

## Popular Cocktails - V

### Objectives :-

1. To be get familiar with few popular cocktails.
2. To understand the names & recipes of cocktails
3. To understand and remember ingredients and style of making cocktails
4. To understand the name and style of glass in which cocktails to be served.

| MOSCOW MULE   | INGREDIENTS:  | RECIPE:   |
|---|---|---|
|  | <p>50ml Vodka<br/>15ml Fresh lime juice<br/>Ginger Beer</p> | <p>Add vodka and lime juice in highball glass with ice, stir well, top with ginger beer</p> <p>Garnish: Slice/ Twist of lemon, Mint</p> |

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| SCREWDRIVER  | INGREDIENTS:                          | RECIPE:   |
|--|---------------------------------------|---|
|  | 50ml Vodka<br>10ml fresh orange juice | Add vodka and orange juice in highball glass with ice, stir well<br><br>Garnish: Twist of orange/ slice of orange |

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| MARGARITA  | INGREDIENTS:   | RECIPE:   |
|--|--|---|
|  | <p>50ml Tequila<br/>50ml fresh lime juice<br/>25ml Cointreau</p> | <p>Shake all ingredients with ice and strain into cocktail glass</p> <p>Garnish: Glass rimmed with salt</p> |

|   | INGREDIENTS:   | RECIPE:   |
|---|--|---|
| <p data-bbox="529 394 955 432">TEQUILA SUNRISE</p>  <p>The image shows two tall glasses filled with a vibrant orange and red layered cocktail. Each glass is garnished with a slice of orange and a maraschino cherry. A bottle of grenadine and fresh fruit are visible in the background.</p> | <p data-bbox="1123 279 1467 318">INGREDIENTS:</p> <p data-bbox="1039 508 1429 668">45ml Tequila<br/>15ml Grenadine<br/>90ml Orange juice</p> | <p data-bbox="1753 279 1944 318">RECIPE:</p> <p data-bbox="1589 508 2099 775">Add ice, Tequila and orange juice in Tom Collins glass, stir well to chill, add grenadine just before service</p> <p data-bbox="1589 851 2066 953">Garnish: Orange slice, maraschino cherry</p> |

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| KIR  | INGREDIENTS:                             | RECIPE:  |
|--|--|--|
|  | 90ml White wine<br>10ml Cream the Cassis | Place cream the Cassis in chilled white wine glass, add chilled white wine and stir<br><br>Garnish: None |

## References :-

1. **Food and Beverage Service-** 2nd Edition in Oxford Higher Education by [R. Singaravelavan](#).
2. **Food and Beverage Service-** A Training Manual by [Sudhir Andrews](#).
3. **Food and Beverage Service-** 9th edition by [Dennis Lilicrap](#).
4. [www.ihmnotessite.net](http://www.ihmnotessite.net)
5. [www.slideshare.net](http://www.slideshare.net)

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**Thank  
You**

Name of the Faculty: Rohit Jaswal

Program Name: Bsc. HM/ BHM