Course Code: BSCH3002

Course Name: Food and Beverage Service Management

Popular Cocktails - VI

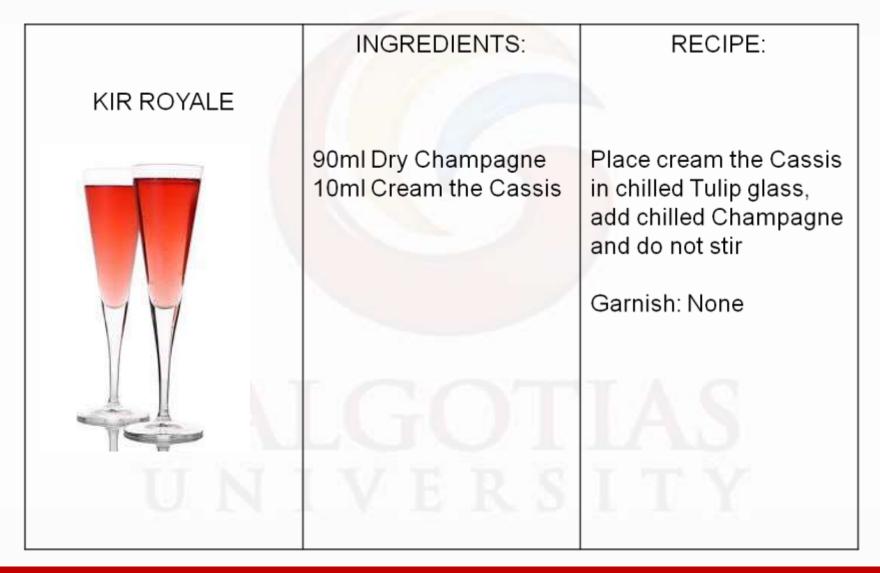
Objectives:-

- 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.

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Program Name: Bsc. HM/ BHM

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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
- 5. www.slideshare.net

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You

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Program Name: Bsc. HM/BHM