



Hospitality and Catering

Cocktail Making

Lesson 3

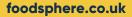
Become an expert in cocktail making by completing this course. The course contains everything you need to know about making cocktails.



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Technique's for making cocktails







Stir and strain

This is mixing gently the ingredients and then straining away the ice before service.

Example: Vodka Martini





Shake and strain

This is the most effective way to chill a cocktail.

Shake and strain, removes ice and bits

from the mix before service.

Shake and pour used for just liquids.





Building a drink

This is simply pouring one liquid over another in a glass.







Flip

Contains egg yolks and alcohol which are 'flipped' from side to side in a shaker for along time.

This produces a creamy texture in the cocktail.



Muddle

Muddling mean to crush fruit with

a muddle stick.

It helps to extract flavour.





Lace

To lace a cocktail means to add another alcohol on top of a completed cocktail.





Layering

This is floating different liquids on top each other to created coloured layers.



Revision Activity 3

What is a flip in cocktail making?