



Hospitality and Catering

Cocktail Making

Lesson 5

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





Getting ready for service

Make sure you have everything at hand.

Ensure you are stocked up with everything you need.

- Glasses
- Equipment
- Drinks
- Fruit



Using measures and free pourers

Using measures is important because customers need to know how much they will be drinking.

It is also the law to provide the correct measure





Using measures and free pourers

Free pourers do not measure, but are good for non alcoholic mixers and liquids.

You can free pour into a measure.





What is a measure?

You use spirits when making cocktails

1 unit is 25ml

2 units 50ml (double)



Drinking cocktails can be dangerous

Drinks are for pleasure, enjoyment and relaxing.

Do not serve people that appear to be drunk.





Check your menus

Menus must clearly state the alcoholic content of each drink.

We must encourage safe drinking and show we are drink aware.





Cocktail hour

Traditional cocktail hour is around 4pm - 6pm.

It was a way to relax before dinner in more affluent households.





Revision Activity 5

What should a cocktail menu clearly state?