



Hospitality and Catering

Cocktail Making

Lesson 4

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





Checking

- Memorise the menu – know your stuff
- Check your stock and ingredients
- Check your glassware
- Check your equipment





Know your cocktails





Spirit based cocktails

Spirit based drink with a mixer

Usually 2:1

Bloody Mary – Vodka, sherry, tomato juice

Moscow Mule – Vodka and ginger ale





Cream based cocktail

Adding cream to a cocktail for texture and smoothness.

Example: Mudslide – vodka, coffee liqueur, baileys and cream





Champagne based cocktails

Usually celebration drinks using fruit liqueurs.

Example:

Kir Royale – Champagne and kir

Mimosa – Champagne and orange juice





Gin / Vodka cocktails

Usually served in Martini glasses.

Examples:

Vodka Martini – Vodka and vermouth

Gin Martini – Gin and vermouth

Cosmopolitan – Vodka, tripe sec and cranberry
juice





Tequila based cocktails

Usually serve with fruit juices in high ball glasses.

Example:

Tequila Sunrise – tequila, grenadine, orange juice and triple sec

Margarita – tequila, triple sec, lime juice





Sour cocktails

Lemon and lime are the base ingredients for sour cocktails.

Examples:

Whiskey Sour – whiskey with lemon juice and sweet syrup

Margarita is a classic sour cocktail





Fruit juice based cocktails

Fruit juice is the main ingredient and served in tall glasses.

Examples:

Sex on the beach – vodka, peach schnapps and cranberry juice

Pina colada – rum, coconut cream and pineapple juice





Revision Activity 4

Give an example of a champagne based cocktail?