



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.





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 create coloured layers.





Revision Activity 3

What is a flip in cocktail making?