

## 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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Course Code : BSCH3002

Course Name: Food and Beverage Service Management

KIR ROYALE	INGREDIENTS:	RECIPE:
	90ml Dry Champagne 10ml Cream the Cassis	Place cream the Cassis in chilled Tulip glass, add chilled Champagne and do not stir  Garnish: None

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CHAMPAGNE COCKTAIL	INGREDIENTS:	RECIPE:
	50ml Dry Champagne 02 dashes Angostura 01 sugar cube 05ml brandy	Soak sugar cube with Angostura in a Tulip or Flute, add chilled champagne, with the help of a spoon float brandy on top.  Garnish: slice of orange and maraschino cherry

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	INGREDIENTS:	RECIPE:
<p data-bbox="619 389 868 432">BUCK FIZZ</p> 	<p data-bbox="1039 504 1505 668">50ml Dry Champagne 100ml Fresh orange juice</p>	<p data-bbox="1592 504 2043 725">Fill the Tulip or Flute with orange juice and top with chilled champagne</p> <p data-bbox="1592 789 2099 896">Garnish: twist of orange peel</p>

BLACK VELVET	INGREDIENTS:	RECIPE:
	<p>Chilled Dry Champagne Guinness</p> <p>Guinness: is a dark Irish dry stout that originated in the brewery of Arthur Guinness at St. James's Gate, Dublin, Ireland, in 1759.</p>	<p>Fill the Tulip or Flute with chilled champagne, top with Guinness</p> <p>Garnish: twist of orange peel</p>

## 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