



Hospitality and Catering

Prepare and serve hot drinks

Lesson 5

Become competent in preparing and serving hot drinks in the hospitality and catering industry with this course.





Know your hot drinks

Understanding how to make different hot drinks will improve your customer satisfaction.

It will also keep you safe and maintain standards.





Espresso

Hot water is forced through finely ground coffee beans.

A portion is called a 'shot'.





Cappuccino

One shot of espresso with hot milk poured over the top.

The top is covered in foamed milk.





Americano

One shot of espresso with hot water
poured in, to fill a larger cup.





Latte

Is similar to a cappuccino but with more milk.





Macchiato

Is similar to cappuccino but no milk,
just milk foam.





Filter coffee

Ground coffee held in a filter with hot water poured over the top.

Fresh coffee liquid filters through.





Teas

Teas usually come in pre sealed tea bags.

Teas can also be loose leaves.





Types of tea

Teas can be different varieties of tea:

- Breakfast tea
- Green tea
- Darjeeling tea





Herbal teas

Teas can be made from other ingredients:

- Peppermint
- Camomile
- Dried fruit





Instant hot drinks

Instant drinks are made from powders or granules.

- Coffee granules
- Chocolate powder
- Cocoa powder





Hot chocolates

Made with chocolate and hot milk.

Made with cocoa powder and hot milk.





Revision Activity 5

**How is an Americano
made?**