

D-589

Victoria University  
of Bangladesh

Final Examination (HM-608)

Food and Beverage Service

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Ans to the Ques - No - 1

Making cocktail is made one  
two methods shaking or stirring

the art of making a good cocktail  
is to blend all the ingredients together  
by shaking or stirring so that upon  
tasting no one ingredient is predominant

A ~~the~~ Rule of thumb to determine  
whether a cocktail should be shaken  
or stirred is that if it contains  
a ~~fruit~~ fruit juice as one of the  
ingredients then it should be shaken.  
and if the ingredients are wine  
based and clear then it should be stirred



The key equipment when making a cocktail depends on the method being used:

shaken

cocktail shaker or Boston shaker  
with Hawthorn strainer

Blender (for mixes)

stirred

Bar mixing glass

Bar spoon with muddler

Hawthorn strainer



## points to note in making cocktail

Ice should always be clean and clean.

\* Do not overfill the cocktail shaker.

\* Effervescent drinks should never be shaken.

\* To avoid spillage do not fill glasses to brim.

\* When egg white or yolk is an ingredient first break the

egg into separate containers.

\* Serve cocktails in chilled glasses.

\* to shake use short and snappy actions.

\* Always place ice in the shaker or mixing glass first followed by non-alcoholic and then alcoholic beverage.

\* To stir, stir briskly until blend is cold.



b) The most popular varieties:

Amer Picon:

A very black and bitter French aperitif. Grenadine or Cassis is often added to make the flavour more acceptable.

Traditionalist add water in  
Preparation

## Argostura bitters:

TAKER is its name form a town in Bolivia. However, it is no longer produced there but in Trinidad. Brownish red in colour it is used in the preparation of pink gin and the occasional cocktail and maybe regarded as mainly a flavouring agent.



Farnent Branca = the Italian

Version of Amer Picon

Best served diluted with  
water or soda.

Underberg:

AAA German bitter which  
like and almost tastes like  
it. May be taken as a pick-  
me-up with soda



Ans to the Q. No-2

six basic technical skills to  
table service and assisted service

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Food service encompass a wide  
range of abilities involving food  
preparation & customer service and  
restaurant management. Cooks  
& servers, bartenders and hosts are  
all positions that use food service  
skills.

Here are some of the key  
industry specific skills food-  
service employees use

\* Food Preparation

\* waiting tables

\* Food knowledge

\* Point of sales system

\* Reservation system

\* Operating kitchen equipment

\* Sanitizing procedure

\* Bartending

\* Menu Preparation



Ans to the Ques No-3

serve wine:

wine service is the formality  
a whole bottle of wine to a table  
of guests. wine is served after  
you have listened to their choice  
from the wine list or made  
recommendation based on their  
likes and dislike, whereas most  
wine available by the glasses  
are poured by the bartender  
for the server to deliver  
authentic wine service by the  
bottle is completed by the server

## How to serve wine

Pls

### STEP 1

place a wine glass on the table and hold the bottle its lower half with one hand & use your other to hold a cloth napkin to prevent dripping. Now you're ready to pour the wine



SIP

## STEP 2

Tilt the bottle down over a wine glass and pour the wine slowly steadily into the glass - in the center or along the side.

## STEP-3

When you reach the 5-ounce (150ml) mark tilt the bottle upward with a quick twisting motion and ~~the~~ wipe the bottle's lip with your napkin