

COCKTAILS

Gautam Singh , Hospitality Trainer , 07830294949

CONTENTS

- INTRODUCTION
- HISTORY
- TYPES

INTRODUCTION

- **Cocktail** is defined as a drink of an alcoholic liquor mixed with other liquid and aromatic ingredients stirred or shaken with ice and served ice-cold in special glasses

HISTORY

- The name cocktail is said to have originated in a tavern, near Manhattan where French and American officers of George Washington's army met to dine and drink the beverage concoctions of tavern keeper Betsy Flanagan

HISTORY

- One night, so the story goes, Betsy served them chickens stolen from a nearby farm owned by enemy Tories
- She decorated her drinks with feathers from the cocks' tails

HISTORY

- The drinks inspired a toast – “Vive le cocktail!”
- Since then they say that the name cocktail gained popularity

INGREDIENTS OF COCKTAILS

- **An alcoholic base** - which gives flavor and personality
- **Additional Flavoring agents** – that includes all the various cordials and liqueurs

INGREDIENTS OF COCKTAILS

- **A modifying agent** – that characterizes the cocktail and may include aromatics such as vermouths & bitters, fruit juices and smoothening agents that include all types of sugar syrups, creams, eggs, milk etc.

MIXOLOGY

- The term Mixology is typically defined as the art or skill of mixing drinks containing alcohol
- It includes the techniques of the bartender, which require skill and sometimes art, and it also includes the knowledge that backs up the skill

MIXOLOGY

- The bartender must know the drinks by name, the ingredients, the mixing methods, and the way they are served
- The term mixed drink includes any drink in which one alcoholic beverage is mixed with another or others, or with one or more non-alcoholic ingredient

MIXOLOGY

- This includes cocktails, highball, tall drinks, frozen drinks, coffee drinks, and almost every other bar product except a glass of beer or wine or a straight shot of whisky or brandy

QUALITIES OF A COCKTAIL

- It must whet the appetite and not dull it
- It should stimulate the mind and please the senses
- It must be pleasing to the palate
- It must be pleasing to the eye
- It must have sufficient alcoholic flavor to be readily distinguishable
- It must be well iced

TYPES --BUILT UP COCKTAILS

- In this type of preparation, the ingredients are added or poured into the glass according to the specific gravity of the ingredients
- The ingredients are poured over the back of a spoon into a glass to form layers

TYPES --BUILT UP COCKTAILS

- The ingredients are so chosen that they have proportionate specific gravity
- For example - Pousse café, Planter's punch, Rusty nail, Screwdriver, Tequila Sunrise, Black Russian, Old Fashioned etc.

TYPES--STIRRED COCKTAILS

- Stirred cocktails are drinks such as Martinis, Manhattans, and Gimlets
- Stirred cocktails can be served straight up, without ice or on the rocks, with ice
- In either case, the drink is mixed in a mixing jar using a mixing spoon with ice and then are strained into a glass

TYPES—STIRRED COCKTAILS

- Stirred cocktails should be strained into a glass with a stem so that they keep cold longer, especially when served straight-up;
- As a rule of thumb, drinks made entirely of clear ingredients should be stirred, while drinks containing other ingredients such as fruit juice or egg white etc. should be shaken

TYPES-SHAKEN COCKTAILS

- All the ingredients are put into a cocktail shaker and vigorously shaken and then poured through a strainer into the serving glass
- These are cocktails, which contain thick or cloudy ingredients such as - cream, eggs, fruit juices, etc.

TYPES-SHAKEN COCKTAILS

➤ **EXAMPLES –**

➤ Sours:

➤ Whisky sour, Gimlet, Daiquiri

➤ Slings:

➤ Singapore Sling, High Time, Zombie

➤ Cream Drinks:

➤ Brandy Alexander, Pink Lady, Grasshopper

REFERENCES

- www.wikipedia.com
- www.tastings.com
- www.in-the-spirit.com
- www.buzzle.com
- www.tulleho.com
- Text book of Food and Beverage Service by Anita Sharma and S. N. Bagchi
- Food and Beverage Service by Sandeep Chatterjee



THANK YOU

Gautam Singh , Hospitality Trainer , 07830294949