



Hospitality and Catering

# Cocktail Making

## Lesson 6

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





# Decorating/ garnishing cocktails

It adds value to the cocktail.

Cocktails are seen as showpieces.





# Fruit garnishes

Sliced lemon and limes are the most popular.

Apples, pineapple and orange are used to compliment the juice that is being used.





# Fruit garnishes

Fruit peeling and skins are popular to flavour the drink.

Cherries, strawberries are popular.

Olives and cucumbers are also used like fruit.





# Crushed ice

This is a popular way to present cocktails.

Liquids are poured over the ice for presentation.





# Sugar as an accompaniment

Sugar can compliment and enhance flavours. Sometimes the rim of the glass is dipped for presentation.

Caster sugar is finer and dissolve quicker.





# Salt as an accompaniment

Salt can suppress the bitterness of some flavours.

Sea salt flakes for flavour and presentation.





# Taste

Understanding how flavour's taste and compliment each other is an essential part of cocktail making.







# Ratios of sweet and sour

How to mix a 'sour' flavour.

- 1 part water
- 1 part sugar
- 1 part lemon juice
- 1 part lime juice





# Building blocks make the drink

A strong building block is mixing 2 parts alcohol with one part fruit liqueur.

e.g. Black Russian - 2 part vodka 1 part coffee liqueur





# Building blocks

A weak building block is 1 part alcohol and 2 parts fruit liqueur or more non alcoholic juice for a long drink

e.g. Tequila sunrise





# Have fun

Cocktail making is 'theatre'.

Be prepared to be on show.

Smile and interact with the customer.





# Revision Activity 6

**What can be used to garnish a cocktail?**