



Hospitality and Catering

Cocktail Making

Lesson 1

Become an expert in cocktail making by completing this course. The course contains everything you need to know about making cocktails.





Learning Objectives

- Define what is a cocktail and the role of a mixologist
- Describe the different types of cocktail glassware and their uses
- Recognise how to clean, polish and store glassware safely
- Identify different cocktail and bar equipment and understand their uses
- List machines used in cocktail making and identify their purpose
- Understand the importance of keeping the bar area clean and hygienic





Learning Objectives

- Describe different cocktail making techniques and their purpose
- Define the different types of cocktails and name drink examples
- Summarise the use of drink measures and free pourers
- Understand what a measure of alcohol is
- Recognise the different ways to decorate and garnish a cocktail
- Define what the building blocks of a cocktail are known as





What is a cocktail?

A cocktail is an alcoholic mixed drink.

It is combination of spirits, or one or more spirits mixed with other ingredients such as fruit juice, flavoured syrup, or cream.





Mixology

The skill of making a cocktail is called 'Mixology'.

Sometimes a person who is skilled at making cocktails is called a 'Mixologist'.





Showmanship

People expect to see the skills of the barman when they order a cocktail.

Watching the cocktails being made is part of the experience.





Equipment you will need

Making cocktails is a skill and you will need to know:

- Types of glasses to use
- Equipment needed to make cocktails





Basic Glassware families

A family is a specific shaped glass, used for a specific type of drink.

Different families can come in different styles.





Cocktail glass – Martini glass

Sometimes called a *Martini glass*. It has a long stem and holds between 5 and 10 oz.

Examples: Vodka martini, Cosmopolitan





Highballs

This type of glass is a tall sided tumbler.

It is tall to hold ice and more non alcoholic mixer than alcohol.

Examples: Sea Breeze, Tom Collins, Highball





Champagne glasses

Can come in two sizes: Coups and flutes.

Examples: Mimosa, Raspberry Bellini





Tumblers

These are low sided and wide glass.

Used for low volume cocktails with ice.

Sometimes called low ball glasses.

Examples: Black Russian





Sling

This is a tall narrow glass, allow for lots of non alcoholic mixers and ice.

Examples: Singapore sling





Hurricane

This glass is named after the curve glass which protects candles in the wind.

Example: Pina Colada, Hurricane





Beer glasses

Beer glasses come in different shapes. To make a cocktail they need to accommodate a shot of alcohol as well as beer. Or two types of beer/cider.

Examples: Snake Bite, Jager bomb





Brandy glass

Also known as a snifter. It has a narrow top, which catches the fumes of brandy and allows a person to savour the smell.

Examples: Benedictine





Glass care

Cocktail glasses are expensive and can be fragile.

Taking extra care with these glasses will prevent accidents.





Wash in hot soapy water

Do this one at a time.

Do not leave glasses in a sink.





Rinse in clear hot water

This removes any left-over detergent, dirt or bubbles.





Drain upside down

This is a safe way to dry.

Allows excess water to drain away.





Dry and polish glasses

Hold the glass over a bucket of steaming hot water.

Allow to cloud over the glass.

Wipe clean and polish with a glass cloth.



Store carefully

Take care when storing cocktail glasses, store on shelves or racks.

Keep away from other busy glass use areas.





Revision Activity 1

What type of glass is a highball?