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Информационная компетенция

Извлечение и первичная обработка информации. Уровень II

Курс: ОГСЭ 04. Иностранный язык (43.02.01 Организация обслуживания в общественном питании)

Тема: Холодные и горячие напитки. Коктейли

***Комментарии***

Задание следует применять при изучении нового материала о методах сервировки коктейлей после знакомства с лексикой о видах коктейлей.

В кафе, где вы проходите практику в качестве официанта, приезжают иностранные гости. Один из барменов неожиданно заболел. Вы имеете навыки работы барменом и сможете приготовить как минимум 5 видов традиционных коктейлей, поэтому вам поручено обслужить гостей. По условиям организаторов мероприятия можно подавать коктейли, в состав которых входит не более 2 крепких алкогольных напитков.

**Изучите советы по сервировке коктейлей. (Текст 1). Рассмотрите рецепты коктейлей. (Текст 2). Организуйте полученную информацию так, чтобы Вы могли максимально быстро предложить и подать приготовленные коктейли в соответствии с ситуацией, ответить на вопросы и выполнить пожелания гостей, сверившись со своей «шпаргалкой».**

Foreign guests come to the restaurant where you have practice as a waiter. One of the barmen suddenly got ill. You have some experience working as a barman and can make 5 types of traditional cocktails, therefore you are charged with serving guests. Mind that during the reception the guests are not allowed to be served with cocktails consisting of more than two strong spirits.

**Learn the tips for serving cocktails. (Text1). Check out the range of cocktails. (Text2). Organize the information received so that you can offer and serve the prepared drink according to the situation, answer the questions as quickly as possible and fulfill the wishes of the guests by checking with your "cheat sheet".**

***Text 1***

**Serving cocktails**

**Part 1**

Barmen make cocktails to order. There are different types of cocktails. They make aperitifs, digestives and original cocktails. There are many kinds of cocktails. The list of official cocktails of the International Barmen Association includes more than 60 drinks. Their cooking recipes are strictly standardized. Among the cocktails of the official list of the association, there are the top ten:

* A Martini is the most common cocktail,
* Tequila Sunrise,
* A Margarita. It came from Mexico, and is commonly served in Mexican cuisine,
* A Manhattan,
* Cosmopolitan,
* A Mojito,
* Cuba Libre,
* A Daiquiri. Like many popular cocktails, it came from Cuba,
* Screwdriver,
* A Pina Colada .It came from Puerto Rico,
* A Bloody Mary.

You should keep in mind when serving cocktails that:

1. Aperitif cocktails are served before the meal. They stimulate the appetite. They are made with strong and clear spirits, such as whisky, gin or brandy. They have high alcohol content. They have no more than three ingredients and are not mixed with juice or cream. For example: Manhattan, Daiquiri, Margarita, Martini.
2. The digestives are served after the meal. They help to digest food. For example: Grasshopper, B-52, Brandy Alexander. There are a lot of recipes of dessert cocktails. They are called bowls, cobblers, fizzes, and sour. Cobblers are made with ice and are decorated with fruits: lemons, oranges and berries. Fizzes are made with sparkling wine (for example, champagne) or sodas. Highballs and Bourbons are served in high glasses. They are a mixture of two ingredients: strong drinks, such as whiskey or vodka, and some soda with ice. Sour cocktails are a combination of spirits and liqueurs with lemon juice and sugar syrup. They are good in hot weather because they are served with ice.

Long cocktails are usually served in a long glass with a straw and can be served all day. They are not as strong as other cocktails. They consist mainly of ice with a little spirit, fruit juice and sodas. For preparation, you will need large drinking glasses, starting with 120 ml and finishing with 400 ml, to accommodate the various ingredients in the right proportions and create a drink with a unique taste. For example: Mojito, Gin and tonic, Bloody Mary, Pina Colada.

1. Shot cocktails are served in small glasses. A Shot is drunk in one go, and this category includes both cocktails and various kinds of pure spirits. Most of the recipes are unique to each bartender. The classic Russian shot is vodka. Traditional shots are: Cosmopolitan, Tequila, B-52.

Despite its apparent simplicity, cocktail preparation involves not only knowledge of the ingredients, but also the technology and methods of preparation. Basic methods for preparing cocktails: Blend; Shake; Build; Stir.

**Mix-Blend method.** Using a blender, this is the easiest way to make cocktails. As a rule, this method is used to create cocktails with fruit and berries and is ideal for creating soft and frozen cocktails, milk-shakes and smoothies.

For **shake method**, you will need a shaker. This approach is used to thoroughly mix ingredients such as syrups, alcohol, eggs and liqueur, and is also useful for cooling and diluting the drink.

**Build method** is used to prepare simple cocktails (strong alcohol with water/juice) and for more creative concoctions such as layered drinks and cocktails with berries, spices and herbs.

**Stir method.** A simple technique used to create cocktails from easily mixed components and most often used for cocktails with three or more ingredients. These cocktails are often served chilled, but without ice.

**Part 2**

Don’t forget that different glassware has evolved in order to make each different drink better. It may be that you have a perfectly measured cocktail, but the size of the mouth can help release the aromas. It may be that you have wonderful new liquor in your hand, but once in a drinking vessel it can be warmed-up, or stay cool, by the design of the glass. Enhanced aromas and correct temperatures are two key factors to improving the drinking experience.

|  |  |
| --- | --- |
|  | **Flute Glass.** Used for Champagne cocktails. Sparkling wine needs even less surface area, as this will help preserve the bubbles and stop it from going flat too quickly. Hence, the flute glass, with its tall, thin bowl and small mouth.  Typical Size: 6 oz. (180 ml) |
|  | **Cocktail glass.** This glass has a Y-shaped bowl with a long stem. It is used for cocktails without ice, usually around 3 to 6 ounces. Its shape evolved from the fact that all traditional cocktails would have interesting aromas, and the large mouth allows the nose of the drinker to get close to the surface of the drink and fully enjoy its scent and taste |
|  | **Highball glass.** This straight-sided glass is used to serve many types of mixed drinks that contain a large proportion of a non-alcoholic mixer, and are poured over ice. (for example Gin and Tonic, Whiskey and soda).It is often used interchangeably with the Collins Glass, although the highball glass is shorter and wider in shape. Typical Size: 8-12 oz. (240-360 ml) |
|  | **The lowball glass, Old Fashioned glass, or rocks glass.** A short glass for cocktails or liquor served with ice. A solid base aids with drinks that require ‘muddled’ ingredients. These low glasses can also be used for serving a neat pour of liquor. Typical Size: 8-10 oz. (240-300 ml) |
| Classic Tom Collins cocktail on black background. Фото со стока - 104771999 | **Collins glass.** Collins glass has the shape of a highball glass, only taller. It was originally used for Collins gin drinks, and now is used for soft drinks, and exotic tropical juices. Typical Size: 14 oz. (400 ml) |
|  | **Hurricane glass (Colada glass, exotic glass).**  A tall glass used for exotic/tropical drinks. Typical Size: 15 oz. (450 ml) |
|  | **Martini glass.** Martini glasses differ from the traditional cocktail glass by generally having a larger bowl and being fully conical at the bottom. Typical Size: 4-12 oz. (120-360 ml) |
|  | **Margarita glass.** This cocktail glass has a broad rim for holding salt. It is ideal for Margarita cocktails. It is also used for fruit drinks. Typical Size: 12 oz. (360 ml) |
|  | **Whiskey sour glass.** This glass is a small version of a champagne flute. It derives from traditional nosing glasses used by master blenders, borrowing the wide bowl to show off the color and help expose the aromas, but instead uses a tapered mouth to allow easier drinking. Typical Size: 5 oz. (140 ml) |
|  | **Brandy snifter.** The shape of this glass concentrates the odours to the top of the glass when hands warm the brandy. Typical Size: 17.5 oz. (520 ml) |
| https://www.okcandle.com/upfile/product/tequila-shot-glass.jpg | **Shot glass.** A small glass for vodka, whiskey and other liquors. Typical Size: 1.5 oz. (40 ml) |

*Использованы материалы источника:*

[*https://www.bottleneckmgmt.com/blog/which-glass-for-which-drink-using-correct-types-of-glassware/*](https://www.bottleneckmgmt.com/blog/which-glass-for-which-drink-using-correct-types-of-glassware/)

***Text 2***

**Recipes of cocktails**

1. **MARGARITA**

* cl Tequila
* 2 cl Cointreau
* 1.5 cl Freshly squeezed lime juice

**2. B-52**

* 2 cl Grand Marnier
* 2 cl Baileys Irish Cream
* 2 cl Kahlúa

**3. DAIQUIRI**

* 4.5 cl White rum
* 1.5 cl Simple syrup
* 2.5 cl Fresh lime juice

**4. Bloody Mary**

* 4.5 cl Vodka
* 9 cl Tomato juice
* 1.5 cl Lemon juice
* 2 to 3 dashes of Worcestershire Sauce
* Tabasco
* Celery salt
* Pepper

**5. ZOMBIE**

* 45 ml Jamaican dark rum
* 45 ml Gold Puerto Rican rum
* 30 ml Demerara Rum
* 20 ml Fresh lime juice
* 15 ml Falernum
* 15 ml Donn’s Mix
* 1 tsp Grenadine syrup
* 1 dash Angostura bitters
* 6 drops Pernod

**6. Pina Colada**

* 3 cl White Rum
* 9 cl Pineapple juice
* 3 cl Coconut cream
* 7. MOJITO
* 4 cl White Cuban Rum
* 3 cl Fresh lime juice
* 6 Mint sprigs
* 2 teaspoons white sugar
* Soda water
* 8 Negroni
* 30 ml Gin
* 30 ml Bitter Campari
* 30 ml Sweet Red Vermouth

Инструмент проверки

|  |  |
| --- | --- |
| Предложена таблица для 5 видов коктейлей | 1 балл |
| *Не предложена таблица* | *проверка прекращена* |
| Предусмотрены строки для перечисления характеристик коктейлей, влияющих на особенности их сервировки (когда и в какой посуде подавать)*\** | 1 балл за каждую строку |
| *Максимально* | *2 балла* |
| *Не предусмотрены* | *проверка прекращена* |
| Предусмотрена строка для фиксации метода приготовления коктейля | 1 балл |
| За каждую верно заполненную строку | 1 балл |
| *Максимально* | *15 баллов* |
| ***Максимальный балл*** | ***19 баллов*** |

*\** Последовательность любая.

Пример ответа

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Name of cocktail | **Mojito** | **Daiquiry** | **Bloody Mary** | **Margarita** | **Pina Colada** |
| When to serve /type of cocktail | All day (Longdrink) | Before the meal (aperitif) | All day (Longdrink) | Before the meal (aperitif) | All day (Longdrink) |
| Serving glassware | Highball glass | Cocktail glass | Highball glass | Margarita glass | Hurricane glass |
| Method of preparing | mix | shake | stir | shake | blend |