



Hospitality and Catering

Cocktail Making

Lesson 2

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





Basic equipment

Keep clean at all times.

Store safely and away from customers.

Rewash after every cocktail.





3 piece cocktail shaker

Keep clean at all times.

Store safely and away from customers.

Rewash after every cocktail.





Boston shaker

This is another main way to mix cocktails.



Bar equipment

- Muddler is used to crush fruit
- Bar spoon used to stir
- Hawthorn strainer used to remove ice from a mixer





Bar equipment

- Canelle knife – to remove zest of fruit
- Used for ‘adding a twist’ for flavour



Bar equipment

- Prep knife and chopping board
- Waiter's friend – opening wine bottles



Bar equipment

- Bar blade is a bottle opener.
- Speed pourers fit on the end of bottles for fast pouring





Bar equipment

- Squeezy bottle for syrups
- Vacuum sealer for sparkling bottles





Bar hardware and machines

Making cocktails in a busy bar will need machines to help you keep clean, safe and serve fast.





Machines

- Check all machines before and after service.
- Glass washers – must be kept clean and topped up with cleaning chemicals.





Machines

You will need to know how to operate and clean:

- Ice Machines – produce ice 24 hours a day
- Ice crusher – crush ice for cocktails





Machines

- Blenders are used for blending fruit with other ingredients
- Juicers are used for extracting the juice from fruit.





Keeping bar areas clean and hygienic

- Cocktail bars can be busy and messy places to work
- Regular cleaning down with hot soapy water
- Dry surfaces with paper towel
- Sanitise and dry with paper towels





Cleaning

- Prevents smells, slip hazards and accidents
- Prevents contamination
- It is a legal requirement





Revision Activity 2

Name three types of bar equipment used in cocktail making?