	
47	Hurricane	V	
48	Collin	V V	Tan I I I I I
49	Polishing	~	
50	Clear-up	V	
51	Captain order	~	5.
52	Taking order	V	
53	Mixing drink	1	The C
54	Serving drink	V	11.114.11
55	Check satisfaction	V	and the second
56	Upselling/ handling complaint	V	187
57	Wine	~	
58	Mocktail (squash)	V	- 14
59	Stiring	V	11/2/19
60	Long Bar spoon	V	183
61	Martini	V	1.00000
62	Strainer	/	
63	Shaking	~	
64	Blending	V	
65	Mudling	V	
66	Floating	1	
67	Par stock		
68	Beverage requisitions		1
69	Blend	/	Labora .
70	Build in glass		~
71	Frosted		1
72	Gom/ Ghomne		1
73	Gill		1
74	Chasers		V
75	Chilled		./
76	Dash		V
77	Filling		V
78	Grind	-	V
79			
	Long drink	/	
80	Sugar syrup	V	
81	Mug		



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		MEANING
1.	Spirit	Alcohol/alcoholic dink / bererages
2.	Bitters	Herbal alcoholic added to other cocktail.
3	Burnt	Martinis with scotch.
4.	Call drink	The spesific name when the guest want
NX II	Con Come	to order drink of the bar.
-	Chaser	Anything that is consumed quickly after
2.	Chasel	Angulary that is consumed quierly after
-	DI	a shooter.
6.	Dash	Spritzer or a few drops of an ingredients
-	1	added in the drint.
7	layering	way to make beverage har layer. The havier
10	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	alcohol goes on bottom and lighter actual alcohol
		on the top of beverages
8	Shooter	one or two owner serving of liquor served
B		directly to guerts.
9.	Dirty	Way to make martini alcohol dirty through add plive oil Juice to a martini.
	3/4/13	add plive oil Juice to a martini.
6.	Hame	Soffing a drink on fire.
11 -		It is the most expensive liquor and it is
1	Table 1	top-shoft liquor.
12.	Rim	A way to make decorate a glass using
10	1500	a lime or water lime.
12	Float	when one alcohol sits on the of another
1).	TION C	alcohol in a shooter glass.
111	Emil	Way to make the glass becomes frozen.
14.	Frost Rock	Beverage added with ice cube:
		Beverage that has red color mixed wire
16	Sangria	with fait and herb:
n	a 1 1	Beverage served without he cube.
100000	Neal	Beverage served without the cube
18 -	Pony	Also called puny shot means one gulp in
	2	drinking 30 ml liquor.
	Free pour	Mix beverages without measuring the device
50	Sour	Task of arms obtained from mix line or
	1,000	it can be mixed with a margarita in
		cocktail. It is also a combination of spirit
		drink , fruit juice and sugar.
21	Apentif Cocktail	Cocetail that is serving before eating. The benefit
		to dimulate the appetite.
22.	Pub	to stimulate the appetite. Public house this is one of type of bor to
	Tav	enjoy drink.
- 0	1.101 1-101	Boverage that do not tell the broad of
23.	Well-drink	Develope man co not tell the orang of
.1	. 11	liquor when the bartender mix it.
24.	Virgin	Non-alcoholic drink. This is the term used
	• • • • • • • • • • • • • • • • • • • •	when quest order drink unithout ackarotel.
15	Toddy	Sweet drink from liquer and hat water.

ON	JARGON	MEANING
26	Order-Pad	special paper used to thate a note guest's
		order.
27.	Ale	Beer that has very strong hop aroma and
		har bitter taste than regular beer.
28	Citrorelle symp	Solution of sugar and water then mixed with
	211012112 33.1	a solution of femon.
29	Filtering beer	Process to make beer clear and they the color
	The stay was	in bright though and the tre color
30	Canger	of pright mough give phings into beer.
7-	Luger	lieller las the color and has
		15 bright through give finings into beer. Beer that has bright color and has lighter taste with carbon dioxide more than regular beer.
21	Tonna	man regular beer.
31	Frappe	Spirit or alcohol drink served with crushed lice and served with ald pashioned glass.
32	G9A	ice and served with old tashioned glass.
11	OTH	General purpose Affendant. Has duty to assist in all area bar.
00	USOP	usnst in all area bar.
33	0 201	Very superior old Pall is ferm used to
	11	measure the quality of brandy that is
1.	n 1 /	10-12 Years dd.
34	Brut / Mature	Term that refers to the very bland faste
	611	of spartling wine.
35	Extra dry	Term that refers to the less bland of or
-		less day taste of spartling wine.
	1,200	
100		



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

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

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