



BEVERAGE AND BAR

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bartender

primary function is to mix and serve drinks for patrons at the bar and/or to pour drinks for table customers served by waiters or waitresses

server

offer cocktails, wine, or beer to every table must be able to open a wine bottle properly, carry out the ritual of wine service, and answer questions about wines, specialty drinks, and recipes.

wine steward

s) presents the wine list at the table, makes recommendations, discusses wines with customers, and takes care of serving the wines

beverage manager

is in charge of hiring, training, and supervising all beverage-related personnel; purchasing all beverages and beverage equipment; purchasing all beverages and beverage equipment; establishing and maintaining inventory and control systems; setting standards; and making policy or matters relating to beverage operation.

mixology

art or skill of mixing drinks containing drinks containing containing alcohol alcohol

mixed drink

includes any drink in which alcoholic beverages are mixed or added to one or more nonalcoholic ingredients

cocktail

mixed drink consisting of two or more ingredients. Its structure includes

base

(Major alcoholic ingredient) which determines its character and predominant flavor, consists of gin, vodka, brandy, whiskey, tequila and rum;



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'modifier

one or more complementary ingredients which modifies, enhances and adds the cocktail's flavor and color, typically consists of vermouth, bitters, wine, fruit juices, cream, sugar, syrups and eggs.

garnish

which decorates the cocktail, consists of flowers, fruits, etc

various ways of measuring liquor

metered pour, jigger, free-pour

To build a drink

is to mix it step-by-step in the glass in which it will be served, adding ingredients one at a time

To stir a drink

is to mix the ingredients together by stirring them with ice in a mixing glass, then straining the mixture into a chilled serving glass

To shake a drink

is to mix it by hand in a shaker or using a mechanical mixer

To blend a drink

is to mix it in an electric blender

Layering

carefully pour the ingredients one at a time above the other, so that they appear in distinct layers in the glass. It is helpful to pour the ingredients over a bar spoon instead of directly.



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Muddling

used when the Muddling ingredients of a drink are crushed and mixed by hand in the glass (i.e. the old fashioned glass).

Dry.

For a Martini, this means that the proportion of vermouth is very small

Long

A total of five measures or more of fluid

Neat

Alcohol poured as is: undiluted; not mixed with anything

Rim

To coat the edge (rim) of the glass by moistening it, then dipping it into something like salt or sugar

Short

Fewer than five measures of fluid in total

The highball family

is a mixture of a spirit and a carbonated mixer, water or juices, served with ice in a highball glass

Liqueur on ice

a drink built in the glass, consisting of a liqueur served over ice; nothing else is added.



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Two-liqueur drinks on ice

typically combine a jigger of a major spirit (whisky, gin, rum, brandy, vodka, tequila) with a smaller amount of a flavorful liqueur (i.e. coffee, mint, chocolate, almond, anise, licorice)

Spritzers

coolers made with white wine.