# BEVERAGE SERVICE

## CLASS XI


CENTRAL BOARD OF SECONDARY EDUCATION

Shiksha Kendra, 2, Community Centre, Preet Vihar, Delhi-110 092 India

# नया आगाज़

आज समय की माँग पर
आगाज़ नया इक होगा
निरंतर योग्यता के निर्णय से
परिणाम आकलन होगा।

परिवर्तन नियम जीवन का
नियम अब नया बनेगा
अब परिणामों के भय से
नहीं बालक कोई डरेगा

निरंतर योग्यता के निर्णय से
परिणाम आकलन होगा।

बदले शिक्षा का स्वरूप
नई खिले आशा की धूप
अब किसी कोमल-से मन पर
कोई बोझ न होगा

निरंतर योग्यता के निर्णय से
परिणाम आकलन होगा।
नई राह पर चलकर मंज़िल को हमें पाना है
इस नए प्रयास को हमने सफल बनाना है
बेहतर शिक्षा से बदले देश, ऐसे इसे अपनाए
शिक्षक, शिक्षा और शिक्षित
बस आगे बढते जाएँ
बस आगे बढते जाएँ
बस आगे बढते जाएँ.....

# Beverage SERVICE

## TEXT BOOK



## CLASS XI

BEVERAGE SERVICE


**CENTRAL BOARD OF SECONDARY EDUCATION**

Shiksha Kendra, 2, Community Centre, Preet Vihar, Delhi-110 092 India

BEVERAGE SERVICE

**Beverage Service** Text Book Class XI

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# Preface

The latest paradigm shift in the field of education emphasizes on the skill element to be enhanced in the field of vocational as well as main stream of our educational system. CBSE has been striving hard to develop the competency based vocational courses in collaboration with leading industries in various sectors of economy. In order to implement the same the Board has come out with courses that have potential job prospects for better recognition by the students and parents, flexible curriculum for inculcating skills on one hand and the linkage to the higher courses available in the similar fields on the other.

By taking stock of the unemployment situation in the country, we need to explore the possibility to revamp the vocational education in order to make it more acceptable and useful for the students. It is also a social obligation to ensure a job to everyone eligible and to make every hand self employable. India's Hotel industry is one of the fastest growing industries in the world being labour intensive. The personnel in service of the Hotels are required to satisfy the guests to ensure that the guests patronize the hotel.

Food and Beverage Services under Hospitality and Tourism curriculum implemented from the batch 2010 - 11 will not only help in finding jobs for Board pass out, but help students in preparing a multi skilled workforce for hospitality industry and serving the purpose of a basic course for hotel and hospitality sector after which higher Diploma / Undergraduate courses could be pursued.

The Curriculum of Beverage Service introduced by CBSE from the academic session 2010 - 11 in class XI is a competency-based and skill oriented. The focus of this vocational course is to develop employable skills in students and equipping them with a sound knowledge base in Hospitality Industry.

The Text book on Beverage Service is based on the various beverages served in hotels and at homes like Refreshing drinks, Aerated drinks, Stimulating drinks, Nourishing drinks, Mock tails (Non-alcoholic beverages). It also describes classification of beverages, staffing in hospitality industry and their functions at numerous levels. The book succinctly puts up services that are generally rendered in Hotels and Restaurants.

Though the scope of Beverage Service is very wide, yet, the Authors have tried their level best to cover up the syllabus of Beverage Service at senior secondary level. We hope that, the book will be found useful for students, in-service candidates and also for the faculties. Any suggestion to improve the textbook is welcome from both students and faculty.

The Board is grateful for the painstaking efforts of the authors of this book.

**VINEET JOSHI**
**CHAIRMAN**





# Acknowledgements


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# भारत का संविधान

## उद्देशिका

**हम, भारत के लोग, भारत को एक '[ सम्पूर्ण प्रभुत्व-संपन्न समाजवादी पंथनिरपेक्ष लोकतंत्रात्मक गणराज्य ] बनाने के लिए, तथा उसके समस्त नागरिकों को:**

**सामाजिक, आर्थिक और राजनैतिक न्याय,**
**विचार, अभिव्यक्ति, विश्वास, धर्म**
**और उपासना की स्वतंत्रता,**
**प्रतिष्ठा और अवसर की समता**

**प्राप्त कराने के लिए, तथा उन सब में, व्यक्ति की गरिमा और [2] [ राष्ट्र की एकता और अखण्डता ] सुनिश्चित करने वाली बंधुता बढ़ाने के लिए दृढ़संकल्प होकर अपनी इस संविधान सभा में आज तारीख 26 नवम्बर, 1949 ई॰ को एतद्द्वारा इस संविधान को अंगीकृत, अधिनियमित और आत्मार्पित करते हैं।**

1. संविधान ( बयालीसवां संशोधन ) अधिनियम, 1976 की धारा 2 द्वारा ( 3.1.1977 ) से "प्रभुत्व-संपन्न लोकतंत्रात्मक गणराज्य" के स्थान पर प्रतिस्थापित।
2. संविधान ( बयालीसवां संशोधन ) अधिनियम, 1976 की धारा 2 द्वारा ( 3.1.1977 से ), "राष्ट्र की एकता" के स्थान पर प्रतिस्थापित।

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## भाग 4 क

## मूल कर्त्तव्य

*51 क. मूल कर्त्तव्य – भारत के प्रत्येक नागरिक का यह कर्त्तव्य होगा कि वह –*

*(क) संविधान का पालन करे और उसके आदर्शों, संस्थाओं, राष्ट्रध्वज और राष्ट्रगान का आदर करे;*

*(ख) स्वतंत्रता के लिए हमारे राष्ट्रीय आंदोलन को प्रेरित करने वाले उच्च आदर्शों को हृदय में संजोए रखे और उनका पालन करे;*

*(ग) भारत की प्रभुता, एकता और अखंडता की रक्षा करे और उसे अक्षुण्ण रखे;*

*(घ) देश की रक्षा करे और आह्वान किए जाने पर राष्ट्र की सेवा करे;*

*(ङ) भारत के सभी लोगों में समरसता और समान भ्रातृत्व की भावना का निर्माण करे जो धर्म, भाषा और प्रदेश या वर्ग पर आधारित सभी भेदभाव से परे हों, ऐसी प्रथाओं का त्याग करे जो स्त्रियों के सम्मान के विरुद्ध हैं;*

*(च) हमारी सामासिक संस्कृति की गौरवशाली परंपरा का महत्त्व समझे और उसका परीक्षण करे;*

*(छ) प्राकृतिक पर्यावरण की जिसके अंतर्गत वन, झील, नदी, और वन्य जीव हैं, रक्षा करे और उसका संवर्धन करे तथा प्राणिमात्र के प्रति दयाभाव रखे;*

*(ज) वैज्ञानिक दृष्टिकोण, मानववाद और ज्ञानार्जन तथा सुधार की भावना का विकास करे;*

*(झ) सार्वजनिक संपत्ति को सुरक्षित रखे और हिंसा से दूर रहे;*

*(ञ) व्यक्तिगत और सामूहिक गतिविधियों के सभी क्षेत्रों में उत्कर्ष की ओर बढ़ने का सतत प्रयास करे जिससे राष्ट्र निरंतर बढ़ते हुए प्रयत्न और उपलब्धि की नई उंचाइयों को छू ले।*

# THE CONSTITUTION OF INDIA

**PREAMBLE**

**WE, THE PEOPLE OF INDIA,** having solemnly resolved to constitute India into a [1] **SOVEREIGN SOCIALIST SECULAR DEMOCRATIC REPUBLIC** and to secure to all its citizens :

**JUSTICE,** social, economic and political;

**LIBERTY** of thought, expression, belief, faith and worship;

**EQUALITY** of status and of opportunity; and to promote among them all;

**FRATERNITY** assuring the dignity of the individual and the [2] [unity and integrity of the Nation];

**IN OUR CONSTITUENT ASSEMBLY** this twenty-sixth day of November, 1949, do **HEREBY TO OURSELVES THIS CONSTITUTION.**

1. Subs, by the Constitution (Forty-Second Amendment) Act. 1976, sec. 2, for "Sovereign Democratic Republic (w.e.f. 3.1.1977)
2. Subs, by the Constitution (Forty-Second Amendment) Act. 1976, sec. 2, for "unity of the Nation (w.e.f. 3.1.1977)

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# THE CONSTITUTION OF INDIA

## Chapter IV A

## Fundamental Duties

**ARTICLE 51A**

**Fundamental Duties - It shall be the duty of every citizen of India-**

(a) to abide by the Constitution and respect its ideals and institutions, the National Flag and the National Anthem;

(b) to cherish and follow the noble ideals which inspired our national struggle for freedom;

(c) to uphold and protect the sovereignty, unity and integrity of India;

(d) to defend the country and render national service when called upon to do so;

(e) to promote harmony and the spirit of common brotherhood amongst all the people of India transcending religious, linguistic and regional or sectional diversities; to renounce practices derogatory to the dignity of women;

(f) to value and preserve the rich heritage of our composite culture;

(g) to protect and improve the natural environment including forests, lakes, rivers, wild life and to have compassion for living creatures;

(h) to develop the scientific temper, humanism and the spirit of inquiry and reform;

(i) to safeguard public property and to abjure violence;

(j) to strive towards excellence in all spheres of individual and collective activity so that the nation constantly rises to higher levels of endeavour and achievement.

# CONTENTS



BEVERAGE SERVICE

# Chapter 1 Beverages

## LEARNING OBJECTIVES:

After reading this chapter learners would be able to:

1. understand the different types of beverages
2. understand the uses of beverages
3. understand the non alcoholic and alcoholic beverages

## GUIDE TO BETTER LEARNING:

1. Definition
2. Introduction
3. Nutrients provided by the beverages
   - I Carbohydrates
   - II Fats
   - III Minerals
   - IV Vitamins
4. Types of beverages
   - I Refreshing
   - II Stimulating
   - III Nourishing
   - IV Alcoholic

## IMPORTANT DEFINITIONS :

1. Beverage can be defined as any liquid, which provides any one or more than one of the following on consumption i.e. refreshment, nourishment, stimulation, energy, etc.
2. Beverages are potable drinks which have refreshing, stimulating, nourishing and thirst satisfying qualities.

3. Alcoholic beverages must have minimum of 1% to maximum of 76% Ethyl Alcohol by volume.

## INTRODUCTION:

The word 'Beverage' is derived from the Latin word *'Bever'*. In Latin it means rest from work. A human body contains five and half litres of blood and body contains a large quantity of water. Due to sweat, perspiration, etc. the fluid level in the body may reduce. Heavy fluid loss can even cause death especially amongst infants. A person may survive for a longer period without food but cannot survive for long without liquid (beverage). When a person feels thirsty, he feels like taking a drink which may include water or any other potable beverage.

Beverage may be refreshing (water, aerated drinks, etc.), stimulating (tea, coffee, liquors, etc.), nourishing (juices, milk, malt beverages, etc.).

The right quantity of beverage also helps in digesting food in human body.

Most beverages provide nutrients like vitamins, minerals, refreshment, energy (carbohydrates, fats), protein, etc. One ml. of alcohol provides seven calories to the body, one gram of carbohydrate provides four calories and one gram of fat provides nine calories to the human body.

Beverage can be defined as any liquid, which provides any one or more then one of the following on consumption i.e. refreshment, nourishment, stimulation, energy, etc. And it includes the following:

I Stimulating drinks

II Refreshing drinks

III Nourishing drinks

IV Alcoholic drinks:

Drinks containing 1% alcohol to 76% alcohol are termed as alcoholic drinks and if it contains more than 76% alcohol then it is termed as medicine. Ethyl alcohol is the only type of alcohol which is consumed. All other types of alcohols are used for industrial purposes. One ml. of alcohol provides 7 calories.

## SUMMARY / RECAPITULATION:

Word Beverage is derived from Latin Word *'Bever'*.

Body contains five and half litres of blood and to maintain its water level in the body, beverage plays a vital role.

## IMPORTANT TERMS

- Bever
- De-hydration
- Heavy Fluid Loss
- Stimulation
- Nourishing
- Refreshing
- Energy

## MULTIPLE CHOICE QUESTIONS:

1. The word beverage is derived from:

   a) American b) Latin c) Indian d) Greek

2. Human body contains .....litres of blood

   a) 5 ½ litres, b) 7 ½ litres c) 3 ½ litres d) 4 ½ litres

3. One ml. of alcohol provides .....calories.

   a) 6 b) 5 c) 7 d) 8

4. One gram of carbohydrate provides .....calories.

   a) 2 b) 8 c) 7 d) 4

5. One gram of fat provides .....calories

   a) 3 b) 5 c) 6 d) 9

## ANSWERS:

1) d, 2) a, 3) c,

4) d, 5) d





## SHORT ANSWER QUESTIONS:

1. Define a Beverage.
2. What is the importance of beverage for human body?
3. Name the nutrients provided by different beverages.

## LONG ANSWER QUESTIONS:

1. Explain in detail the role of beverage in keeping the human body healthy.
2. List different types of beverages and their uses.

# Chapter 2 Classification of Beverages

## LEARNING OBJECTIVES:

After reading this chapter learners would be able to:

- understand the different types of beverages
- understand the difference between alcoholic and non alcoholic beverages.
- understand the different alcoholic beverages.

## GUIDE TO BETTER LEARNING:

- **Introduction**

### 2.1 Alcoholic Beverages

2.1. A Beers

2.1. B Wines

2.1. C Spirits

2.1. D Liquors

2.1. E Cocktails

### 2.2 Non Alcoholic Beverages

2.2. A Stimulants

2.2. B Nourishing

2.2. C Refreshing

Beverages are liquid in nature and contain straight drink or mixture of two or more than two drinks with or without alcohol. In case any one or more than one of the drinks contain Ethyl Alcohol then it is termed as Alcoholic beverage and on the contrary if it contains no alcohol then it is termed as Non Alcoholic beverage. The alcohol content in alcoholic beverage should be more than 1% and less than 76% by volume. In case the alcoholic content of a beverage is more than 76% than it is termed as medicine and not a beverage. Broadly the beverages can be classified as under.

## CLASSIFICATION OF BEVERAGES

| ALCOHOLIC | NONALCOHOLIC |
|---|---|
| BEERS | Stimulants |
| WINES | Nourishing |
| SPIRITS | Refreshing |
| LIQUORS | |
| COCKTAILS | |

## (A) ALCOHOLIC BEVERAGE:

### 1) BEERS

- ❖ BARLEY BEER
  - DIET BEER (1 - 1.5% ALCOHOL)
  - LIGHT BEER (3 -5% ALCOHOL)
  - STRONG BEER (8-10% ALCOHOL)
- ❖ DRAUGHT BEER
  - LIGHT DRAUGHT BEER (3 - 5% ALCOHOL)
  - STRONG DRAUGHT BEER (8 -10% ALCOHOL)

MAIZE - STOUT BEER  WHEAT - ALE BEER  CORN - PORTER BEER

RICE - SAKEY (JAPAN) / CHUNG (TIBET)

FRUIT BEER

❖ PEAR - PERRY (1.5 - 2% ALCOHOL)  ❖ APPLES - CIDER (1.5 - 2% ALCOHOL)

❖ HONEY - MEAD (1.5 - 2% ALCOHOL)

### 2) WINE

❖ RED WINE  ❖ WHITE WINE  ❖ ROSE WINE  ❖ FORTIFIED WINE

### 3) SPIRITS

- WHISKEY (BARLEY, RYE, WHEAT, CORN etc.)
- VODKA (POTATO / GRAINS)
- RUM (SUGAR CANE / MOLASSES)
- GIN (MAIZE, WHEAT)
- BRANDY (GRAPES, APPLE, CHERRY, PLUM etc.)

### 4) LIQUEURS

(are COLOURED, FLAVOURED AND SWEETENED AT LEAST 2% SUGAR BY WEIGHT ALCOHOLIC DRINKS)

- CREME DE MENTHE,
- CREME DE CACAO,
- BENEDICTINE,
- COINTREAU,
- BLUE CURASAO etc.

### 5) COCKTAILS

(A MIX OF TWO OR MORE THAN TWO DRINKS AND ONE OF THEM MUST BE ALCOHOLIC: To Have Better Taste / Presentation / Appearence, etc.)

- BLOODY MARY
- SCREW DRIVER
- TOM COLLINS
- JOHN COLLINS
- RUSTY NAIL, etc.

## II. NON ALCOHOLIC BEVERAGES

### 1) REFRESHING

- MINERAL WATER
- LEMONADE

### 3) AERATED DRINKS

- Coca Cola
- Ginger ale
- Fanta
- Soda Water
- SQUASHES WITH SODA OR WATER
- MOCK TAILS

### 2) NOURISHING

- MILK SHAKES
- MALT BEVERAGES
- FRESH JUICES
- CANNED JUICES
- LASSI
- THANDAI

### 4) STIMULATING

- TEA
- COFFEE





5) **INDIAN DRINKS**

- JAL JEERA
- AMBI PANNA
- AAM RAS

## 2.1 Alcoholic Beverage:

Any beverage containing 1% to 76% alcohol (Ethyl) by volume is considered as alcoholic beverage. Any beverage containing more than 76% alcohol is termed as medicine and not beverage.

### 2.1.A Beer:

Beer is brewed from barley. It contains 1 - 10% alcohol.

### 2.1.B Wine:

Wine is a fermented beverage of grapes and contains 10 - 20% alcohol. Wines and Spirits Association of Great Britain has defined Wine as, 'Wine is an alcoholic beverage obtained by the fermentation of freshly gathered grape juice, the fermentation of which has been carried out in the district of its origin, according to the local traditions and practices. Nothing artificial is added to it'.

### 2.1.C Spirit:

*** Brandy:**

Grape juice fermented wine is distilled to increase the keeping quality and alcoholic content. Brandy is matured in casks for a minimum of three years. It obtains the amber colour from the black oak wood casks. Brandies are matured and more matured better it is in taste and quality. Brandies can be matured as much as for 70 years.

*** Whisky:**

Distillation of fermented grains, especially barley, malt, etc produces whisky. It is matured in oak wood casks for minimum of three years. Regular Scotch whisky is matured from 3 - 12 years and premium Scotch whisky is matured from 12 - 20 years. Colour of scotch whisky comes by adding desired caramel.





* **Rum:**

Distillation of fermented molasses or sugar cane juice produces Rum. It is of two types: Dark Rum and Light Rum. Dark Rum is matured in oak wood casks for a minimum of three years. It gets its colour from dark caramel. Light Rum need not be matured. It is colourless.

* **Gin:**

Distillation of fermented mash of cereals and grains in a specific ratio and its rectification of spirit produces Gin.

* **Vodka:**

Vodka is made of potato, sweet potato and grain starch. It is distilled and is the national drink of Russia. It is served with caviar (eggs of sturgeon fish from Russia and other arctic countries served as appetiser). It is colourless, tasteless and odourless. Vodka is normally consumed young and not matured.

### 2.1. D Liqueurs:

Liqueurs are sweetened, coloured and flavoured spirit. It has a base of Brandy, Whisky, Rum, neutral spirit, etc.). The colour of liqueur is obtained from herbs, spices, fruit's coloured pigments. The colour is incorporated by distillation or by infusion. A liqueur contains at least 2% sugar by weight.

### 2.1. E Cocktails:

Cocktails are coloured, flavoured alcoholic drinks. It contains mixture of two or more than two beverages and one of the beverages must be alcoholic.

## 2.2 Non Alcoholic Beverages:

The refreshing drinks / beverages are those which satisfy the thirst to the person and also provide freshness on consumption. Refreshing drinks / beverages include Potable Water, Packaged Water, Mineral Water, Aerated drinks, Squashes, Lemonade, Fresh Lime Soda, etc. It also includes Indian drinks like Aam Ras, Ambi Panna, Nimboo Paani, Jal Jeera, Chaaj, Sharbats, etc.

Potable water is the most common refreshing drink / beverage and in all parts of India it is consumed. It gives freshness especially when one is thirsty or exhausted due to heavy work or during summers when water from body evaporates due to sweat or perspiration. Most people of Europe, Australia, Japan, etc. prefer to take

mineral water, whereas Americans do take Potable Water supplied by their Government / Corporations through taps. Government of India issues advisory to all foreign tourists on arrival to avoid tap water and are advised to consume mineral water / bottled water.

### Mineral Water / Natural Spring Water:

In some countries mineral water and spring water bottles have different definitions. Mineral water has a mineral content and the Government issues guidelines to the extent of minerals in the mineral water bottles are permissible. Spring water bottles have fewer regulations but it must be hygienically good for human consumption. The bottled water can be still (without gas), naturally sparkling or carbonated during bottling.

The size of bottles may vary from 200 millilitres to 2 litres. One can even have mineral water bottles of much larger size for offices, schools, parties and even for residences. These jars come with water dispenser and the water can be poured from the tap provided at the bottom of dispenser. Larger the size of the bottle / jar lower is the cost of water per serving. In India the mineral water manufacturers require FPO number and even some of them take ISI registration for bottling standard. The other Beverages would be discussed in the following chapters.

## SUMMARY / RECAPITULATION:

1. Beverages exist in liquid form.
2. Beverages can be taken straight or can be mixture of two or more than two.
3. Non alcoholic beverage contains no alcohol.
4. Alcoholic beverage contains 1% to 76% of alcohol.
5. Ethyl alcohol is the only alcohol which is present in alcoholic drinks

6. Beverage provides stimulation, nourishment, refreshness, etc.

7. Beer contains the minimum percentage of alcohol.

## IMPORTANT / KEY TERMS

- Beer
- Wine
- Spirit
- Liqueur
- Cocktail
- Aerated drinks: Coca Cola, Fanta, Gingerale
- Indian drinks: Ambi Panna, Jal Jeera, Aamras
- Lemonade
- Milk Shakes
- Mock tails

## MULTIPLE CHOICE QUESTIONS:

1. Light Draught Beer contains .....alcohol.

   a) 1 - 3%, b) 3 - 5%, c) 5 - 8%, d) 1 - 1.5%

2. Light Beer contains .....alcohol.

   a) 1 - 3%, b) 3 - 5%, c) 5 - 8%, d) 1 - 1.5%

3. Diet Beer contains .....alcohol.

   a) 1 - 3%, b) 3 - 5%, c) 5 - 8%, d) 1 - 1.5%

4. Strong Beer contains.....alcohol.

   a) 3 -5%, b) 8 - 10%, c) 1 - 3%, d) 5 - 8%

5. Strong Draught Beer contains .....alcohol.

   a) 1 - 3%, b) 3 - 5%, c) 5 - 8%, d) 8 - 10%





## ANSWERS:

1. b), 2. a), 3. d)
4. b) 5. d)

## SHORT ANSWER QUESTIONS

1. Name the different types of beer.
2. What is the difference between light beer and strong beer?
3. What do you mean by draught beer?
4. Define beverage.
5. Name any five Liqueurs.
6. Name any five Cocktails.

## LONG ANSWER QUESTIONS

1. What do you mean by Spirit in the context of Beverage. Describe with examples?
2. Define Beer in detail with examples.
3. What do you mean by cocktail? Explain with examples.
4. Draw the Beverage Classification Chart.

# Chapter 3 Tea

## LEARNING OBJECTIVES:

After reading this chapter learners would be able to:

1. understand the origin of tea.
2. understand the different types of tea.
3. know the process of manufacture of tea.
4. understand the different methods of rolling.
5. understand the different popular teas of the world.
6. understand different methods of storage of Tea.
7. understand the golden rules of tea making.

## GUIDE TO BETTER LEARNING:

3.1. Origin of Tea.
3.2. Manufacturing of tea.
3.3. Different methods of rolling of tea.
3.4. Different types of tea.
3.5. Popular teas of the world.
3.6. How to store tea.
3.7. Golden Rules of tea making

### 3.1 ORIGIN OF TEA

Tea was discovered in about 3000 B.C. when leaves from wildly grown tea bushes fell in boiling water accidentally and a flavoured liquid was produced. Formerly tea was consumed for its medicinal benefits. From 1700 A.D. onwards tea is consumed as a stimulating beverage.

Tea is produced from evergreen bushes called *'Camellia Sinensis'* and only leaf buds and top leaves of the plant are plucked by the trained personnel to produce a good quality tea.

The tea beverage stimulates the central nervous system and helps in muscle relaxation. The normal tea produces Theine half the strength of Caffeine presents in coffee. There are certain qualities of tea which produces almost nil caffeine and

these teas are grown in China, Kangra (Himachal Pradesh), Kashmir (J & K) Dehradun (Utrakhand). China is the oldest tea growing country in the world and the most common blends produced by China are Keemun, Green Tea, Lapsang Souchong and Oolongs.

India produces different types and qualities of tea and is not only the second largest producer of tea after Sri Lanka but also produces the maximum number and best variety of tea in the world. India produces about 30% of the world tea. India's tea is the most preferred in the world and the only country which gives us competition is Sri Lanka.

The tea plant is about 2 - 3 ft. in height and is in the form of shrubs. These shrubs are very strong and can also be used in furniture. The plants are pruned on yearly basis to restrict the height of shrubs to 3 ft. Tea is grown in humid climate with a lot of rain fall and is planted in hill slopes to ensure that water does not accumulate around plants and the weather is cool and never hot during the year.

## 3.2 TEA MANUFACTURING

To manufacture a good quality of tea, the tea leaves are plucked by professional tea leaves pickers. Only top leaves and the flowers are plucked and are called 'Pekoe'. The tea leaves should not be of very big size as big leaves have weaker crushing and hence weaker extraction.

**BLACK TEA:**

After plucking the tea leaves are allowed to dry and the process is called 'Withering Process'. The tea leaves are dried on perforated racks for about 24 hours, under sun. This is to ensure that the moisture content of the tea leaves must reduce to 50%. In case of high humidity or a rainy season, etc. the tea leaves are dried by blowing dry hot air through them.

After drying the tea leaves, they are passed through a crusher to roll the leaves. The crushing process brings out the moisture from the 50% dried leaves and this process again makes the leaves moist.

After crushing the leaves are fermented. The juice which comes out during crushing contains 'Tannin'. Tannin contributes to the thickness and flavours the tea. Black tea produces thick tea liquor but it is not very well flavoured. When its juice comes in contact with air, it gets oxidised and turn into red.

Next the moisture content of tea leaves is reduced to 3% by the process called 'firing'. These leaves turn into black colour. They are graded, and packed in foil lined tea chests and marketed. South Asian countries produce good grade of black tea and this method of making tea is called 'Orthodox method'.

**GREEN TEA:**

Green tea is considered to be a better quality of tea and is manufactured in Burma, China, Indonesia, Japan, Laos and Malaysia. Unlike black tea, Green tea is not fermented.

After plucking the tea leaves, they are dried (withered), steamed and then fired and packed. The consistency in terms of thickness, of green tea is medium but has the best flavour.

**OOLONG TEA:**

Oolong tea is manufactured in China and Taiwan. This tea is semi fermented (Black tea is fermented and green tea is not at all fermented). While plucking tea leaves, they are snapped into two and due to this snapping a little bit of tannin starts oozing out and oxidation occurs. These oxidized leaves are dried (withered) and fired. Oolong tea has a watery consistency and is medium flavoured (less flavoured than green tea but more flavoured than black tea).

## 3.3 METHODS OF ROLLING:

1. CUT-TEAR-CURL (CTC)
2. LEG CUT

1. **CUT-TEAR-CURL:** When the tea leaves are passed through grooved cylinders, then they get both cut, torn and curled. The CTC tea reduces the fermentation time by 2/3rd. Green tea and Oolong tea cannot be produced by this method.

2. **LEG CUT:** In this method, tea leaves are shredded into strips. This helps in maximum oozing out of tannin and make fermentation very fast.

## 3.4 TYPES OF TEA

Tea leaves plucking and manufacturing is a highly technical and professional job which involves the skill of precision. Today tea tasters are as much in demand as wine tasters. The tea leaves are termed as bushes of the tea plant. The flushes are two uppermost, tender young leaves; these young leaves are very tender and used for tea production.

Broadly there are three types of tea and these are:

1. BLACK TEA
2. GREEN TEA
3. OOLONG TEA

### 1. BLACK TEA:

This is also called fully fermented tea. The tea leaves are dried (withered), twisted and finally rolled through rolling machines with or without grooved cylinders (grooved cylinders produce CTC tea). The rolling process frees the natural enzymes and juices of tea. During fermentation process, the natural enzymes in tea are allowed to mix with oxygen.

Once the leaves turn into black, they are dried to stop chemical activity. Black tea produces thick liquor and yield a hearty flavour. Black tea leaves produce a red orange to deep red brown liquor. Popular black teas are:

| | | |
|---|---|---|
| INDIA | : | ASSAM TEA, DARJEELING TEA, NILGIRI TEA |
| SRI LANKA | : | CEYLON TEA |
| CHINA | : | KEEMUN |

## 2. GREEN TEA:

Green tea is unfermented tea. To produce green tea, leaves are steamed immediately after plucking. The tea leaves are neither oxidised nor fermented. The leaves are then dried (withered) and rolled. Green tea has light colour, delicate taste and the liquor is light green or golden in colour. Well known varieties of Japanese Green Tea are:

I CHANMEES

II GUN POWDER

III HYSON

IV IMPERIAN

V SOUMEES

## 3. OOLONG TEA:

When the fermentation time is reduced as compared to black tea then Oolong tea is produced. China and Taiwan produce oolong tea in large quantity. The tea leaves are dried (withered) and oxidized for a much shorter time as compare to black tea. The taste and colour of oolong tea is between green and black tea. The tea liquor is amber in colour. Formosa Oolong is a famous tea of Taiwan.

## 3.5 OTHER POPULAR TEAS

### INSTANT TEA:

Instant tea is made by freeze drying or spray drying on infusion of tea. It is packed in air tight containers and is used in automatic vending machines.

### YERBA DE MATE:

This is made of leaves and small stems of species of a tree grown in Paraguay and Brazil. This is manufactured like black tea. This tea is consumed without milk and with or without sugar.

### SCENTED TEA:

The flavour of Rose, Jasmine, Mint, Cinnamon, Orange zest, etc. is added to the tea to give the specific flavour. The flower leaves / petals are added during firing stage. Once the flavour of flowers is added, they are sieved out. These teas get

their name from the scent / flavour added like Cinnamon tea, Lemon tea, etc.

**DIFFERENT TEAS CAN BE BLENDED TO PRODUCE SPECIALITY TEA.**

## 3.3 HERBAL TEA OR TISANES:

This tea is made from flowers, berries, peels, seeds, roots, etc. instead of tea leaves. These teas are caffeine free. The name of the tea depends upon the plant from which the liquor is produced and the commonly known names are: Camomile, Peppermint, Rosehip, Mint, Rose marry, Lemon grass Ginseng, Milfoil, etc. This tea is usually served without milk and with or without sugar.

### FRUIT TEA:

These are fruit flavoured tea. This tea is also caffeine free and is consumed for medicinal purpose. Common names are Cherry, Lemon, Black currant and Mandarin Orange. This tea is usually served without milk and with or without sugar.

## 3.6 STORAGE OF TEA:

If tea is not stored properly then it can kill its flavour and taste. The tea leaves should be stored:

- in a dry, clear, air tight covered container.
- the store / room should be well ventilated
- it should be free from moisture / humidity
- it should not be allowed to be kept near other strong flavoured food articles as tea absorbs other flavours very fast.

## 3.7 GOLDEN RULES OF TEA MAKING:

The guest may order any specific type or brand of tea depending upon his choice and pocket. Good tea bars / tea stores keep Indian, Chinese, Sri Lanka and other special types of teas and tea blends.

The quantity of tea leaves used to produce a good cup of tea depends upon the type of tea and the taste of the guest.

85 - 113.4 grams of dry tea is used to produce 9 litres of tea (about 45 cups)

1 litre of milk is used to prepare 9 litres of tea (about 45 cups)

225 grams of sugar is used to prepare 9 litres of tea (about 45 cups)

The quantity of tea should be measured, in case of loose tea, to produce the standard tea at all times. It is advisable to use the tea bags to produce the standard cup of tea.

**To make a good tea following golden rules are followed.**

1. Tea cup, tea pot, should be heated before pouring tea in them.
2. Measure the tea leaves exactly.
3. Use freshly boiled potable water.
4. The boiling water should be poured in pre-heated tea pot / tea cup.
5. The tea should be allowed to brew for 3 - 6 minutes depending upon the type of tea and the guest's taste.
6. Strain / Remove the tea leaves before serving / drinking.
7. All pots, utensils, cups etc. should be clean and odour free.

Without careful moisture and temperature control during manufacture and packaging, the tea may grow fungi. The fungus causes real fermentation that may contaminate the tea with toxic and sometimes carcinogenic substances, as well as off-flavors, rendering the tea unfit for consumption.

Almost all teas in bags and most other teas sold in the West are blends. Blending may either occur in the tea-planting area (as in the case of Assam), or teas from many areas may be blended. The aim is to obtain better taste, higher price, or both, as a more expensive, better-tasting tea may cover the inferior taste of cheaper varieties.

Some teas are not pure varieties, but their taste or flavour may be enhanced through additives or special processing. Tea is highly receptive to inclusion of various aromas; this may cause problems in processing, transportation and storage. On the other hand, this also allows for the design of an almost endless range of scented and flavored variants, such as bergamot (Earl Grey), vanilla, caramel, and many others.

## SUMMARY / RECAPITULATION:

1. Tea was discovered in about 3000 B.C.
2. Since 1700 A.D. tea consumed as a stimulating drink.
3. Tea is produced from evergreen bushes called 'Camellia Sinesis'.
4. India produces approximately 30% of world tea.
5. The juice during crushing of tea leaves contains 'Tannin'.
6. The tea plant is 2 - 3 ft. in height and is called a 'shrub'.
7. Only top leaves and flowers are plucked from tea plants for the manufacturing of tea and these are called 'Pekoe'.
8. Drying process of tea leaves is called 'Withering Process'
9. By firing process the moisture content of tea leaves is reduced to 3%.
10. Black, Green and Oolong are the three important types of tea.
11. Other types of tea are: Instant, Yerba De Mate, Scented, Herbal and fruit tea.
12. Tea should be stored properly otherwise its taste and flavour gets destroyed.

## IMPORTANT TERMS

- Stimulating
- Camellia Sinesis
- Withering Process
- Pekoe
- Tannin
- Caffeine
- Herbal Tea
- Oolong Tea
- Keemun Tea from China
- Cut-Tear-Curl (CTC)
- Legg Cut

## MULTIPLE CHOICE QUESTIONS

i. Tea was discovered in .....

a) 1000 B.C., b) 1700 A.D., c) 3000 B.C. d) 2000 B.C.

ii. The height of a tea plant is .....

a) 2 - 3 ft., b) 1 - 2 ft. c) 4 - 5 ft., d) 6 - 7 ft.

iii. Keemun is tea from .....country.

a) India, b) Sri Lanka, c) China, d) Indonesia

iv. India produces ..... of tea of world.

a) 30%, b) 10%, c) 50%, d) 20%

v. The largest producer of tea in the world is .....

a) India, b) Sri Lanka, c) China, d) Indonesia.

## ANSWERS

1. c) 2. a) 3. c)

4. a) 5. b)

## SHORT ANSWER QUESTIONS

1. What is the role of tannin in tea?
2. Name the important types of tea produced.
3. Explain in brief Green Tea
4. Explain in brief the difference between Green Tea and Black Tea.
5. Write the brief history of tea.

## LONG ANSWER QUESTIONS

1. What is the importance of tea storage: Explain in detail the points kept in mind while storing the tea.
2. What are the different types of tea? Explain in detail.
3. Write in detail the Golden Rules of tea making.
4. What do you understand by the word tea rolling? Explain the different methods of rolling.

# Chapter 4 Coffee

## LEARNING OBJECTIVES:

**After reading this chapter learners would be able to:**

- understand the types of coffees.
- comprehend the rules of coffee making.
- understand the characteristics of good coffee.
- understand laced coffee.
- understand the origin of coffee.
- understand the coffee processing.
- understand the degree of coffee roasting.
- understand the common methods of coffee brewing.

## GUIDE TO BETTER LEARNING:

- Origin of Coffee.
- Coffee growing and its history.
- Favourable conditions for growing of good coffee plants.
- Coffee Processing.
- The degree of coffee beans roasting.
- Methods of brewing coffee.
- Common varieties of coffee.
- Other types of coffees.
- Rules of making good coffee.
- Characteristics of good coffee.
- Reasons for Bitter, Weak and Flat coffee.

## 4.1 ORIGIN AND MANUFACTURE

As compared to tea, coffee is relatively a young beverage. Coffee shrubs were cultivated in about 1000 A.D. in Yemen. Though coffee was cultivated in 1000 A.D. but its commercial production started in 1400 A.D. in the districts of Arabia in Yemen. By 1550 A.D. coffee drinking had spread to Aden, Egypt, Syria and Turkey. In 1650 A.D., the first coffee house in England was opened. From England the coffee drinking spread to U.S.A. and various other countries under British Rule. In India coffee is more popular after meals but in South India, coffee is consumed more as compared to other parts of the country.

In India, Baba Budan, the Muslim Pilgrim, brought seven coffee seeds from Mecca in 1600 and plant them near his home in Mysore. In 1800, the commercial cultivation was started by British in Southern Part of India. The fertile soil and tropical climate were ideally suited to the crop. The Arabica and robusta are grown in three southern states and produce coffees that are mild, velvety and fairly acidic. Since the spices are also grown on the plantations, some of the coffees have a uniquely Indian spicy aroma and flavor. The coffee beans produced in Mysore are know for quality, long wide beans that give a mild body fair acidity & a subtle flavour.

Monsoonal Malabar coffee beans are stored for serval weeks in order to give mature flavor that is similar to that developed naturally when coffee took several months to reach Europe and North America by ship. Monsoon Malabar coffee beans are similar to Old Java beans. These days, the modern process exposes the dried beans to the humid monsoon climate, giving them a special mellow flavor and a low acidity. Monsoon Malabar coffee beans come in the market during the month of January.

Coffee is grown in tropical and sub tropical area. The climate conducive to coffee growing is neither too hot nor too cold. It is grown from sea level to 1850 meters above sea level. It can be grown in different types of soil, at different altitudes and different basic climates. Coffee is grown in South Central America, Africa, and Asia. Brazil, Columbia, Ivory Coast and Indonesia are the first, second, third and the fourth respectively largest producer of coffee in the world.

Coffee Arabica and Coffee Camephora are the most popular amongst 50 different species which produce coffee. Arabica accounts about 75% of the world coffee production.

The coffee plant attains its height of 2 - 3 meters when ready for cultivation. Usually after 3 - 5 years the coffee plant starts producing fruit. The fruit of coffee is better known as 'Cherry' and is 1.5 centimetre in length. Each cherry contains two coffee seeds (oblong shape) in its fruit. Coffee plants yield crop for about 16 years. The flesh of coffee fruit is removed to take out coffee beans and these beans are dried.

***The following conditions are required to have good growth of coffee plants.***

1 High humidity

2 A lot of rainfall

3 Cool climate

Plants should be grown on slopes so that water does not accumulate around plants. In earlier times coffee exported from India to European Continent used to take many months through sea route. During the transportation the coffee beans absorbed a large quantity of salty moisture due to high humidity. To maintain the same taste and flavour, transported by air. However these days the coffee beans are spread around sea so that they can absorb the salty moisture from the sea. This coffee is widely known as 'Monsoon Coffee'.

## COFFEE PROCESSING:

Coffee can be processed either by dry method or by wet method. The dry method is more common in countries where there is scarcity of water. After drying the coffee berries in Sun, they are put through hulling machines. This process removes pulp and parchment. These beans are less attractive than washed beans.

The de pulping machine removes fleshy part of coffee berries and takes out the coffee seeds. The seeds are allowed to ferment for 24 - 40 hours in fermenting vats. The fermentation process develop aroma in coffee beans. This process also removes the adhering pulp. Beans are washed and dried under Sun. Hulling machine is used to remove the parchment.

Blending is the most technical job. It is done before deciding which type of seeds should be blended to produce the desired quality of coffee. Manufacturers pick up two or more than two batches of coffee beans which are roasted to different degrees to have a desired colour, taste and aroma.





*The degree of roasting of coffee beans depends upon the quality of beans.*

1 **Light / Pale Roasting:** Mild beans are lightly roasted to preserve its delicate aroma.

2 **Medium Roasting:** Coffee beans with clearly defined character are roasted to have stronger flavour.

3 **Full Roasting:** It gives a bitter flavour and is common amongst Latin Countries.

4 **High Roasting:** It gives bitterness and the original flavour is lost.

If coffee is roasted more then the bitterness in coffee is produced and it reduces its acidity. The coffee roasters can roast coffee beans either to produce instant / soluble coffee or prepare it to be marketed as roaster / ground beans.

### THE GRIND:

Coffee beans are ground to different degree of fineness depending upon the method of brewing.

***For common methods of brewing coffee, the most suitable grinds are:***

| METHOD | GRINDING GRADE |
|---|---|
| FILTER / DRIP | FINE TO MEDIUM |
| JUG | COARSE |
| TURKISH | FINE POWDER |
| CAFETIERE / PERCOLATOR | MEDIUM |
| VACUUM INFUSION | MEDIUM FINE TO FINE |
| ESPRESSO | VERY FINE |

## 4.2 TYPES OF COFFEE SEEDS

**The following are the common varieties of coffee:**

### 1. ARABICA:

These coffee beans are produced in Brazil, Colombia, Costa Rica, India, Jamaica and

Kenya. This is one of the best qualities of coffee and its beans have very good flavour. Arabica Coffee beans are uniform, bold and regular.

### 2. CANEPHORA / ROBUSTA:

The climate of East and West Africa is conducive for this coffee. The beans are smaller in size and have neutral flavour, but gives higher yield than Arabica.

### 3. LIBERICA:

It is grown in Guyana and Malaysia. Though these beans are large in size but the quality is poor.

## TYPES OF COFFEE:

**1 INSTANT COFFEE:**

Coffee made from processed powder (frozen dried) mixed with hot water served with or without milk.

**2 TURKISH / EGYPTIAN COFFEE:**

Intense type of coffee made with finely ground coffee in special jugs (copper) with a few grains of potassium permanganate. This coffee is mostly used in Middle East. This coffee is very strong.

**3 HENNA COFFEE:**

This coffee is from Austria. Along with coffee seeds figs are roasted and powdered.

**4 ESPRESSO COFFEE:**

In Europe, Espresso Coffee means traditional short strong black coffee. But in India it is steamed coffee prepared with milk and has a thick layer of froth, usually prepared through Espresso machine. But the International coffee chains like Cafe Coffee Day, Barista, etc. in India, prepare Espresso Coffee in the traditional European method of short strong black coffee. Cocoa or Chocolate powder is sprinkled on top. Cinnamon powder is sprinkled on coffee to make it a Capuchino Coffee.

**5 COFFEE PONA:**

It is filtered very finely and served with hot water.





**6 HAWAIIAN COFFEE:**

It is black cold coffee mixed with pineapple juice and topped with cream.

**7 CONA COFFEE:**

It uses coffee powder made from freshly crushed roasted coffee beans. It is usually prepared in Cona Coffee percolator / apparatus. It is a very strong coffee and is served with cream and milk.

**8. CAFFEINE - FREE COFFEE / DECAFFEINATED COFFEE:**

Caffeine is the stimulating property of coffee and is the alkaloid substance found in the coffee. Caffeine up to 87% can be removed by processing the green beans under steam in vacuum. The caffeine is removed to reduce the stimulant content from coffee. The low caffeine coffee is suitable drink for heart and blood pressure patients.

## 4.3 RULES OF MAKING GOOD COFFEE:

Methods of brewing coffee can vary from instant coffee brewed by the cup to large quantity that may cope with large functions. Coffee beans are roasted and ground according to requirements. The beans should be ground just before requirement to be used to have the best coffee flavour and strength from the oils within the coffee bean. The freshly ground coffee will always have layers of suspended particles no matter how carefully one may filter it. Probably Instant Coffee is the only coffee which will have negligible suspended particles and is the most perfect colloidal solution. Filters used are paper filter of 3 - 10 microns of perforations. The paper filters are kept in metal bowl which is perforated so that coffee in quantity can be held and drips down to lower bowl slowly.

***The rules to be observed when making coffee in bulk are as follows:***

1 Buy the required quality of coffee beans.

2 Roast the coffee beans to desired degree to have the best and required flavour

3 Ground seeds just before use.

4 To have the desired fineness of the coffee powder uses the right grinding machine.

5. Ensure all utensils, machines; equipments, etc. are clean before use.

6. Measure the coffee powder and water to have the right quality of coffee drink
7. The infusion time should be fixed according to the type of coffee powder being used and the method of coffee making.
8. The coffee should never be allowed to boil as it spoils the taste and develops bitterness.
9. Strain and serve hot / cold.
10. Milk, cream, sugar etc. should be served separately.
11. Coffee should be best served at 82 degree centigrade (180 degree Fahrenheit) and milk at 68 degree centigrade (155 degree Fahrenheit).

## Characteristics of good coffee:

1 Good flavour

2 Good colour

3 Good body

4 Good aroma

5 Good appearance

## Reasons for producing bad coffee

**Reasons for bitter coffee:**

1 Too much coffee used. Use the right quantity of coffee.

2 Infusion / brewing time is very long or brewed at high temperature.

3 Coffee is not roasted to required degree.

4 Sediments are not strained properly or Coffee is not strained properly.

5 Coffee may have been left for very long before use.

**Reasons for Weak coffee:**

1 Water is not boiled properly.

2 Quantity of coffee used is not sufficient.

3 Infusion / brewing time is too short.

4 Coffee may be old.

5 The fineness of coffee is not of desired type.

**Reasons for flat coffee**

1 Coffee kept at wrong temperature.

2 Equipments might not be clean.

3 Water may not be potable or fresh.

4 Coffee may have been re-heated.

## 4.4 STORAGE OF COFFEE:

***The following points must be kept in mind while storing the coffee.***

1 Coffee should always be stored in ventilated storerooms.

2 Coffee should always be stored in air-tight containers so that the oils of coffee do not evaporate. This will reduce the flavour and strength of coffee.

3 The room where coffee is stored should never be humid.

4 It should be stored away from other items especially those which have strong flavour as coffee absorbs other flavours very fast.

## 4.5 LACED COFFEE:

### IRISH COFFEE:

This coffee is served in Brandy Balloon. Sugar with Irish whiskey is heated and then flambéed. Instantly hot coffee is poured in the glass and served with the whipped cream.

### GERMAN COFFEE:

Hot black coffee served with cream and Kirsch liqueur.

### ALEXANDER COFFEE:

Iced coffee served with cream, 45 mls of brandy and crème de cacao.

### JAMAICA COFFEE:

It is served like Irish coffee but instead of Irish whiskey, Brown Rum is used.

### GLORIA COFFEE:

Hot coffee served with sugar cube and cognac brandy flavoured with vanilla essence.

### MARNISSIMO COFFEE:

Hot coffee served with sugar, Grand Mariner and topped with whipped cream.

### CALYPSO COFFEE:

Hot black coffee served with cream and Tia Maria Liqueur.

### CARIBBEAN COFFEE:

Hot black coffee served with cream and Rum.

### GAELIC COFFEE:

Hot black coffee served with cream and Scotch Whisky.

### MONK COFFEE:

Hot black coffee served with cream and Benedictine.

### PRINCE CHARLES COFFEE:

Hot black coffee served with cream and Drambuie

### ROYALE COFFEE:

Hot black coffee served with cream and cognac.

## SUMMARY / RECAPITULATION:

a) Coffee is grown in tropical and sub tropical area.

b) Coffee trees were first cultivated in 1000 A.D. in Yemen.

c) In 1650, the first coffee house was commissioned in England.

d) Coffee plants are cultivated from sea level to 1850 meters above sea level.

e) The height of coffee plant is 2 - 3 meters when they start giving fruits.

f) The fruit of the coffee is known as 'Cherry'.

g) Coffee plants yield crop for 16 years.

h) Methods of coffee Processing: Dry method and Wet method.

i) Coffee seeds are allowed to ferment from 24 - 40 hours in fermentation vats.

j) The degree of roasting of coffee seeds depends upon the quality of coffee seeds.

k) Coffee beans are ground to different fineness depending upon the quality of coffee beans and the method of brewing.

l) Common varieties of coffee seeds are Arabica, Canephora / Robusta, Liberica.

m) Types of coffees are Instant, Turkish / Egyptian, Henna, Espresso, Pona, Hawaiian, Cona and Caffeine free coffee.

n) Low caffeine coffee is good for heart and blood pressure patients.

o) Coffee should be stored carefully to protect the delicate coffee seeds / powder.

## IMPORTANT TERMS

- Tropical and Sub Tropical land
- Cherry
- Cultivated
- Laced Coffee
- Humid
- Paper Filters
- Monsoon Coffee

## MULTIPLE CHOICE QUESTIONS

1. The fruit bearing coffee tree's height is .....

a) 1 - 2 m. b) 2 - 3 m. c) 1 - 2 ft. d) 2 - 3 ft.

2. In .....the first coffee house was started.

   a) Yemen b) England c) America d) China.

3. The coffee plants can be cultivated from sea level to .....meters above sea level.

   a) 1000 m. b) 1500 m. c) 1800 m. d) 1850 m.

4. Coffee can be processed in ..... many ways.

   a) 2, b) 1, c) 3. d) 4

5. Coffee plants yield crop for .....years.

   a) 5 years b) 8 years c) 14 years d) 16 years

## ANSWERS

1. b 2. b 3. d 4. a. 5. d.

## SHORT ANSWER QUESTIONS

1. Write in brief the origin of coffee.
2. In what type of area are coffee plants cultivated?
3. What type of conditions is conducive to the better growth of coffee plants?
4. Why Indian coffee was known as Monsoon Coffee?
5. Explain in detail the dry and wet coffee processing methods.
6. Explain in brief the fermentation of coffee seeds.
7. Write In brief the rules for coffee making.
8. What rules should be remembered for making coffee in bulk.
9. Write in brief the reasons for weak, bitter and flat coffee.
10. Write about Caribbean and Prince Charles coffee.





## LONG ANSWER QUESTIONS

1. Write in detail the origin, manufacturing and processing of coffee.
2. How to grow the best quality of coffee? Write with examples.
3. Why coffee beans are roasted? Explain.
4. How do you make a good coffee? Why coffee becomes bad?
5. What do you mean by coffee - stimulating beverage? What are the different types of coffees?
6. What do you mean by Laced Coffee? Explain with five examples of laced coffee.

# Chapter 5 Refreshing Drinks

## LEARNING OBJECTIVES:

**After reading this chapter learners would be able to:**

1. know about refreshing drinks.
2. know the types of refreshing drinks.
3. understand the different sizes of mineral water.
4. know the different Indian brands of mineral water bottles.
5. know the different brands of foreign made mineral water / package drinking water.
6. understand the difference between aerated beverages and non aerated beverages.
7. know some traditional Indian beverages.
8. know syrups and their uses.

## GUIDE TO BETTER LEARNING

1. Definitions
2. Introduction of refreshing beverage.
3. Squashes and its types.
4. Indian traditional beverages.
5. Mock tails
6. Syrups, uses and types.

## INTRODUCTION:

The refreshing drinks are those which satisfy the thirst of a person and also provide freshness on consumption. Refreshing drinks include Potable Water, Mineral Water, Aerated drinks, Squashes, Lemonade, Fresh Lime Soda, etc. It also includes Indian drinks like Aam Ras, Ambi Panna, Nimboo Paani, Jal Jeera, Chaaj, Sharbats, etc.

Potable water is the most common refreshing drink and in all parts of India it is consumed. It gives the freshness especially when one is thirsty or is exhausted due to heavy work or during summers when water from body evaporates due to sweat or perspiration. Most of the Europeans, Australians, Japanese, etc. prefer to take mineral water, whereas Americans do take Potable Water supplied by their Government / Corporations through taps. Government of India issues advisory to all foreign tourists on arrival to avoid tap water and are advised to consume mineral water.

## 5.1 AERATED DRINKS:

The drinks which are charged or aerated with carbonic gas are termed as aerated drinks. These drinks may be either in the form of natural water or may contain some flavour like ginger, lemon, orange, cola, etc.

**The following are the examples of aerated waters:**

### 5.1.A Soda Water:

It is colourless, tasteless and odourless.

### 5.1.B Tonic Water:

It is colourless and has quinine flavour.

### 5.1.C Bitter Lemon:

It is pale cloudy coloured with a sharp lemon flavour.

### 5.1.D Dry Ginger:

It has ginger flavour. It may or may not be golden straw coloured.

### 5.1.E Coca Cola:

It is sweetened and has cola flavour.

### 5.1.F Orange Flavoured:

It is sweetened and has orange flavour.

### 5.1.G Limca:

It is sweetened and has lemon flavour.

## 5.2 NATURAL SPRING WATER / MINERAL WATER:

In some countries mineral water and spring water bottles have different definitions. Mineral water has a mineral content and the Government issues guidelines for the extent of minerals in the mineral water bottles that are permissible. Spring water bottles have fewer regulations but it must be hygienically good for human consumption. The bottled water can be still (without gas), naturally sparkling or carbonated during bottling.

The size of bottles may vary from 200 millilitres to 2 litres. One can even have mineral water bottles of much larger size for offices, schools, parties and even for residences. These jars come with water dispenser and the water can be poured from the tap provided at the bottom of dispenser. Larger the size of the bottle / jar, lower is the cost of water per serving. In India the mineral water manufacturers require FPO number some of them even take ISI registration for bottling standard.

### POPULAR INDIAN MINERAL WATER:

HIMALAYA

ROHTANG

AQUA

HIM

### PAKAGED DRINKING WATER:

KINLEY

BISLERI

NEER

BAILLEY

### POPULAR FOREIGN BRAND MINERAL WATERS

PERRIER

VITTEL

VICHY

EVIAN

SPA





## 5.3 SQUASHES:

Squashes are served mixed with water or aerated water (soda) with or without syrups. Squashes are also used to make mock tails and cocktails in the bar. All varieties of squashes in large quantity should always be available in a bar.

**Popular types of squashes are:**

1. Orange
2. Lemon
3. Grapefruit
4. Mango
5. Pineapple

**Apart from these refreshing drinks other drinks which are traditionally common in India are**

1. Nimboo Paani / Soda (Fresh Lime water / Soda)
2. Aam Ras
3. Jal jeera
4. Ambi Panna

**Mock tails:**

Combination of two or more than two drinks consisting of squashes, syrups, water, soda water, ice cream, etc. to have better appearance, flavour and taste are called mock tails.

## 5.4 SYRUPS:

The syrups are concentrated, sweet liquids flavoured with fruits. These are used for making Cocktails, Mock tails, and fruit punches, fruit cocktails, mixed with potable water or soda water for long drinks. Syrups are also used as flavouring agents for milk shakes, Lassi, Kulfi with Faluda, Ice Candy, etc.

**The common syrups are:**

1. Grenadine (Pomegranate)
2. Orgeat (Almond)

3. Cassis (Black Currant)
4. Cerise (Cherry)
5. Gomme (White sugar syrup)
6. Framboise (Raspberry)
7. Citronelle (Lemon)

## SUMMARY / RECAPITULATION:

i. Refreshing drinks satisfy thirst.

ii. Mineral water, aerated drinks, potable water, squashes, etc. are refreshing drinks.

iii. Popular Indian brands of mineral water are: Himalaya, Rohtang, Aqua, etc.

iv. Popular foreign made brands of mineral water are: Perrier, Vittel, Vichy, Evian, Spa, etc.

v. Syrups are concentrated liquid, Sweet and fruit flavoured.

vi. Mock tails are mix of two or more than two non alcoholic beverages.

vii. Indian traditional drinks are: Ambi Panna, Aam Ras, Nimboo Paani, Jhal Jeera, Lassi, etc.

## IMPORTANT TERMS

- Mock tail
- Syrup
- Squashes
- Aerated Beverages / Drinks
- Mineral Water / Natural Spring Water

## MULTIPLE CHOICE QUESTIONS:

1. The following is not refreshing drink.

   a) Mineral Water, b) Ginger Ale c) Potable Water d) Tea

2. The following is a foreign made Mineral Water

   a) Perrier  b) Him  c) Aqua  d) Neer

3. The following is an Indian Mineral Water.

   a) Perrier  b) Aqua  c) Evian  d) Spa

## ANSWERS

1. d),  2. a).  3. b)

## SHORT ANSWER QUESTIONS

1. What is mineral water / natural spring water?
2. Why do we consume refreshing drinks?
3. Name any three Indian brands of mineral water.
4. Name any five mineral water brands that are imported.
5. What is a mock tail?
6. Define syrup with example.

## LONG ANSWER QUESTIONS

1. Write in detail about refreshing drinks with examples and their advantages.
2. What do you mean by syrup? Define and give its examples and uses in a Bar.

# Chapter 6 Nourishing Drinks

## LEARNING OBJECTIVES:

**After reading this chapter learners would be able to:**

1. understand Nourishing drinks and the nutrients they provide:- Protein, Fat, Vitamins, Minerals and Carbohydrates.
2. broadly divide different types of Nourishing drinks like - milk drinks, fresh juices, canned juices etc.
3. know Fruit Punches and Mock tails are also nourishing drinks.

## GUIDE TO BETTER LEARNING:

1. Introduction of nourishing drinks
2. Types of nutrients provided by nourishing drinks.
3. The different types of nourishing drinks.

### INTRODUCTION:

These days general public is very health conscious. People are worried about their weight, and various diseases linked with dietary habits, body weight, etc. like blood pressure, sugar, heart diseases, etc. The nourishing drinks provide the following nutrients:-

- Protein
- Fat
- Vitamins
- Mineral
- Carbohydrates.

The low calorie and Vitamin, mineral and protein rich drinks are more in demand. The traditional aerated drink manufacturers like Coca Cola and Pepsi have also started producing drinks keeping in mind the health conscious customers.









**The nourishing beverages can be broadly divided into:**

## 6.1.A Fresh Fruit Juices

- Fresh Mango Juice
- Fresh Orange Juice
- Fresh Sweet Lime Juice
- Fresh Apple Juice
- Fresh Melon Juice
- Fresh Water Melon Juice
- Fresh Pommes Grenade Juice
- Fresh Pineapple Juice

## 6.1.B Canned Juices

- Canned Mango Juice
- Canned Orange Juice
- Canned Pineapple Juice
- Canned Guava Juice
- Canned Apple Juice

## 6.2 Milk base

- 6.2. A Milk Shakes
- 6.2. B Ice Cream Shakes
- 6.2. C Lassi Sweet or Salted
- 6.2. D Thandai (Indian Milk drink with almonds, black pepper, etc.)
- 6.2. E Cold Coffee with or without Ice Cream
- 6.2. F Malt Beverages, Chocolate, etc.
- 6.2. G Cold Milk or Hot Milk (with full fat or skimmed or toned)

## 6.3 Punches like Fruit punches and Mock tails

The fresh juices when served in natural form without sugar syrup are preferred by the health conscious people. Some guests even do not prefer to consume those fresh juices which are rich in sugar or are too sweet. Skimmed milk without sugar or flavour is preferred, as it contains low fat and has good quality of protein, vitamins, etc.

## SUMMARY / RECAPITULATION:

1. The nourishing drinks are preferred by health conscious people.
2. The nourishing drinks contain Protein, Vitamins, Minerals, Fat and Carbohydrates.
3. Milk shakes and drinks made of milk are very popular nourishing drinks in India.
4. Less sweet fresh fruit juices are popular nourishing drinks for health conscious people.
5. Mock tails and Fruit punches are examples of nourishing drinks.

## IMPORTANT TERMS

- Mock tail
- Dietary habits
- Thandai
- Protein
- Fat
- Vitamins
- Mineral
- Carbohydrates
- Fruit Punches





## MULTIPLE CHOICE QUESTIONS

1. .....is the refreshing drink.

   a) Tea  b) Aam Ras

   c) Coffee  d) Cocktail

2. .....is the nourishing drink.

   a) Beer  b) Aam Ras

   c) Lemon Squash  d) Cocktail

3. .....is an Indian Mineral Water.

   a) Himalaya  b) Spa

   c) Evian  d) Perrier

4. ---------is Foreign Brand Mineral Water.

   a) Aqua  b) Neer

   c) Spa  d) Him

5. ---------contains sugar syrup.

   a) Aerated drinks  b) Syrup

   c) Orange Juice  d) Limca

## ANSWERS

1. b)  2. b)  3. a)  4. c)  5. b)

## SHORT ANSWER QUESTIONS

1. What do you mean by aerated drinks? Explain with examples.
2. What do you mean by refreshing drinks?
3. Explain in brief the difference between Milk Base Nourishing Beverages and Non Milk Base Nourishing Beverages.
4. What do you mean by Mock tail? Explain with examples.
5. Name the nutrients provided by nourishing drinks.

6. What do you mean by nourishing drinks? Explain with examples.

## LONG ANSWER QUESTIONS

1. The nourishing drinks are preferred by health conscious people. Explain this statement with examples.
2. Why less sweet fresh fruit juices are preferred than more sweet fresh juices? Explain with reasons.
3. Elucidate the statement that milk shakes and drinks made of milk are very popular nourishing drinks in India.





# Chapter 7 Mocktails or Non Alcoholic Mixed Drinks

## Learning objectives:

**After reading this chapter, learners would be able to:**

- understand the meaning of the term mocktail
- understand the different ingredients used in making mocktails
- comprehend the various methods of making mocktails
- know recipes and glassware used for famous mocktails

## Guide to better learning

### 7.1 Introduction

(i) Definitions

### 7.2 Ingredients used in Mocktails:

(i) Ice

(ii) Carbonated drinks

(iii) Fruit Juices

(iv) Dairy Products

(v) Fruits and garnishes

(vi) Sugar Syrup

(vii) Other Ingredients

### 7.3 Methods of making Mocktails

(i) Build

(ii) Stir

(iii) Shaken

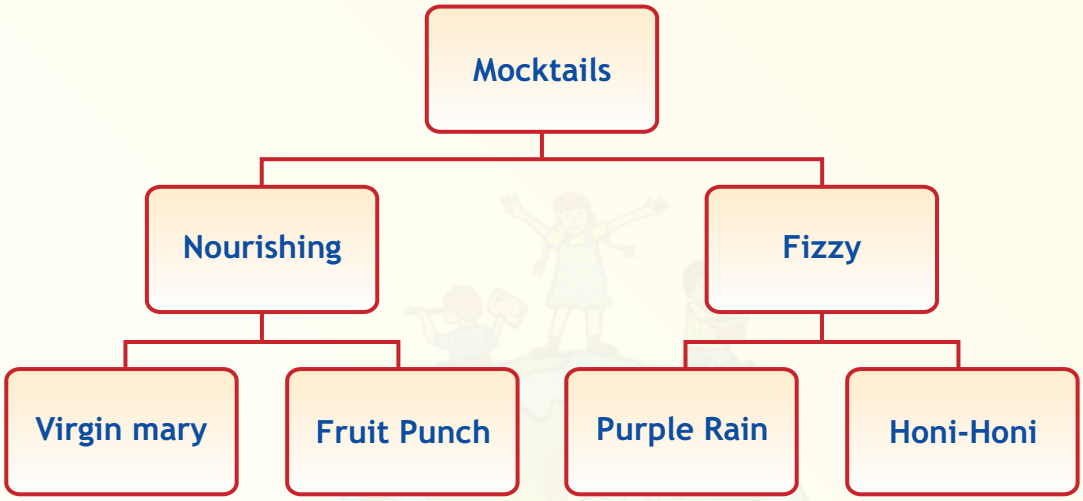
(iv) Blend





7.4 Popular mocktail recipe

7.5 Rules for Making Good Mocktails




## 7.1 Introduction

### Brief:

Mocktails are non - alcoholic beverages, flavoured, thickened or has a watery consistency consumed to quench thirst or just to relax and enjoy.

Cocktails and mocktails; the latter being non - alcoholic cocktails, date back to the middle of the nineteenth century. The history and origin of cocktail is marred with a lot of controversies, what is definite is that it was made popular by the Americans towards the end of the 19th century and early 20th century.

### 7.ii Definition:

The term cocktail refer to all mixed drinks, alcoholic and non alcoholic. However for a barman "cocktails "usually refer to short drinks of 3 ½ - 4 oz whereas larger drinks are called "mixed drinks" or long drink.

The world over the term mix logy or the art of making cocktail includes at least one alcoholic beverage to which one or more non alcoholic beverages are added.

Such of those mixed drinks which are purely non alcoholic are called non alcoholic cocktails or mocktails. In this chapter we shall restrict our study to that of mocktails.

## 7.2 Ingredients Used In Mocktails

A mocktail is a mixture of one or more liquids with other ingredients, prepared in a specific manner, presented attractively in different glassware with garnish to add to the eye appeal. Usually a major ingredient predominates and other items complement the colours and flavour.

Some of the ingredients used in making mocktails include:

### 7.1(i) Ice:

The key ingredient used to chill the glass, chill the drink, dilute the drink, fill up the glass and sometimes all of the above, different form of ice cubes, flakes, made from good source of water are used. Ice should never be reused. Never use wet ice for making or chilling the drink.

### 7.2 (ii) Carbonated drinks:

This includes soda, cola, ginger ale, tonic, 7 up etc. They are usually freshly drawn, kept chilled and used to fizz up the drink.

### 7.2 (iii) Fruit juices:

Fresh juices always give the best taste and flavour. However, care should be taken that they are stored well chilled and used within their limited shelf life. To ensure consistency some barmen prefer readymade mixes which are fresh juices packed in tetra packs to add shelf value.

### 7.2(iv) Dairy Products:

Dairy products include milk, cream, ice creams, and eggs etc. All of these tend to get spoiled by bacteria. They are stored chilled.

### 7.2(v) Fruits and other garnishes:

Most good bars shall have a large selection of fruits cut and prepared in different shapes to be used as garnishes. Wheels, half wheels, wedges, curls mostly of citrus fruits are all kept ready. Other garnishes may be cherries, stuffed olives, pickled onions, pineapple chunks, celery sticks etc.

**Garnishes:**

These are the edible or non-edible products used to decorate a drink and the glass making it more appealing and presentable to the eye.

**Edible Garnish:**

These are items such as cut fruits, slices or spirals of lemon, sweet lime, pineapple, orange; cherry, etc. These can be consumed before, during or after the mocktail is consumed.

**Non - Edible Garnish:**

These are fancy items used to decorate the glass and are not to be consumed, made either of food grade plastic or glass which are disposable in nature. Example: Fancy umbrella.

Glasses used also varies according to the consistency and the volume of a drink like if the drink is thick in consistency then the glass used has less intake; and for thin or liquid consistency drinks glasses are long and straight.

### 7.2(vi) sugar syrup:

Granulated sugar does not mix quickly with liquids hence a supply of sugar syrup refrigerated is always kept in handy.

### 7.2(vii) other ingredients:

Condiments like tobacco sauce, Worcestershire sauce, salt, spices like pepper nutmeg cinnamon bitters etc are also kept ready.

## 7.3 Methods of Making Mocktails

There are four basic methods of mixing mocktails.

### 7.3(i) builds:

In this method, drinks are added step by step in the glass in which the drink is to be served the ingredients are floated one on top of other taking advantage of difference in viscosity of the liquids

### 7.3(ii) Stirred Drinks:

Here the ingredients are mixed by stirring them with ice in a mixing glass and straining the mixture into a chilled serving glass. Ingredients that blend easily are stirred.

### 7.3(iii) Shaken Drinks:

In this method the ingredients are mixed by shaking them by hand in special shakers. Usually ingredients that do not readily mix like sugar, cream, egg and fruit juices are shaken before being strained into cocktail glasses.

### 7.3(iv) Blended drinks:

This is made using electrical blenders. Most drinks that are shaken can also be blended. However, drinks incorporating solid foods like ice, ice cream, fruits need to be always blended.

## 7.4 Popular Mocktails

### PUSSY FOOT

**Ingredients**

Orange juice: 250 ml

Lemon juice: 50 ml

Lime juice: 30 ml

Grenadine: 1 tsp

Egg yolk: 1

Soda: to top up

**Type / method: shaken**

**Glass: old fashioned**

### FRUIT CUP

**Ingredients:**

Orange juice: 60 ml

Grape fruit juice 60 ml

Apple juice 60 ml

Soda 60 ml

**Type/ method: stir**

**Glass: high ball**

## SHIRLEY TEMPLE

**Ingredients**

Fresh lime soda 120 ml

Ginger ale: 60 ml

Grenadine: 1tsp

Maraschino cherry: 1

Orange slices: 1

**Type / method: stir**

**Glass: high ball**

## BANANA BRACER

**Ingredients:**

Ripe banana (diced): 1

Milk: 90 ml

Pineapple juice: 30 ml

Coconut cream: 30 ml

Crushed ice ½ cup

Maraschino cherry: 1

**Type / method: blend**

**Glass: Collins**

## CINDRELLA:

**Ingredients:**

Pineapple juice 40 ml

Lemon juice 40 ml

Orange juice 40 ml

Soda water 80 ml

Raspberry syrup 2 tsp

Pineapple chunk 1

Orange slice 1

Ice to fill

**Type /method: stir**

**Glass: slim Jim**

## BATMAN

**Ingredients**

Orange juice 150 ml

Grenadine ½ tsp

Orange slice 1

**Type / method: fill glass almost ¾ with ice pour juice & grenadine on top, STIR**

**Glass: Collins**

## VIRGIN MARY

**Ingredients:**

Tomato juice 150 ml

Worcester sauce 15 ml

Tobasco 2- 3 dashes

Lemon juice ¼

Salt, pepper, celery stick

Basil leaves 1

**Type/Method: Stir well & add into a salt rimmed glass**

**Glass: old fashioned glass or Rolly-Polly glass.**

## COCONAPPLE

**Ingredients:**

Pineapple juice 120 ml

Coconut cream 30ml

Crushed ice ½ cups

**Type/Method: Blend**

**Glass: Collins**

## MINT COOLER

**Ingredients:**

Pineapple juice 60ml

Sweet lime juice 60ml

Lemon juice 20ml

Sugar syrup 20ml

Ice to fill

Non alcoholic Crème de menthe 15ml

Mint leaves 4 nos.

**Type: Shaken**

**Glass: Collins**

## HONI - HONI

**Ingredients:**

120 ml. Orange Juice

40 ml. Lemon Juice

60 ml. Orgeat Syrup

20 ml. Sugar Syrup

Limca to top

Garnish: Orange Slice and Grenadine for lining of glass

## MORNING GLORY

**Ingredients:**

60 ml. Mango Juice

60 ml. Pineapple Juice

60 ml. Orange Juice

30 ml. Strawberry Crush

20 ml. Ginger Syrup

Garnish: Pineapple Slice

## BLUE HAWAIIAN

**Ingredients:**

180 ml. Pineapple Juice

60 ml. Coconut cream

40 ml. Sugar Syrup

40 ml. Blue Curaçao

Garnish: Pineapple Slice

## APPLE OF MY EYE

**Ingredients:**

120 ml. Apple Juice

20 ml. Black currant crush

40 ml. Fresh cream

Garnish: Cinnamon powder

## PURPLE RAIN

**Ingredients:**

50 ml. Grape Juice

50 ml. Pineapple Juice

20 ml. Lime Juice

Salt rim

Sprite to top

Garnish: Pineapple Slice





### BLACK FOREST SMOOTHIE

**Ingredients:**

45 ml. Cherry Syrup

60 ml. Chocolate Sauce

1 ½ scoop Vanilla Ice cream

Crushed Ice

Garnish: Whipped Cream and Cherry

### FRUIT PUNCH

**Ingredients:**

90 ml. Mango Juice

90 ml. Pineapple Juice

90 ml. Orange Juice

1 scoop Vanilla Ice Cream

1 scoop Strawberry Ice Cream

5 ml. Ginger Juice

Crushed Ice

**Garnish:** Pine apple chunk and Strawberry slice

**Glass:** Collins

## 7.5 Rules for Making Good Mocktails:

- Ice should be clear, clean and fresh.
- Shakers should be cleaned well, before each use and filled only 3/4th.
- Fizz or carbonated drinks are not shaken or blended.
- Mocktails should always be served in clean pre chilled glasses.
- Always garnish after cocktail is made and added into the glass.
- Measure ingredients, inaccurate mixing spoils balance.
- Do not reuse ice, stirrer or garnish.

# Chapter 8

# Cocoa

## Learning objectives:

**After reading this chapter, learners would be able to:**

- understand the meaning of the term cocoa
- understand the processing of cocoa and it includes:
- understand the collection of cocoa products
- understand the fermentation
- understand the drying
- understand the roasting
- understand the winnowing
- understand the Dutch processing
- understand the grinding
- understand the extraction

## Guide to better learning

Introduction

Definitions

## Different Species of Cocoa

Criollo

Forastero

## Famous Cocoa Producing Countries

West Africa

Brazil

America

## 8.1 Introduction:

The cocoa plant is a small tropical tree originally grown in South America and now commercially grown in West Africa. It needs a good soil, low altitude and high rainfall to grow.

The fruit of the tree which grows on the branches as well as main trunk is used for making cocoa and chocolate. The fruit is a large pod 4 inches -12 inches in length, about 4 inches in diameter and has a hard leathery rind containing 25-75 seeds in five distinct rows embedded in soft pulp.

The famous species of cocoa are Criollo and Forastero. The cocoa comes from countries like West Africa, Brazil and America; with West Africa being the biggest producer of Cocoa.

## 8.2 Processing of Cocoa:

The processing of cocoa involves various processes right from collection, fermentation to extraction and finally making it into fine cocoa powder. The processing is as follows:

## 8.3 Collection:

The ripe cocoa pods are collected, split open and beans and pulp surrounding is scooped out.

### Fermentation:

These are then fermented under controlled conditions. Sweat boxes are used for fermentation where temperature is allowed to rise to 40° - 50° C (104 - 122° F).

## 8.4 Why Fermentation?

**Fermentation is done for two basic reasons:**

a) To kill the germs, prevent germination of the seeds and decomposition of the bean.

b) To encourage the enzyme reaction reducing bitterness and developing the flavour.

The beans absorb the liquid from the fermenting sugary pulp, which is then converted into alcohol and then to acetic acid. The fermentation is stopped as soon as the mass of beans passes into the acid stage. If fermentation is allowed to continue, it would develop unpleasant flavours and odours in the beans.

## 8.5 Drying:

The drying is done by passing through a mechanical chamber or by exposing in the sun for two to three days, occasionally turning them over.

## 8.6 Roasting:

In this stage separation of shell from the beans takes and moisture is lost. Roasting also assists in developing of flavours and aroma.

## 8.7 Winnowing:

It means removal of shell; it is done by passing through a series of rollers and sieves. Thus de-shelled beans obtained are called as nibs.

## 8.8 Dutch Processing:

In this process, nibs are immersed in alkaline solution which further develops colour and flavour. After drying, the nibs may be re-roasted to correct the moisture content.

## 8.9 Grinding:

The nibs are ground into very small particles to produce cocoa and cocoa butter.









## 8.10 Extraction:

The cocoa mass is fed into felt lined steel pans fitted with a removable perforated lid and is subjected to hydraulic press, some of the fat is forced through filter-cloths leaving behind solid residue called press cake. This is removed from the pan, cooled to set colour, pulverized or powdered and then sieved. This is mixed with small amount of salt and vanilla flavouring to make cocoa powder.

# Chapter 9 Terminology

**Alcohol:** The amount of potable ethyl alcohol in a drink obtained by fermentation and further increased by distillation.

**Age:** Maturing of alcoholic beverages in oak wood casks. White oak wood casks are used for maturing Bourbon Whisky.

**Aperitif:** Alcoholic beverage consumed before a meal as an appetizer

**Aroma:** Taste of wine in the mouth.

**Blanc de blancs:** White wine made from white grapes.

**Blanc de Noirs:** White wine made from black grapes

**Bodega:** Spanish wine cellar

**Bouquet:** Flavour of wine in glass

**Body:** Light bodied, Medium Bodied and Full Bodied wines

**Cap:** Mass of grape skins which surface to top during fermentation of red wine.

**Cask:** Usually made of oak and is in barrel shape. Used for fermentation and maturing of wine.

**Chambrer:** To bring red wine to room temperature.

**Champtalisation:** Addition of cane or beet root sugar to enrich the must and secure higher alcohol content.

**Commune:** Wine parish or village

**Cork:** Quercus suber, bottle stopper made from the bark of Spanish or Portuguese Oak

**Cotes:** Hillsides where some vineyards are located

**Chaise:** French for ground level cellar

**Corky:** When the wine attains the flavour of cork due to faulty corking.

**Corkage:** When a customer is charged for bringing and consuming his own liquor in a licensed restaurant.

**Cocktail:** Mixture of two or more than two drinks and one of them must be alcoholic.

**Curve:** French for blending.

**Demi Sec:** Semi Dry or half dry or medium dry

**Degorgement:** This process is used for removing sediments from the champagne bottle after secondary fermentation.

**Doux:** Very sweet

**Decanter:** Glass container highly ornamented and of various shapes.

**Eau-de-vie:** Water of life, spirit

**Eis wein:** Made from frozen grapes in Germany, Austria and Canada. It is a sweet wine.

**Frappe:** Iced or chilled

**Full Bodied:** Very well matured wine or spirit.

**Fino:** Dry sherry

**Fine Maison:** Best brandy of the house.

**Fine Champagne:** Finest Cognac brandy.

**Hydrometer:** An instrument that records the density of alcohol in wine or spirit.

**Irrigation:** Artificial means of watering vineyards.

**Must:** Unfermented grape juice.

**Mulled wine:** Heated wine flavoured with spices. In Germany it is called Gluwein.

**Oenophile:** A connoisseur of wine

**Pasteur Louis:** French Scientist renowned for his work on fermentation

**Petillant:** Semi sparkling.

**Punt:** The dip in the bottom of a bottle, usually in Red Wine bottle or Champagne bottle.

**Residual Sugar:** Natural sugar left in wine after fermentation.

**Sec:** French for dry

| | |
|---|---|
| **Sekt:** | German word for sparkling wine. |
| **Sommelier:** | A wine waiter or wine butler. |
| **Tastevin:** | Dimpled silver cup used by sommeliers to taste wine. |
| **Trocken:** | German word for dry |
| **Ullage:** | Ullage means loss of wine or spirit due to evaporation or leakage. |
| **Vin Moussena:** | French word for sparkling wine. |
| **Vinification:** | The making of wine. |
| **Vintage Wine:** | Wine made in a year when the grape crop was good. |
| **Viticulture:** | The cultivation of the wine. |
| **Wash:** | A fermented liquid destined to be distilled |
| **Weeper:** | Wine that is weeping or leaking because of a faulty or dry cork. |
| **Yeast:** | Unicellular fungi found on the skins of grapes; these micro-organisms produce zymase, the enzyme which converts sugar into alcohol and carbon dioxide. |






CBSE
CONTINUOUS AND COMPREHENSIVE EVALUATION
KNOW - AS YOU GROW

# BEVERAGE SERVICE

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