
PREFACE

In this course, we shall deal with various aspects of Catering Industry , Service Procedures, Beverages, Menu Planning and Services.

The block consists of the following units:

- Introduction to Catering Industry
- Organization of Food and Beverage service
- Types of Menu
- Restaurant Service Procedures
- Non Alcoholic Beverages
- Alcoholic Beverages
- Wines
- Wine Producing Regions of the world
- Banquets
- Gueridon Service
- Menu Planning

The first unit of this block deals with the: - Objectives, Introduction, Different types of Food & Beverage Outlets,

The second unit of this block deals with the: - Objectives, Duties and responsibilities of Food and Beverage Staff

The third unit of this block deals with the: - Objectives, Types of meals, Types of Menus, French Classical Menu Sequence

The fourth unit of this block deals with the: - Objectives Types of Service, Terms Used in Food and Beverage Service, Points to be Kept in Mind While Laying a Table, Sequences of Service of Meal, Types of Breakfast, Room Service organization, Types of Plans

The fifth unit of this block deals with the: - Objectives, Water, Other Types of Non-Alcoholic Beverages, Coffee, Tea,

The sixth unit of this block deals with the: - Objectives, Introduction, Types of Alcoholic Beverages, Beer, spirits, Whisky, gin, vodka, Rum, Tequila, Cognac.

The seventh unit of this block deals with the: - Objectives, Introduction, Fermentation, The making of Wine, check your Progress.

The Eighth unit of this block deals with the: - Objectives, France, Wines of Germany, Wines of Italy, Wines of Spain, Wines of Portugal, Wines of Australia, Wines of India.

The Ninth unit of this block deals with the: - Objectives, Introduction, banquet Classifications, Hierarchy of banquet Department, Job Descriptions, Points to be kept I Mind while handling Banquets, Sequence of Service in formal Banquets, buffets, conference.

The Tenth unit of this block deals with the: - Objectives, Introduction, Marketing Advantages, Types of Guerdon trolleys, Flambé Trolley, Carving, Sequence of service.

The Eleventh unit of this block deals with the: - Objectives, Introduction, Objective of Menu, Menu Planning Procedures, Constraints in Menu Planning, Menu Merchandising,

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FOOD & BEVERAGE SERVICE

Chapter - 1
Introduction to Catering Industry

Structure: -

1:0 Objectives

1:1 Introduction

1:2 Different Types of Food and Beverage Outlets

1:0 Objectives: -

- Students can understand about the different types of "Food and Beverage service" outlets.
- To understand about the catering establishment
- To understand about the outlets where we can serve the Food and Beverage to the guest.

1:1 Introduction: -

There are different types of Food and Beverage service outlets and aimed of that outlets is to attracting different sectors of the public. There are two sectors like Private and Public ownership and Subsidised and welfare sectors.

1:2 Different Types of Food & Beverage Outlets: -

1:2:1 Five Star and Medium Class Hotels

In five stars Hotel we have several restaurants - Grill rooms, Specialty restaurant, coffee shops, bars etc. Service in these Hotels is usually entertainment is nearly always available. Prices in these places are usually According to the facilities.

1:2:2 Restaurants

These are often quite high class Menu offering A la carte & table d' hote menu. The service is usually of a high standard.

1:2:3 Fast Food Restaurants

These restaurants provide fast food, clean services at popular prices. Turnover is very high. These establishments are a favorite with the youth of today.

1:2:4 Nightclubs

These are usually situated in large cities and offer high-class entertainment with only mediocre quality food and highly priced drinks.

1:2:5 Industrial canteens

These are operated as a facility to staff in large Establishment. The food is of a high standard but the management has to work on a tight budget. Food costs are usually subsidized. The staffs sometimes have to pay a very less price like for breakfast 3:00 Rs. Lunch 8:00 or 10:00Rs. Evening Tea 3:00 Rs. Dinner Same As Lunch.

1:2:6 Airline Catering /Railway Catering

This is a big business operation, serving good quality of food in difficult and limited service areas. Competition is tough in this sector and need to maintained high standard.

1:2:7 out door Catering

This is a very growing industry. The food is cooked in one place and served in another place. More Service staff is required in this operation. In This catering establishment we can get more profit than others.

1:2:8 Snack Bars

These are on everyday basis and a reasonable price and are popular with the working people.

1:2:8 Institutional Catering

These are usually prevalent in hospitals and serve a nutritionally high standard of food.

Check your progress: -

Q.1. Explain about: - a. Fast-food restaurant b. Night club d. Industrial Canteen e. Snack bars

Q.2. Differentiate between Institutional catering and outdoor catering.

Answer: -**Read the following article No. for Answer**

1. 1:2:3, 1:2:4, 1:2:5, 1:2:8
2. 1:2:9 and 1:2:7

Chapter 2

Organization of Food and Beverage service

Structure: -

2:0 Objectives

2:1 Organizational Structure of Food and Beverage service department

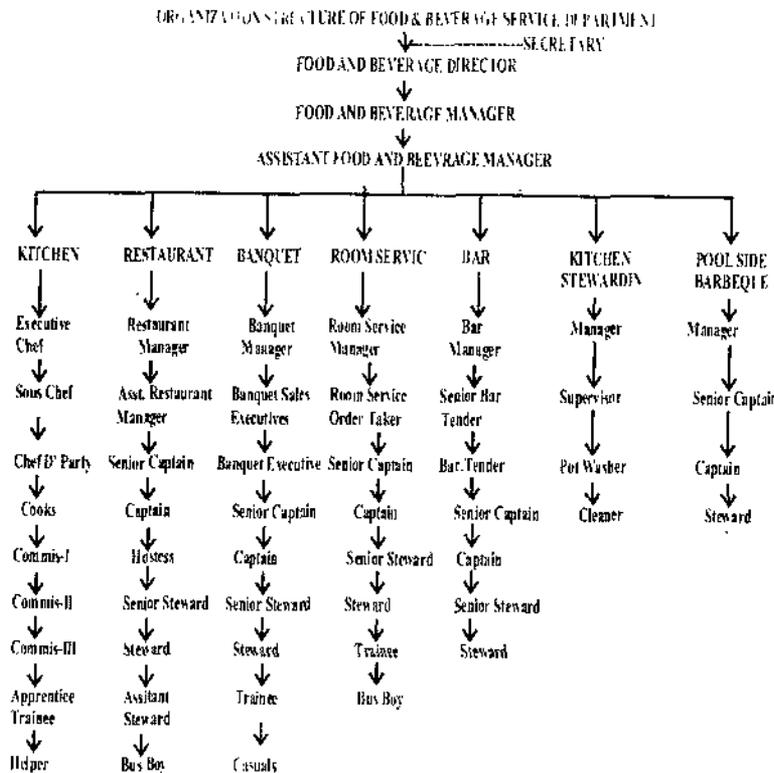
2:2 Duties and Responsibilities of Food and Beverage service Staff

2:3 Attributes of a good Food and Beverage service Personal

2:0 Objectives

- To know hierarchy of the Food & Beverage service department
- To know duties and responsibility of food and beverage service staff
- To Understand what are the qualities of a good F&B Personnel

2:1 Food and Beverage Organization



2:2 Duties and Responsibilities Of Food and Beverage Staff

1. F & B Manager

The food and beverage manager is responsible for the implementation of agreed policies or for contributing to the setting of the catering policies. In The larger establishment, the food and beverage manager would be involved in the policy making. He is responsible fo entire food and beverage service department.

The responsibilities of F & B Manager are as follows:

- a) Ensuring that the achieving target of budget and profit for each F & B outlet in each financial period.
- b) Updating the new food menus and beverage lists according to stocks, supply, and demand of the public.
- c) Compiling menus high consultation seating with the Executive Chef, for various outlets and occasions.
- d) Recrsuiting the staff through training or Human Resource department.
- e) Purchasing of materials for both Food and Beverage.
- f) Holding regular meetings with all the managers to ensure that all areas are working effectively, efficiently, smothly and are well co-ordinated.
- g) The F & B Manager is also responsible for the departmental training and development, promotions and also mantain the standard.

2. Asst. F & B Manager

Assists F & B Manager is incharge when the F & B Manager is not on duty. He is working under the F&B manager and he is responsible to circulate every instruction of the F&B Manager to the department.

3. Restaurant Manager

This person is overall responsible for the administration of a Restaurant. These may include the, room service, coffee shops, bars and banqueting departments as well. It is the restaurant manager who sets the standards of service and is responsible for staff guidance that may have to be carried out or approving of the duty rotas, holiday lists and off duties for the restaurant staff.

4. Asst. Restaurant Manager

Assists restaurant Manager is incharge when the Restaurant Manager is not on duty. He is working under the Restaurant manager and he is responsible to circulate every instruction of the Restaurant Manager to the restaurant staff.

5. Head Waiter /Maitre d' hotel / Sr. Captain

This person has overall charge of the team and is responsible for seeing that all the necessary function is going on for the pre preparation of service is effectively carried out. He assists the manager for making of the duty rotas and holiday list. In case the Manager or asst. manager is off, he / she is in-charge.

6. Station Head Waiter /Maitre d' hotel *de curre* / Captain

The station headwaiter has the overall responsibility for a team of staff serving a set number of tables, from one table serving the food and beverage to four to eight in number, from one demi-waiter. The set of tables under the station headwaiter control is called as a station. The station headwaiter must have a good knowledge of food and wine service, Communication skill and be able to instruct other staff. He / she will take the order and carry out all the service at the table with the help of the chef de rang, who is the second in command of the station.

7. Station Waiter / Chef de Rang / Steward

The chef de rang must be able to carry out the same work as the captain and relieve him / her on the days off. The stewards normally have less experience than the station headwaiter. Both the steward and the captain should bet work together as a team to provide an efficient, speedy and smooth service to the guest in the outlet..

8. Waiter / Commis de Rang / Server

The waiter acts by the instructions of the station waiter. He / she mainly fetches and carries, may assist in little service of either vegetables or sauces, and also offers rolls, places plates upon the table and so on, and helps to clear the tables after each course. During the preparation time some of the cleaning and the preparatory tasks, will be carried out by the commis d rang.

9. Apprentice / Trainees

The Apprentice is the learner having joined the food service staff and possibly wishing to take up food service as a career. During the service this person will keep the sideboards well filled with equipment, and may help to fetch and carry items as required. The debarrasseur would carry out certain of the cleaning tasks during the pre-preparation periods. The apprentice may be given the responsibility of looking after and serving hors d'oeuvre, cold sweets or assorted cheeses from the appropriate trolleys.

10. Wine waiter / Sommelier

The sommelier is responsible for the service of all alcoholic beverages specially wines and its correct service, correct sequence of service should be good sales person to suggest the best drink for any particular menu, dish or occasion. He should also know the licensing laws in all respect of the particular establishment and area

2:3 Attributes of a Food and Beverage Personnel: -

1. Personal Hygiene and Grooming

- Appearance is an essential quality of a good waiter. Guest will have confidence in an establishment if the staffs are well groomed and professional. Hands are particularly important because they are constantly under the eyes of the guest. Fingernails should be well trimmed, neat and clean. Waiters should wear conservative, comfortable, well-polished oxford shoes and black socks.
- Uniforms should be well tailored and fit properly.
- The waiters must make sure that they have a bath daily.
- Hair should be well combed and neatly cut.
- Chewing of gum is not allowed during the job hours.
- The jewellery worn by the service staff should be to a minimum. A watch, one plain ring. No band or brasslet on the wrist.

2. Attitude to work

- Necessary to respectful manner towards the guest and senior staff members.
- All guests should be treated as VIP's, and everyone should be given the same respect.
- A service staff conduct should be of the highest degree at all times, particularly in front of the guest.
- Never argue with the guest. If the problem cannot be handled immediately call a senior staff.

- Service staff must develop a sense of urgency especially at the time when the establishment is very busy to make maximum business and profit.
- Honesty is exceptionally important in dealing with both the guest and the management.
- Assist fellow workers wherever possible without interfering.

3. Memory

It is important to remember as much as one can about his customer's because what a customer wants is a sensitive awareness. They like persons who know just when something is required without hovering near the guest all the time. He answers before you call. If a waiter studies his customers preference, even their favs, he will find that they will be delighted when they realize that their wishes are know and anticipated.

4. Courtesy

It is the hallmark of a good waiter to go out of his way to be considerate to ill-tempered persons. The manners should not only be a part of the technique of the restaurant but inherited in the nature. The waiter should be friendly without being familiar.

5. Technical Skills

In addition to the social skill one must also develop technical skills. One should be hungry for knowledge and eager to learn service skills.

6. Handwriting

It is a must to have legible handwriting because you will be required to write KOT's (Kitchen Order Ticket) and BOT's (Beverage order ticket) which will be read by the kitchen, Bar and billing staff.

Check your progress: -

- Q.1. What are the attributes of a good F & B Personnel?
- Q. 2. What are the duties and responsibilities of the food and beverage service staff?
- Q. 3. Draw the organizational structure of Food and Beverage service department.

Answer: -

Read the following article No. for Answer

1. 2:3 2. 2:2 3. 2:1

Chapter 3

Types of Menu

Structure: -

- 3:0 Objectives
- 3:1 Types of Meals
- 3:2 Types of Menus
- 3:3 Classical Menu Sequence
 - 3:1:1 Hors D'oeuvres / Appetizers
 - 3:1:2 Potage/Soup
 - 3:1:3 Oeufs / Egg Dishes
 - 3:1.4 Farineaux / Farinaceous / (Pasta & Rice Dishes)
 - 3:1:5 Poisson / Fish
 - 3:1:6 Entree / Entry of First Meat Dish
 - 3:1:7 Sorbet/Rest Course
 - 3:1:8 Releve / Grills & Roasts
 - 3:1:9 Roti/Roast
 - 3:1:10 Legumes / Vegetables
 - 3:1:11 Salades / Salad
 - 3:1:12 Buffet Froid / Cold Buffet
 - 3:1:13 Entremets De Sucre / Sweets
 - 3:1:14 Savoureaux / Savoury;
 - 3:1:15 Fromage / Cheese
 - 3:1:16 Desserts / Fresh Fruits & Nuts
 - 3:1:17 Cafe / Beverages

3:0 Objectives:

- Understanding French Classical Menu
- Knowledge about the different types of menu.
- Understanding the meals.

3:1 Types of Meals

The types of meals and the applicable menus vary as per the tendency of food service customers to eat when hungry. Following are the various types of meals that may be offered in different types of catering establishments:

- **EMT:** - Early morning Tea. (Timing: - 3:00 to 5:00 Am)
- **Breakfast:** - Petit déjeuner, the French term includes both Continental and English / American breakfasts. (Timing : - 7:00 to 10:00 Am)

- **Brunch:** - A meal between breakfast and lunch. (Timing: - 10:00 to 12:00 Noon)
- **Lunch:** - Dejeuner or Lunch is a meal with a shorter menu and with fewer courses than a dinner menu. (Timing: - 1:00 to 3:30 Pm)
- **Afternoon Tea:** - Tea or coffee taken usually at Five o'clock, with biscuits or cookies. (4:00 to 5:00 Pm)
- **Evening Tea or High Tea:** - A tea meal including hot or cold cooked items. (Timing: - 5:00 to 6:30 Pm)
- **Dinner:** - Diner in French, is regarded as the principal meal, and affords an opportunity for artistry in menu composition. At dinner, guests come for relaxation, to enjoy food and the atmosphere. Customers appreciate a longer menu with a choice of more exotic or esteemed dishes. (Timing: - 7:00 to 10:00 Pm)
- **Supper:** - Supper is late night meal, taken for example, after the theatre. At suppers, there are fewer courses and dishes are lighter than those served at dinner. Normally, set supper menus consist of three courses only, with many choices in the second or main course. (Timing 10:00 Pm to Mid-night)

3:2 Types of Menus

Menus are generally compiled to meet the requirements for all sorts of meals as described above. Modern food service involves many types of menus, but they are usually variants of two main kinds: a la carte and table d'hote.

A la Carte: - An a la carte may be defined by the following points:-

- 1) It is a very elaborate menu lots of choices of dishes is available for the guest in this menu.
- 2) Minimum serving time of food in this menu is 15 minute.
- 3) Dishes are served according to the guest choice and in large large portion.
- 4) Guest is paying for what he orderd only.

Table d'hote (TDH):- TDH menu can be defined by the following points:-

- 1) The menu has fixed number of Dishes.
- 2) There is a limited or no choice within the menu.
- 3) The selling price of the menu is fixed.
- 4) The dishes will be served at a set time.
- 5) The guest is charged for the full menu whether he consumes all the items on the menu or not.

Plafe du jour: - Plate of the day. In this menu guest do not have any choice limited items will be served in the plate in very small portion size sufficient for one person. (It's like Thali Systeem in the small restaurants and kiosks)

Cyclical menu: - These are designed for frequent guests. The cycle of menus can be on Daily, Weekly or monthly basis. Mostly this menu is running in downtown restaurants because daily office persons are coming in the restaurant and they want changes in the menu regularly.

3:3 French Classical Menu Sequence:

The number of courses of menu and dishes within each course depends on the size and class of the establishment. The establishment may offer a full menu when the food preparation and service brigades are in full operation. In this case, the courses or sections of the menu may be divided as follows:

17 Courses

1. Hors d'oeuvre (appetizer)
2. Potage (soup)
3. Oeufs (eggs)
4. Farineaux (rice & pasta)
5. Poisson (fish)
6. Entree (entry of 1st meat course)
7. Sorbet (flavoured water)
8. Releve (meat course)
(vegetables)
9. Roti (roast)
10. Legumes (vegetables)
(savoury)
11. Salades (salad)
12. Buffet Froid (cold buffet)

12 Courses

- (1) Hors d'oeuvre (appetizer)
- (2) Potage (soup)
- (3) Poisson (fish)
- (4) Entree (entry of 1st meat course)
- (5) Releve (meat course)
- (6) Sorbet (flavoured water)
- (7) Roti (roast)
- (8) Legumes
- (9) Entremet de sucre (sweets)
- (10) Savoureux
- (11) Desserts (fresh fruits & nuts)
- (12) Cafe (beverage)

13. Entremet de sucre (sweets)
14. Savoureux (savoury)
15. Fromage (cheese)
16. Desserts (fresh fruits & nuts)
17. Cafe (beverage)"

The above sequences may be used to compile and present menus, although it is common for courses to be grouped in a 17-course menu, i.e.,

Appetizers (1 - 4)

Main Courses (5 - 6; 8 - 12)

Then After (13 - 16)

3:3:1 HORS D'OEUVRES / APPETIZERS

They are of spicy or tangy nature with the purpose of stimulating the appetite. The term is accepted as meaning a variety of pickled or well-seasoned food stuff, from which the customer is able to make his or her choice. The hors d'oeuvres are served either from rotating trolley or a tray, a small amount of each variety being placed on the plate to make up a portion of hors d'oeuvres (i.e.)

1. Russian salads (mixed vegetables salads)
2. Potato salads
3. Anchovies
4. Tomato salads
5. Beet root salads
6. Fish mayonnaise
7. Egg
8. Choux Rouges (red cabbage)
9. Caviar (roe / egg of a sturgeon fish) (Beluga, Ossetra & Sevruga are types of caviar, where Beluga is light greenish color and Sevruga is dark reddish brown colour)
10. Shellfish cocktail (prawns / shrimps on a bed of shredded lettuce and coated with a cocktail sauce.

3:3:2 POTAGE / SOUP

Soup also an appetizer for the courses to come. Two soups are usually provided in the menu like clear soup (consomme) and the other a thick soup (creme, veloute, bisque, chowder and puree). Although there is a choice of clear and thick soups for the menu only one should be offered at each function. The clear soup i.e. consomme is placed first on the menu. e.g. of soups:

1. Consomme julienne (clear soup garnished with thin strips of root - vegetable)

2. Petite Marmite (beef and chicken flavoured consomme)
3. Bisque d'homard (thick lobster flavored soup)
4. Creme de tomates (cream of tomato)
5. Soup a l'oignon (clear onion soup)

3:3:3 OEUFs / EGG DISHES:

1. Omelette espagnole (fat omelette with onions, pepper and tomato)
2. Omelette aux tomates (tomato omelette)
3. Omelette fine herbs (savory omelette)
4. Oeuf poche Florentine (poached egg on bed of spinach coated with cheese sauce & gratinated in salamander - gratination is melting of *grated cheese in a salamander where heat source is from above, not below*)
5. Oeuf en cocotte a la creme (egg cooked in its own dish in a bain marie garnished with cream)
6. Omelette aux champignon (mushroom omelette)

Cover in general: Small knife; small fork; half plate

Dessert fork: half plate / sur le plat dish

/ coquetier dish (depending on the type of preparation)

3:3:4 FARINEAUX / FARINACEOUS / (PASTA & RICE DISHES):

1. Spaghetti Napolitaine (meaning little strings, also known as vermicelli in southern Italy cooked in tomato & garlic flavoured sauce)
2. Spaghetti Bolognaise - (with minced lean beef in rich brown sauce)
3. Ravioli - square type pasta with serrated edges filled with variety of stuffings, such as chicken, beef, cheese, spinach, fish etc.
4. Cannelloni - Squares of pasta poached, refreshed, dried, stuffed with variety of filling, (ricotta cheese and spinach) rolled and finish with an appropriate sauce.
5. Fettuccini - ribbon shaped noodles,
6. Lasagne - large sheets of pasta, alternate sheets with minced meat and bechamel sauce Gnocchi Piedmontaise
7. Egg / Rice / Wheat / bean (transparent) noodles -
8. Vegetable Biryani

Cover in general: Large fork; half plate / deep plate for spaghetti;
dessert spoon Dessert spoon for rice

3:3:5 POISSON / FISH:

The method of cooking and the type of fish used may vary to some extent but normally it is as follows:

1. Poached - salmon, turbot, trout, halibut etc. with appropriate garnishes and sauces.
2. Cooked meuniere - sole, trout, salmon etc with appropriate garnishes.
3. Fried - White bait, sole etc.
4. Hot shellfish - lobster, crayfish, Dublin Bay prawns, crabs, mussels etc.

Fish has soft fibres and tender meat, which is easily digested and helps out prepare the appetite for the heavier and richer courses to come.
Example of fish dishes:

1. Sole Meuniere (sole, shallow fired in butter)
2. Sole Colbert (sole, flour, egg & bread crumbs deep fried)
3. Sole Veronique (fillet of sole in white sine sauce and garnished with white grapes.)
4. Sole Cubat. (Fillet of sole poached, dressed on a mushroom puree and coated with cheese sauce)
5. Sole Bonne femme (fillet of sole I white wine sauce with mushrooms)

Cover in general: Fish knife; Fish fork; half plate

3:3:6 ENTREE / ENTRY OF FIRST MEAT DISH :

Entrees are generally small well-garnished meat dishes, which comes from the kitchen ready for service. They are always accompanied by very rich gravy or a sauce. When a releve follows the entree then, potatoes and vegetables are not served with the latter. Examples of entrees:

1. Poulet sautes Chasseur - (sauteed chicken in rich brown sauce flavored with tomato and mushroom)

3. Emincée de volaille à la king - minced chicken with savoury rice.
5. Noisette d'agneau mascotte - small piece of lambs coated with a demi - glaze sauce.
6. Kebab Orientale - savoury items cooked by the skewer in which basically minced meat is used.
7. Pilaf de foie de volaille - chicken liver with savoury rice.
8. Entrecôte Bordelaise - sirloin steak with red wine sauce.
9. Steak Diane - minute steak shallow fried and flavoured with onion and mushroom sauce, finished with red wine and cream.

Cover in general: Small knife; small fork; half plate

3:3:7 SORBET / REST COURSE;

Because of the length of the French classical menu, this course is considered to be the 'rest between the courses', where the diners may obtain their second drink (wine). The sorbet is a water ice plus Italian meringue flavored with Champagne and liqueur, piped into a Champagne glass, and served on an under plate with a teaspoon. At this stage of the meal, cigars and cigarettes are passed traditionally - Russian cigarettes or Cuban cigars in actual practice, along with the first speech sometimes, is given now.

1. Sorbet au Champagne - champagne-flavoured water ice
2. Sorbet au Citron - lemon water ice
3. Sorbet à l'orange - orange water ice
4. Sorbet au Cassis - black currant water ice

Cover in general: Champagne saucer; quarter plate; tea spoon

3:3:8 RELEVÉ; -

They are normally larger than entrees and take the form of a butcher's joints, which have to be carved. These joints can be grilled or roasted. A sauce or roast gravy, potatoes and green vegetables are always served with this course.

1. Côtelette d'agneau grillée - grilled cutlet from best end of lamb
2. Chop d'agneau grillée - grilled lamb chop

5. *Pommes Persilles* - boiled potatoes coated with melted butter and sprinkled with chopped parsley.
6. *Petits pois au beurre* - green peas toasted in butter.
7. *Asparagus en branche, sauce hollandaise* - asparagus accompanied by an egg and butter based sauce.
8. *Choufleur Mornay* - cauliflower with cheese sauce.
9. *Tomates grillees* - grilled tomatoes
10. *Haricots verts au beurre* - French beans tossed in butter.

Cover in general: Small Knife; Small Fork; Half plate.

3:3:11 SALADES / SALAD:

- 1) *Salade Verte* - lettuce, watercress, cucumber and green pepper.
- 2) *Salade Francaise* - lettuce, tomato, egg, beetroot, cucumber and vinaigrette dressing.
- 3) *Salade Nicoise* - French beans, tomato, potato, anchovy, olives, capers with vinaigrette dressing
- 4) *Salade demi-deuil* - lettuce heart, truffle and potato with vinaigrette dressing.

Cover in general: Small Knife; Small Fork; Half plate.

3:3:12 BUFFET FROID / COLD BUFFET:

This includes a variety of cold meats and fish items together with a range of salads.

1. *Poulet roti* - roast chicken
2. *Caneton roti* - roast duck
3. *Mayonnaise d'homard* - lobster mayonnaise
4. *Jambon froid* - cold ham

Cover in general: Small knife; Small fork; Half plate

3:3:13 ENTREMETS DE SUCRE / SWEETS

Earlier this course was known as entremets, because there was no separate legume course, and vegetables were served in this course

along with sweet dish. Most sweets are generally served onto sweet plates or are pre-plated. The sweets may be hot or cold as listed below:

1. Baba au rhum - yeast leavened light sponge soaked in rum
2. Bande de fruits - long, narrow type of fruit flan'
3. Bavarois Rubaine - a cream and egg dessert set with gelatine and served with Bavarian cream •
4. Bombe (glacee) - shell shaped ice-cream
5. Compote d'apricots - stewed apricots
6. Pêche melba - peach served with ice-cream, melba sauce (raspberry puree sauce) & cream
7. Gâteau au chocolat - chocolate cake
8. Poire Helene - pear on ice cream with hot chocolate sauce
9. Salade des fruits avec glacee de vanille - fruit salad with vanilla ice cream
10. Glaces - vanille; fraise; chocolat;
11. Ananas flambes au Kirsch - flambéed pineapple with cherry liqueur
12. Omelette a la confiture -jam omelet
13. Forte Geleto - chocolate flavoured cake (Italian)
14. Savarin au fruits - hollow ring of light sponge with fruits
15. Crepes Suzette - pancakes in rich fresh orange juice and Grand Marnier flavoured sauce & flamed with cognac.

Cover in general: Dessertspoon; Dessert fork; Half plate

3:3:14 FROMAGE / CHEESE;

This course offers all types of cheeses with appropriate accompaniments. The ideal cheese board should combine hard, semi-hard, soft or cream, blue and fresh cheese. Cheese is served with the following accompaniments:

- Salt, pepper & mustard
- Butter
- Celery sticks
- Castor sugar for cream cheeses
- Assorted cheese biscuits (cream crackers, Ryvita, etc.) or breads

Examples of cheeses offered are as follows:

1. Mozzarella - fresh cheese from Italy
2. Ricotta - fresh cheese from Italy
3. Brie - soft cheese from France
4. Camembert - soft cheese from France
5. Cheddar - semi-hard cheese from England
6. Edam - semi-hard cheese from Holland
7. Emmenthal - semi-hard cheese from Switzerland
8. Gouda - semi-hard cheese from Holland

9. Gruyere - semi-hard cheese from Switzerland

10. Parmesan - hard cheese from Italy

Cover in general: Quarter Plate / Cheese Plate; Side knife

3:1:15 SAVOUREAUX / SAVOURY:

Savouries are always served hot, and include souffles, quiches and fritters as well as items on toast.

1. Canape Diane - chicken liver wrapped in bacon and served on toast
2. Canape Quo Vadis - mushrooms & soft herrings on toast
3. Croute Derby - chopped ham in Bechamel sauce on toast & garnished with pickled walnut
4. Scotch Woodcock - scrambled egg on toast & garnished with capers & anchovy fillets
5. Welsh Rarebit - cheese mixture on toast
6. Souffle Florentine - spinach souffle
7. Bouchee Indienne - puff pastry case with shrimps & curry sauce

Cover in general: Small knife; Small fork; Half plate

3:1:16 DESSERTS / FRESH FRUITS & NUTS:

This course includes all types of fresh fruits and nuts according to season, which are accompanied by castor sugar and salt. Candied fruits may also be included. Popular items served are: dessert apples; pears; bananas; oranges; mandarins; tangerines; black & white grapes; pineapple; walnuts; hazelnuts; brazils, etc.

Cover in general: Fruit plate; Fruit knife & Fruit fork interlocked on the fruit plate; Napkin; Finger bowls with cold & lukewarm water respectively; Nut crackers & Grape scissors; Sideplate.

3:1:17 CAFE / BEVERAGES:

Traditionally the term beverages on a menu referred to coffee, but it has become more common now for it to encompass tea, tisanes, hot & cold milk drinks, and proprietary drinks such as Boost, Bourneville, etc. Various speciality coffees and teas are also served in this course.

Examples of Coffees: Cona; Espresso; Cappuccino; Iced; Filter; Decaffeinated; Irish

Coffee; Cafe Royale (brandy); Monk's Coffee (Benedictine); Jamaican Coffee (rum); Highland Coffee (scotch Whisky); Calypso (Tia-Maria)

Examples of Teas: Indian; Ceylon (Sri Lanka); Darjeeling; Earl Grey; Jasmine; Kenya;

Check Your Progress: -

Q. 1. List down the courses in French Classical Menu

Q. 2. Explain the following terms:

- Savoury
- Farineaux
- Legumes
- Hors d'oeuvre
- Sorbet
- Brunch
- Supper

Q. 3. Distinguish between

- A la carte and TDH menu
- Evening tea and Afternoon tea

Q. 4. What are the different types of menus?

Answers: -

Read the following article No. for Answer

1. 3:3
2. 3:3:14, 3:3:4, 3:3:10, 3:3:1, 3:3:7, 3:1,
3. 3:3, 3:1
4. 3:2

Chapter 4

Restaurant Service Procedures

Structure:

- 4:0 Objectives
- 4:1 Types of Service
 - 4:1:1 Table Service
 - 4:1:2 Assisted Service
 - 4:1:3 Self Service
 - 4:1:4 Single Point Service
 - 4:1:5 Gueridon/Trolley Service
- 4:2 Terms Used In Food & Beverage Service
 - 4:2:1 Misc-En-Place
 - 4:2:2. Misc-En-Scene
- 4:3 Points to be kept in mind While Laying a Table
- 4:4 Sequence of Service of a Meal
- 4:5 Types of Breakfast
 - 4:5:1 Continental Breakfast
 - 4:5:2 English Break Fast
 - 4:5:3 American Break Fast
- 4:5 Room Service
 - 4:5:1 Sequence of Service in the Room Service
- 4:6 Types of Plans

4:0 Objectives

- Different types of food services
- Rules to be observed while laying a table
- Understand the Sequence of service
- Different types of Breakfast service
- Room service procedures
- Butler service
- Cafeteria Food service

4:1 Types of Service

The sequence of Food & Beverage service is as follows:-

- Preparation before service (which may include taking of bookings or reservations)
- Guest food & beverage orders
- Service to the guest which they order in food and beverage
- Clearance
- Cheque (which may take place at the time of service as in the takeaway operation or later at the end of the meal as in a restaurant)
- Washing all the Cutlery, Crockery and Glassware
- Setting up for the next service.

There are 5 basic types of service as outlined below:

4:1:1 Table Service: - It is a service to a customer at a laid cover. The different types of table services are: -

a) Silver/ English Service: - Presentation and service of food to the Guest by the steward from the platter to the guest plate, from the left hand side of the

Guest.

b) Pre-plated /American: -

The food is comes pre-portioned in platter from the kitchen by the chef. The food is served by the steward to the guest from the right hand side of the guest.

c) Butler/French service: -

This is very personalizing service, in this service food is comes from the kitchen and displayed the food on the table in front of the guest. All the crockery and cutlery are layed on table corner. The steward will stand behind the table and guest to help themselves. It is only for small VIP's parties. Service is done by the butler in well gdressed for hygiene he is wearing the hand gloves also.

d) Russian Service: -

The table is laid with food for the customers to help themselves. In this service we are large joints are served in Old Russian style. Whole fish and bird are displayed in the dish with elaborate garnishing in fron of the guest.

4:1:2 Assisted Service: -

It is a combination of self service and table service.

a) Buffet: -

Customers select the food and drinks from displays or passed trays and consume it either at the table, standing or in lounge areas. It is normaly used in big

gathering functions like
Marriage, Ring ceremony,
birth day party, welcome party
and get together etc.

4:1:3 Self Service: -

e.g.
make a
counter and will help

The customers will help themselves
Cafeterias - The customers will
line, pass a service
themselves.

4:1:4 Single point service: -

can
or
Takeaways, Vending

The service is from a single point and
be consumed on premises
taken away e.g.
machines.

4:1:5 Gue'ridon/Trolley: -

highly

same stream.

front of the

row or semi-

the kitchen.

In this service the staff is required

skilled and educated from the

Because the food is prepared in

Guest on well equipped trolley

Prepared food is comes from

Prepared by the captain and he
is assisted by the kitchen
section head.

4:2 TERMS USED IN FOOD & BEVERAGE SERVICE

4:2:1 MISE-EN-PLACE: -

It means 'Everything in its place'. It is a term which is commonly used for everything in its proper place with proper anticipation and planning. All the crockery's, cutlery and glassware that is required for smooth service it should in proper place. It involves the cleaning and polishing of all the items and stacking them neatly in the correct places.

E.g:- Restaurant Mise-en-place will be the laying of the tables with the required cutlery, crockery and glassware and keeping it ready for service. Table should not be Wobbling, Polishing, in proper place, sofa cover and chair cover should be clean, crockery, Cutlery and glassware should be in the correct quantity in the side board, food accompaniment (Pickle, Chutney, Sauces, Onions, and Salad etc.

Side board Mise-en-place would be involve the wiping, polishing and stacking of all the required items in sufficient quantity in order to help the station waiter to cover his covers efficiently.

4:2:2 MISE-EN-SCENES:-

This involves getting all the surroundings ready for service.

E.g: - Making sure that the A/c is proper working, the carpets have been vacuum cleaned and in proper way, all the lights are proper working, Telephone, Computer. Credit card machine, entry door, wall paintings and pictures in proper way and clean etc.

4:3 Points to be kept in mind while laying a table: -

1. Get the tables in position and see that it is not wobbling.
2. Check that the tables and chairs should be clean.
3. The table should be covered with a baize cloth. The uses of a baize cloth are: -
 - a) It helps the table cloth to hang freely.
 - b) It protects the wrist of the guest from the edge of the table.
 - c) It free from noise of plates and glasses while placing them on the table.
4. The dining table should be 30" in height and seat of the chair 18"
5. The table cloth should be placed squarely and the center fold of the table cloth should form a line down the middle of the table. The fall of the table cloth should be 9" from the edge of the table from all sides.
6. Crumpled, soiled and stained table cloths should never be used.
7. A center piece is essential for every table preferably a bud vase with a flower but no fragrant flowers should be kept on the table.
8. The crockery used must be spotlessly clean and the cutlery should be well polished.
9. Each cover should fall a well-balanced definite unit and it should never be crowded with glasses, crockery and cutlery. A cover can be defined as "the space required for placing all the cutlery, crockery, glassware and linen for one person at the beginning of the meal". The dimension of the cover length is 18X24". "It is called Cover in hotel industry"
10. Place only the cutlery that is according to the menu. The sequence of all the spoons, forks & knives should be from outside to inside towards a plate in the order in which they are to be used.
11. *Knives and spoons are placed on the right hand side of the guest while the forks is placed on the left.*
12. The cutlery for the appetizers or hors d'oeuvres may be placed on the cover or it may be placed on the plate. The cutlery should be brought from the sideboard on a salver or on a plate but never with bare hands. While bringing on a tray or on a

- plate, a napkin should be placed underneath to prevent the rattling noise. Exception to this rule is that you can touch the cutlery but it should be wrapped in a napkin or a waiter's cloth.
13. While placing or picking of the cutlery only the hand should be used.
 14. The water tumbler or glass must be placed on the tip of the knife (on the right hand side).
 15. The butterdish should be placed on the center of the cover preferably on the right hand side.
 16. The napkin / serviettes should be placed on the center of the cover or on the side plate.
 17. All the cutlery & plates should be placed 2" away from the edge of the table.
 18. The covers should be directly opposite each other.
 19. The cruet set should be in the center of the table so also the menu holder.
 20. While placing the plates & glasses that have a monogram, the monogram should be at 12 o'clock position.
 21. The cutting edge of the knife should be facing your left hand.
 22. If the menu is too long the cover should be laid upto the 5th course and remaining cutleries should be kept on the sideboard.
 23. At any given time not more than 3 knives / 3 forks to be laid out while laying a table.
 24. The cutlery for the dessert can be placed on top of the cover but sometimes it can come along with the dessert.
 25. If the wine is served the glass should be kept next to the water goblet.
 26. The side plate should be on the left-hand side of the cover.

4:4 SEQUENCES OF SERVICE OF A MEAL: -

1. Guest enters and greeted by the Hostess. Check to see if they have a reservation if not see if a table is available.
2. The reception Hostess will ask the guest if they would like aperitif in the lounge or reception area or prefer one at the table.
3. Guest is taken to the table and the reception head waiter will indicate that, who the host to the station waiter. Then station waiter will wish to the guest according the time of the day and help them to sit by pull and push the chair.
4. The station waiter will unfold each guest serviette and place it over his/her lap and turn the wine glass in the correct way.

5. The station waiter will come and serve the water to the guest according to his choice. (Normal or Mineral water, Chilled or room temperature)
6. The sommelier will come to the table to offer the wine list and when the guest is ready the order will be taken.
7. Food menus are presented to the host and guest, allows time for the party to make their choice.
8. Permission of the host is very important
9. The station headwaiter will stand on the left hand side and will suggest advice and take down the order.
10. The sommelier comes to the table to see if any wine is required with the meal. He/she should be able to advice suitable wines to accompany certain dishes.
11. The waiter changes the covers when ever necessary for the service of the first course. The accompaniments are placed on the table.
12. Lay the plates and serve the first course.
13. Once the guest has finished clear the first course plate in an approve fashion.
14. Lay covers for the next course as per the menu. Place accompaniment if any. If wine is to be served with this course change the wineglasses.
15. The sommelier will present the wine to the host and then open it. The host will taste for approval. The ladies should be served first and the host last. Remember approximately 3 glasses of wine can be obtained from a 1/2 bottle and 6 glasses from a full bottle
16. White wines to be served chilled and red wines at room temperature.
17. Lay the plates for the next course and once the guest has finished clear in an approve fashion
18. Some steps will be followed for the remaining courses if any. Before serving a course makes sure that everything required is on the sideboard. All hot food items to be served on hot plate and cold food items on cold plates.

19. Underliners should be used under vegetable dishes and sauce boats.
20. When doing silver service the empty plates will be placed from the right hand side with Monogram at 12 O'clock position. The service of food will be done from the left-hand side.
21. The main item will be placed at 6 O'clock position while other accompaniments and sauces will be placed at 9 O'clock position, 11 O'clock, 12 O'clock, 1 O'clock, 3 O'clock position.
22. Sommeliers to top up the wineglasses when necessary and the station headwaiter must offer more roles, Melba toast and butter as required.
23. Clear the main course plates and any side plates, which are dirty at the same time. Using a salver remove all the accompaniments bread, rolls, butter and empty glasses and the cruet set.
24. Crumb down. Start from the left hand side bring the-dessert fork down move to the right hand side crumb down and bring the dessert spoon down.
25. Change ashtrays if necessary.
26. Offer the menu to the guest so that he can choose for his dessert.
27. Serve the dessert and clear once finished
28. The sommelier will clear the wine glasses and wine bottle.
29. The sommelier will present the liquor trolley.
30. Take the coffee order and serve if necessary.
31. Present the bill only when the guest asks for it. Return the change to the host if any. Do not stand near the table for a tip.
32. The station headwaiter see-off the guest.
33. Clear the table and re-lay if necessary.

4:5 TYPES OF BREAKFAST

4:5:1 CONTINENTAL BREAKFAST

Continental Breakfast is light breakfast. Only three courses are Comprises in this Breakfast.

Choice of Juices

(Fresh or Canned juices)

-----xxx-----

Choice of Assorted Breads

(Toast, croissants, rolls, brioche, muffins etc)

Served with Preserves (Jam, marmalade), Honey

-----xxx-----

Beverages

(Tea/Coffee/Chocolate)

Cover For a Continental Breakfast:

- B&B Plate
- B&B Knife
- Napkin
- Bread Basket
- Butter Dish on a under liner with butter knife
- Preserve Dish on a under liner with preserve spoon
- Tea cup & saucer with teaspoon
- Sugar Basin & tongs
- Slop Basin, Tea Strainer
- Tea pot with tea mixture
- Milk pot with Hot milk
- Sugar pot with Sugar(Frec, Brown, White)
- AP Spoon and Fork

4:5:2 ENGLISH BREAKFAST

English breakfast is very elaborate breakfast. Ten courses are comprises in this breakfast.

Choice of Juices

(Fresh or Canned)

-----xxx-----

Stewed Fruits

(Grapefruit, melon, papaya, pears, bananas)

-----xxx-----

Cereals

(Muesli, Porridge, Rice flakes, wheat flakes etc)

Served with hot/cold milk

-----XXX-----

Fish

(Boiled, Grilled, Poached, Steamed - Sole, Herring, Haddock)

-----XXX-----

Eggs

(Fried, boiled, poached, plain or savoury omelette)

-----XXX-----

Meat

(Bacon, Sausages, Salami etc - fried or grilled)

-----XXX-----

Choice of Rolls or Toast

(Brioche, croissant, rolls, Muffins, brown and white bread toast)

-----XXX-----

Butter and Preserves

(Butter, honey, jam, marmalade)

-----XXX-----

Fruits

(Fresh Fruits)

-----XXX-----

Beverages

(Tea, Coffee, Hot Chocolate, Milk, Horlicks, etc)

Cover For A Full / English Breakfast:

- Joint Knife & Fork
- Fish Knife & Fork
- Dessert Spoon & Fork
- B&B Knife
- B&B Plate
- Half Plate
- Napkin
- Bread Basket
- Butter Dish on a sideplate with butter knife
- Preserve Dish on a sideplate with preserve spoon
- Tea cup & saucer with teaspoon
- Sugar Basin & tongs
- Slop Basin, Tea Strainer
- Cereal Bowl on an underplate
- Jug of cold milk and Hot Milk
- Cruet set
- Ashtray

4:5:3 AMERICAN BREAKFASTS

The American Breakfast also offers multiple courses as a part of the meal,

Choice of Juices

(Fresh or Canned)

-----XXX-----

Cereals

(Muesli, Porridge, Rice flakes, wheat flakes etc)
Served with hot/cold milk

-----XXX-----

Eggs

(Fried, boiled, poached, plain or savoury omelette)

-----XXX-----

Choice of Bread

(Brioches, croissant, rolls, Muffins, brown and white bread toast with
Butter, Jam, Marmalade, Honey)

Or

Choice of Indian Breakfast

(Puri Bhaji or Stuffed Parathas served with Curd,
Idli/Wada/Uttapam/Dosa served with Sambhar)

-----XXX-----

Beverages

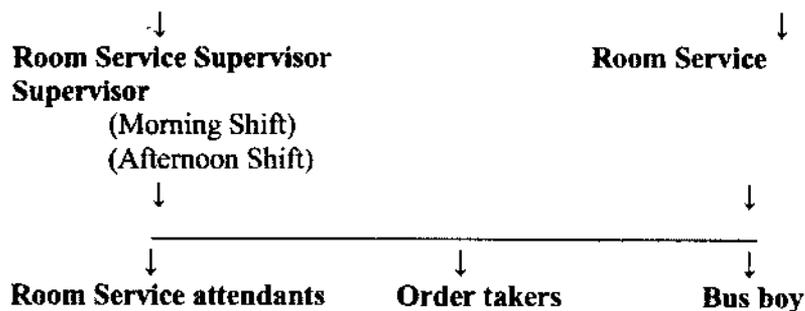
(Tea, Coffee, Hot Chocolate, Horlicks etc)

Cover For American Breakfast:

- Joint Knife & Fork
- Dessert Spoon & Fork
- B&B Plate
- B&B Knife
- Napkin
- Bread Basket
- Butter Dish on a Underliner with butter knife
- Preserve Dish on a underliner with preserve spoon
- Tea cup & saucer and a teaspoon
- Sugar Basin & tongs
- Slop Basin, Tea Strainer
- Cereal Bowl on an underplate
- Jug of cold milk and hot Milk
- Cruet set

4:6 ROOM SERVICE ORGANIZATION: -





4:6:1 SEQUENCE OF SERVICE IN THE ROOM SERVICE

1) At the beginning of a shift, the room service attendants should be briefed about any special functions occurring in the property, the amount of forecasted business, any unavailable menu items, specials of the day, a list of VIP's and groups of people staying in the hotel and any other information that will enable them to provide good service to the guest. This will be done by the shift supervisor or the Room Service Manager.

2) In a well run room service the attendant will do their required mise-en-place during the slow period or before a meal period for eg. Breakfast, lunch, dinner. Proper planning and Mise-en-place will reduce the no. of tasks to be performed during the peak hours some of the examples of Mise-en-place to be done are cleaning of the trolleys and trays, setting of trays keeping the accompaniments and condiments sets ready etc.

3) When the guests call up the order taker should wish him according to the time of the day and apologies to the guest if the phone rings more than a specific no. of times (such as 5 rings) the order taker should address the guest by surname which can be obtained from display screen on the telephones or by referring to the guest rooming list given by the front office.

4) When taking down the order all relevant information's must be obtained for eg. No of pax to be served, spice level, details about the items etc. The order taker should wait for the guest to put down the phone first. He/ she should advise the guest about the approximate item of delivery and should also check the mode of payment.

5) Mention all the details on the KOT (time of order taken is very important) and hand it over to the supervisor managing the control desk. In some cases the steward will readout the order in the respective kitchen.

6) The stewards/attendance will then return to do their tray setup by following certain laid down procedures.

- a) Make sure that the trollies/strays are spotlessly clean
 - b) If a cloth is being used make sure that there are no stains on them. If paper mats are being used they should be in a good condition.
 - c) Set the trays with required no. of crockery & cutleries pared on the no. of pax to be served.
 - d) Collect all the food items with lids or other insulated material to prevent spills and contamination.
- 7) Present the trolley /tray to the order taker or supervisor at the control desk and collect the guest check. The supervisor will than fill up the room service order form mentioning the guest name, room no, server's name, check no., time the order was placed, time the order was served.
- 8) The room service attendant will knock on the door and will call out "Room service, with your order". He will then verify the guest name & room no. when the guest opens the door.
- 9) The room service attendant should then ask the guest where he. She prefers the order to be placed on the table, on the lawns or else where. If the order require the table side preparations ask the permission of the guest to begin.
- 10) In the end ask the guest to sign a copy of the check to indicate that they have received the order. The room service attendant will then give the guest a no. to dial for additional service or to request tray pick up (this information could be provided on a courtesy card placed on the trolley or tray) the room service attendant should then thank the guest as he/she leaves the room.
- 11) It is very important that the room service attendant follows up on the clearance of the tray/trolley the supervisor should take a round of the property on a regular basis to keep a check on his attendant's performance.

TYPES OF BREAKFAST TRAY SET-UPS

CONTINENTAL BREAKFAST TRAY

1. Budvase
2. B&B plate
3. Cloth napkin
4. B&B knife
5. Juice glass with glass cover and underliner
6. Bread basket
7. Butterdish with underliner
8. Preserve plate
9. Tea cup with saucer and tea spoon

10. Tea pot
11. Milk creamer
12. Sugar basin, with sugar long and underliner
13. Tea strainer (only if tea leaf)

NOTE:-

Juice glass has to be covered while taking in the room with glass cover
Breadbasket should be cover with the napkin.

AMERICAN BREAKFAST TRAY

1. Bud vase
2. Cruet set
3. B&B plate
4. Napkin
5. B&B knife
6. Butter dish
7. Bread basket
8. Preserve dish
9. Fruit juice
10. Cereal bowl
11. Tea cup, saucer & tea spoon
12. Tea pot
13. Milk creamer
14. Sugar basin
15. Half plate

ENGLISH BREAKFAST TRAY

1. Bud vase
2. Cruet set
3. Side plate
4. Napkin
5. B&B knife
6. Butter dish
7. Breadbasket
8. Preserve dish
9. Fruit juice
10. Cereal bowl
11. Tea cup, saucer & tea spoon
12. Teapot
13. Milk creamer
14. Sugar basin
15. Fish plate
16. Half Plate

4:7 TYPES OF PLANS

In the hotel industry a guest can avail of various meal plans.

1. European plan (EP):-

This plan includes room rate only. Bed tea can be served if the room rate is very high.

$$EP = \text{Room rate} + \text{bed tea (optional)}$$

2. Continental plan (CP):-

This plan includes room rate and continental breakfast only. The guest will have to pay for his lunch and dinner if he has it in the hotel.

$$CP = \text{Room rate} + \text{continental breakfast.}$$

3. American plan (AP):-

In this plan the guest pays for his room, American breakfast, lunch and dinner. It is a fixed rate the guest will have to pay for it

$$AP = \text{Room rate} + \text{American breakfast} + \text{lunch} + \text{dinner}$$

4. Modified American plan (MAP):-

In this plan the guest pays for his room, breakfast and one other meal. He can either have his lunch or dinner. If he consumes both the meals he will have to pay for either one.

$$MAP = \text{Room rate} + \text{American breakfast} + \text{lunch or dinner}$$

Check Your Progress: -

Q. 1. Define the following:

- a. Table Service
- b. Assisted service
- c. Single point service
- d. Gue'ridon/Trolley service

Q. 2. Differentiate between

- a. Mise-en-place and mis-en-scene
- b. American breakfast and Continental breakfast

Q. 3. What are the rules to be observed while laying a table?

Q. 4. What is the sequence of service in the room service department?

Q. 5. Explain the different types of plans.

Answer: -

Read the following article No. for answer

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

Chapter 5

Non Alcoholic Beverages

Structure:

- 5:0 Objective
- 5:1 Water
- 5:2 Other Types of Non-Alcoholic Beverages
- 5:3 Coffee
 - 5:3:1 Method of Making Coffee
 - 5:3:2 Types of Coffee
- 5:4 Tea
 - 5:4:1 Main Tea Producing Countries

5:0 Objective:

- Understanding different types of Non alcoholic beverages
- Different types of water
- Tea & Coffee
- Service and procedure of making different tea and coffee

Non Alcoholic Beverages

Non Alcoholic beverages can be divided in the following

5:1 Water

1. CARBONATED WATER / SPARKLING WATER / SODA WATER:

Also known as sparkling / Soda water Ordinary water to which CO₂ gas has been injected with, under pressure.

2. CLUB SODA:

Ordinary water that has been filtered and then has been artificially carbonated and in most cases is salt free.

4. DISTILLED WATER:

A process by which minerals are removed from ordinary water by distillation.

5. DRINKING WATER:

It is bottled water that comes from a government approved source is then filtered or treated in some manner before bottling. The water can come from a tap. It can also be blended with water from other sources.

7. SPRING WATER:

This is a term used to indicate water from a deep underground source that flows naturally to the surface. If the water remains unprocessed or unchanged, the term natural may be added and the product may be called as natural spring water.

5:2 OTHER TYPES OF NON-ALCOHOLIC BEVERAGES

1) CRUSHES: They are roughly crushed fruits from where we get juice. The whole crushed fruit is bottled with some preservatives. Example: - strawberry crush.

2) SYRUPS: These are concentrated, sweet, fruit flavoured liquids for eg:- Grenadine (Pomegranate), cassis (black current), Frambois (raspberry).

3) SQUASH: These are made by extracting juices from fresh fruits and adding sugar to it. Examples: - Orange Squash

4) AERATED WATERS: These are charged or aerated with carbonic gas. The flavourings found in different aerated water are imparted from various essences. Example: - Tonic water- Quinine flavoured, dry ginger or ginger ale- golden straw colour with ginger flavouring.

5:3 COFFEE

The first, and most traditional, is Arabica, which is considered to be far superior in flavor – the champagne of coffee, if you will. The other variety, Robusta, is higher in caffeine and tastes far bitterer and more acidic, which makes it less than preferable for most domestic use, but on the upside it can be cultivated in areas where Arabica won't grow. This makes it a cheap substitute for Arabica, which sees several coffee companies add small amounts of Robusta to their product lines as 'filler'. Finest quality Robusta beans are sometimes used as ingredients in certain espresso blends, but these are somewhat of an acquired taste.

Of course, both Robusta and Arabica have sub-varieties, much the same way as wineries have different blends of wine. Traditional Arabica coffees can be Mocha or Java varieties while, on the more exotic side, there's a very expensive gourmet variety of Robusta called the Indonesian Kopi Luwak.

There are over 50 countries where coffee beans are grown, but the majority of commercially available coffees come from a few very industrialized countries that have not only perfect growing conditions,

but also keep a consistent flavor to their beans through mass-farming and quality control methods.

In Eastern Africa and the Middle East, the coffee is widely considered to be outstanding. Alluring and complex, the coffees from this part of the world can contain wonderful flavors, such as blueberries, citrus fruits, cocoa, and spices, which keep drinkers guessing. Kenya, Ethiopia and Yemen are particular hot spots. Coffee tree belongs to these families: - i) Caffe Arabica ii) Caffe Robusta.

Coffee plants can good grow in this condition.

- 1) High Humidity
- 2) Plenty of rainfall
- 3) Cooler climate
- 4) Care is taken so that water does not stagnate around the plant.

5:3:1 METHOD OF MAKING COFFEE

The fruits of the coffee tree are treated to remove the pulp and the yellowish Grey beans are hulled, grated and bagged. In this form the beans are known as green coffee which keeps for a long time provided that it is protected from damp.

Roasting is the second step where the coffee beans releases various complex volatile constituents which are responsible for the characteristic flavour. The beans are continuously stirred during the roasting process at 200C they are light brown and double in volume. Well roasted coffee should be fairly dark reddish brown insufficient roasting produces a harsh, colourless, and tasteless in fusion where as excessive roasting yields a very black and bitter coffee.

The final operation is grinding the fineness of the ground depends on which method is used to brew the coffee it is always preferable to grind only enough coffee for once immediate need, as ground coffee loses its aroma very quickly.

The stimulating effect the coffee has on the body is due to the alkaloid called caffeine.

Coffee Buying Tips

The first rules of proper coffee storage have nothing to do with containers or temperatures. They have to do with how you buy your coffee.

1. If you can, buy from a local roaster who will tell you when the coffee was roasted. Then you know that you're starting with fresh coffee.

2. Buy coffee in vacuum sealed bags or cans. Those lovely self serve coffee bean displays with a dozen different varieties of coffee beans are pretty to look at – but the bins allow air to attack the coffee beans, and you have no idea how long the beans have stood there.

3. Buy no more than two weeks supply of coffee at a time. After two weeks, even freshly roasted coffee will begin to lose its flavor.

Coffee Storage Tips

When considering coffee storage, keep in mind the two main enemies of fresh coffee flavor – air and moisture. Your coffee storage solutions should prevent either from getting at your coffee beans.

1. Don't store ground coffee. Buy your coffee as whole beans, and grind it when you're ready to brew. If you do buy ground coffee for the convenience, store it at room temperature in an airtight container after it's been opened. Ceramic canisters with a vacuum seal is a good choice – but avoid clear glass. Sunlight and heat are not good for your coffee.

2. Store up to a one week supply of whole coffee beans in an airtight canister at room temperature. You can use those pretty ceramic canisters, but they're really not necessary. Any canister that you can seal with an airtight seal is fine, including the can that you bought it in.

3. If you find yourself with more coffee than you'll use in one week, you can store up to another week's supply in the freezer – but you should take some precautions to keep the air and moisture away from it first. Here's how to store coffee safely in your freezer:

Put the beans in an airtight canister.

Or – put the beans in a zippered plastic storage bag. Whoosh out all the extra air, or use a straw to suck it out. Then wrap the bag in one or two layers of plastic wrap and finish up with a layer of aluminum foil.

Either way, once you take the canister or package out of the freezer, don't put it back in. Refreezing your coffee will only dehydrate it and hasten the flavor decay.

The Most Common Myths about Coffee Storage

Quick – what do you do with those two pounds of coffee that you just bought? Ask that question in any group and at least one person will extol the virtues of storing your coffee in the freezer. Another will tell you to leave it in the vacuum stored container in which it was bought. Still a third will tell you to keep it in a glass container, and a fourth is sure to tell you that it really doesn't matter at all. The truth is that each of those methods of coffee storage is the right answer – in certain conditions. Here's some common sense advice from people who know about coffee – coffee growers and roasters

Coffee beans should always be stored in a glass, air-tight container to keep air and moisture from affecting the beans. Glass doesn't retain odors or oils, which makes it perfect for storing multiple types of beans over the jars lifespan. Try to keep the jar away from sunlight as harsh light will reduce freshness.

Many people freeze their coffee beans, and though this can lengthen the life of the beans, the freezing will damage some of the subtle taste in the coffee. Additionally, when the coffee is taken out of the container, it will sweat, which adds moisture to the mix. A good way to store coffee in the freezer if you have to is to divide it into small portions that can be used over a shorter period of time.

5:3:2 Types of Coffee

It can sometimes be daunting walking into a coffee house and seeing the long list of coffee varieties and drinks on the menu. What's the difference between a latte and an Au lait? How does a cappuccino differ from an Americano? We'll try to make it all clear for you below:

Americano: A single shot of espresso with about 7 ounces of hot water added to the mix. The name for this coffee drink stemmed from an insult to 'uncouth' Americans who weren't up to drinking full espressos.

A Shot in the Dark: See 'Hammerhead'.

Black coffee: A drip brew, percolated or French press style coffee served straight, with no milk.

Cafe au Lait: Similar to Caffe Latte, except that an au lait is made with brewed coffee instead of espresso. Additionally, the ratio of milk to coffee is 1:1, making for a much less intense taste.

Cafe Breva: A cappuccino made with half and half milk, instead of whole milk. The theory is that the mix gives a richer, creamier flavor. You should be aware, before trying this for yourself, that half and half is much harder to foam.

Caffe Latte: Essentially, a single shot of espresso in steamed (not frothed) milk. The ratio of milk to coffee should be about 3:1, but you should be aware that latte in Italian means 'milk', so be careful ordering one when in Rome.

Cafe Macchiato: A shot of espresso with steamed milk added. The ratio of coffee to milk is approximately 4:1.

Cappuccino: Usually equal parts espresso, steamed milk, and frothed milk, often with cinnamon or flaked chocolate sprinkled on top. Some coffee shops will add more milk than that so that the customer will get a bigger drink out of the deal, but that makes the coffee itself far weaker.

Double or Double Shot: Just as it sounds, this is two shots of espresso mixed in with the regular amount of additional ingredients. So, for example, if you were going to make a double hammerhead, you would put two shots of espresso into a coffee cup, and fill it with the drip blend, rather than the usual single espresso shot.

Dry Cappuccino: A regular cappuccino, only with a smaller amount of foam, and no steamed milk at all

Espresso Con Panna: Your basic standard espresso with a shot of whipped cream on top.

Flavored coffee: A very much ethnic tradition, syrups, flavorings, and/or spices are added to give the coffee a tinge of something else. Chocolate is the most common additive, either sprinkled on top or added in syrup form, while other favorites include cinnamon, nutmeg, and Italian syrups.

Frappe: A big favorite in parts of Europe and Latin America, especially during the summer months. Originally a cold espresso, it has more recently been prepared putting 1-2 teaspoons of instant coffee with sugar, water and ice. The brew is placed in a long glass with ice, and milk if you like, turning it into a big coffee milkshake.

Greek Coffee: See Turkish coffee.

Hammerhead: A real caffeine fix, this drink consists of a shot of espresso in a regular-sized coffee cup, which is then filled with drip coffee. Also known as a **Shot in the Dark**, although many cafes rename the drink further to suit their own needs.

Iced coffee: A regular coffee served with ice, and sometimes milk and sugar.

Indian (Madras) filter coffee: A common brew in the south of India, Indian filter coffee is made from rough ground, dark-roasted coffee Arabica or Peaberry beans. It's drip-brewed for several hours in a traditional metal coffee filter before being served. The ratio of coffee to milk is usually 3:1.

Instant coffee (or soluble coffee): These grounds have usually been freeze-dried and turned into soluble powder or coffee granules. Basically, instant coffee is for those that prefer speed and convenience over quality. Though some prefer instant coffee to the real thing, there's just no accounting for taste.

Irish coffee: A coffee spiked with Irish whiskey, with cream on top. An alcoholic beverage that's best kept clear of the kids, but warms you up plenty on a cold winter night.

Kopi Tubruk: An Indonesian-style coffee that is very similar to Turkish and Greek in that it's very thick, but the coarse coffee grounds are actually boiled together with a solid piece of sugar. The islands of Java and Bali tend to drink this brew.

Lungo: One for the aficionados, this is an extra long pull that allows somewhere around twice as much water as normal to pass through the coffee grounds usually used for a single shot of espresso. In technical terms, it's a 2-3 ounce shot.

Melya: A coffee mixed with 1 teaspoon of unsweetened powdered cocoa and drizzled honey. Sometimes served with cream.

Mocha: This popular drink is basically a Cappuccino or Latte with chocolate syrup added to the mix. Sweeter, not as intense in coffee flavor, and a good 'gateway' coffee for those who don't usually do the caffeine thing.

Oliang/Oleng: A stronger version of Thai coffee, Oliang is a blend of coffee and other ingredients such as corn, soy beans, and sesame seeds. Traditionally brewed with a "Tung tom kah Fe", or a metal ring with a handle and a muslin-like cloth bag attached.

Ristretto: The opposite of a Lungo, the name of this variety of coffee means 'restricted', which means less water, is pushed through the coffee grounds than normal, even though the shot would take the same amount of time as normal for the coffee maker to pull. If you want to get technical, it's about a 0.75 ounce pull.

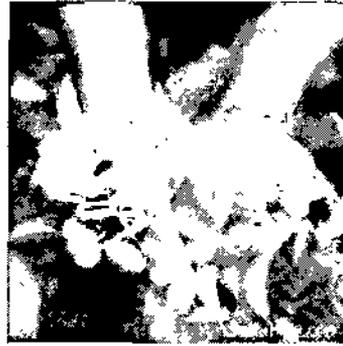
Turkish coffee (also known as Greek Coffee): Made by boiling finely ground coffee and water together to form a muddy, thick coffee mix. In fact, the strongest Turkish coffee can almost keep a spoon standing upright. It's often made in what's known as an Ibrik, a long-handled, open, brass or copper pot. It is then poured, unfiltered, into tiny Demitasse cups, with the fine grounds included. It's then left to settle for a while before serving, with sugar and spices often added to the cup.

Vietnamese style coffee: A drink made by dripping hot water through a metal mesh, with the intense brew then poured over ice and sweetened condensed milk. This process uses a lot more coffee grounds and is thus a lot slower than most kinds of brewing.

White coffee: A black coffee with milk added.

5:4 TEA

Tea is basically the dried and processed leaves of only one species of plant called *camellia sinensis*. Interestingly enough, herbal teas or herbal infusions are not really teas, but simply dried leaves and/or flowers from various other plants and herbs.



Even though all teas come from only one species, there are three major varieties:

The China – Small leaves and generally thrives at higher altitudes.

The India (or Assam) – Larger leaves and generally thrives at lower altitudes.

The Hybrid – Kind of in-between the Chinese and Indian.

5:4:1 MAIN TEA PRODUCING COUNTRIES INDIA:-

The best known teas from the world's largest producers are Darjeeling and Assam tea. Darjeeling tea is known as the '*Champagne of Tea*'

CHINA

This is the oldest tea growing region and is known for its delicately perfumed teas. For examples Orange pekoe, Jasmine, Lapsang Souchong, Rose

SRILANKA (CEYLON)

These teas have a delicate light lemon flavour and are regarded as afternoon teas. They also tend to be light and refreshing.

OTHER TYPES OF TEA

Earlier, we talked about the processing of the camellia's leaves. There are four main methods of processing and each produces a different type of tea. These four main types are:

White Tea

Green Tea

Black Tea

Oolong Tea

The Processing of White Tea:

First of all, white tea starts with just the tightly rolled buds of the White tea does not go through any oxidation at all.

In order to prevent oxidation, white teas are immediately fired or steamed after letting them wither (air dry) for a period of time. There is no rolling, breaking, or bruising of any kind.

The dried buds have a silver-like appearance because the tiny white hairs of new growth are still present. This is probably why the most popular white tea (at least in the US) is called Silver Needle.

Silver needle



The Processing of Green Tea:

The processing of green tea is similar to that of white tea in that it does not oxidize. After the leaves are plucked, they are (sometimes) laid out to wither for about 8 to 24 hours. This lets most of the water evaporate.

Then, in order to neutralize the enzymes thus preventing oxidation, the leaves are steamed or pan fried.

Next the leaves are rolled up in various ways and tightness. After that, a final drying takes place. Since no oxidation took place, the tea has more of a green appearance. From there, it goes off to be sorted, graded, and packaged.

Citron Green



The Processing of Oolong Tea:

The processing of oolong tea requires only a partial oxidation of the leaves. After the leaves are plucked, they are laid out to wither for about 8 to 24 hours. This lets most of the water evaporate.

Then the leaves are tossed in baskets in order to bruise the edges of the leaves. This bruising only causes the leaves to partially oxidize because only a portion of the enzymes are exposed to air.

Next, the leaves steamed in order to neutralize the enzymes and stop any oxidation. Oolong tea can have varying degrees of oxidation. Some are closer to black teas, and some are closer to green.

After that, a final drying takes place. From there, it goes off to be sorted, graded, and packaged.

Jasmine Pearls



The Processing of Black Tea:

The processing of black tea requires a full oxidation of the leaves. After the leaves are plucked, they are laid out to wither for about 8 to 24 hours. This lets most of the water evaporate.

Then the leaves are rolled in order to crack up the surface so that oxygen will react with the enzymes and begin the oxidation process. The leaves are left to completely oxidize, thus turning the leaves to a deep black color.

After that, a final drying takes place. From there, it goes off to be sorted, graded, and packaged.

What is Tea Processing?

Processing tea is generally considered the art of tea. It is where many of the subtleties in taste, body, and overall character are created.

In its most basic form, it is taking the raw green leaves and deciding whether or not and how much oxidation (or fermentation) should take place before drying them out. Tea leaves have enzymes in their veins.

When the leaf is broken, bruised, or crushed, the enzymes are exposed to oxygen resulting in oxidation. The amount of oxidation depends upon how much of the enzymes are exposed and for how long

Questions: -

Q. 1. What are the different types of water that can be served as beverages?

Q. 2. Explain the manufacturing process of coffee.

Q. 3. Explain the different types of coffee.

Q. 4. Name of the different tea producing country.

Answers: -

Read the following article No. for Answer

1. 5:1

2. 5:3:1

3. 5:3:2

4. 5:4:1

Chapter 6

ALCOHOLIC BEVERAGES

Structure: -

- 6:0 Objectives
- 6:1 Introduction
- 6:2 Types of Alcoholic Beverages
- 6:3 Beer
 - 6:3:1 Ingredients Used For Making Beer
 - 6:3:2 Steps in Making Beer
 - 6:3:3 Types of Beer
- 6:4 Spirits
 - 6:4:1 Distillation
 - 6:4:1:1 the Pot Still
 - 6:4:1:2 the Patent Still
- 6:5 Whisky
 - 6:5:1 Scotch whisky
 - 6:5:1:1 Production of Scotch whisky
 - 6:5:1:2 Grain Whisky
 - 6:5:1:3 Blended Scotch whiskies
 - 6:5:2 Irish whiskey
 - 6:5:2:1 Manufacture of Irish whiskey
 - 6:5:3 American whiskeys
 - 6:5:3:1 Making of American whiskey
 - 6:5:3:2 Types of American whiskey
- 6:6 Gin
 - 6:6:1 Gin Production
 - 6:6:2 Types of Gin
- 6:7 Vodka
 - 6:7:1 Vodka Production
- 6:8 Rum
 - 6:8:1 Types of Rum
- 6:9 Tequila
 - 6:9:1 Tequila Production
 - 6:9:2 Serving and Storing Tequila
- 6:10 Cognac
 - 6:10:1 Grades

6:0 Objectives: -

- What are the Alcoholic beverages
- Beer and beer making process
- Distillation process
- Different types of distilled beverage
- Production of these distilled beverage and their service.

6:1 Introduction: -

Alcohol is a volatile, mobile, colourless fluid with an ethereal odour, obtained by fermenting a liquid containing sugar, the strength of which can be further increased by distillation. The name is derived from the Arabic word, *al-kohl*. Kohl is a black, very fine staining powder which is used cosmetically. Later the name was applied to highly refined chemical powders and essences and then to spirits produced by distillation and rectification. There are many members of the alcohol family, but ethyl alcohol is the best known and the one that concerns us most, as it is the principal alcohol to be found in all alcoholic beverages.

Alcoholic Beverage is any potable liquid containing from 0.5% up to 75.5% of ethyl alcohol by volume. Different alcoholic beverages have different alcoholic strengths, which mean the alcohol content of the beverage.

6:2 TYPES OF ALCOHOLIC BEVERAGES

For purposes of classification all alcoholic beverages fall into one of three basic categories:

- Fermented beverages
- Distilled spirits
- Compounded beverages

Fermented Beverages:

All alcoholic beverages begin with the fermentation of a liquid food product containing sugar. Fermentation is the action of yeast upon sugar in solution, which breaks down the sugar into carbon dioxide and alcohol. The CO₂ escapes into the air, and the alcohol, a liquid, remains behind in the original liquid, which thus becomes a fermented beverage. Beers and wines are fermented beverages. Beer and ale are made from fermented grains. Wines are made from fermented grapes and other fruits.

Distilled Spirits:

If the alcohol can be separated from a fermented liquid, what is obtained is essentially the spirit of the liquid. A spirit is a potable alcoholic beverage obtained from the distillation of an alcoholic-containing liquid. The process of separation is called distillation. The

liquid is heated in an enclosed container called a still. In this process, however, it is inevitable that certain other matters will also be separated and it is these congeners, which we call impurities, that give several spirits their distinct character after the spirit has been matured in wood, and the congeners have fully developed. Brandy, whisky, rum, gin, vodka, tequila, etc. are examples of distilled spirits.

Compounded Beverages:

Compounded beverages are made by combining either a fermented beverage or spirit with flavouring substances. Various types of liqueurs, such as Benedictine, Tia-Maria, Creme de menthe, and various types of bitters such as Campari, are examples of compounded beverages.

6:3 Beer

Contents of beer

1. Water
2. Alcohol
3. Carbohydrates, Sugar
4. Protein
5. Carbon Dioxide gas
6. Minerals, Salts

6:3:1 Ingredients Used For Making Beer

The ingredients used for the brewing of beer are water, malt, hops, other cereals, and yeast.

WATER: Although the quality of each ingredient used is important, none is more so than the quality of water, not only because it forms about 85-89% of the finished beer, but because it is used in every step of the brewing operation and contributes a great deal to the character of the beer. The water used must be biologically pure and its mineral content known as certain mineral salts which are liable to cause trouble should be eliminated.

MALT: The second ingredient to consider is the malt. As a general rule the breweries do not do their own malting but buy it from specialists. Varieties of *Hordeum Sativum* are used. The barley is received, screened and cleaned. Small grains and foreign matter are eliminated. The barley is then steeped (soaked) for several hours so that it will soften and swell. It is then spread out on the malting floor to a depth of four to six inches and constantly sprinkled with warm water. This causes the grain to sprout and germinate. The starch in the grain is converted into maltose, dextrin and other fermentable sugars. Many enzymes including **diastase and amylase** are created. By this process barley is changed entirely and is known now as malt.

The new or "green malt" must then be dried. This is done by placing it in a kiln; the temperature and the length of time the malt is heated or roasted determine the colour and sweetness of the final product. To a great extent the harder the roasting the darker and sweeter the resulting malt.

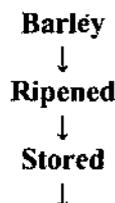
OTHER CEREALS: These will be either be raw, such as rice, or in varying stages of preparation such as corn grits (cracked corn), or may even be like our breakfast cereal, corn flakes. In the making of ales, certain types of sugars or syrup may be used, which are called *malt adjuncts*.

HOPS: It is a flower of the nettle family with the scientific name of **humulus lupulus**. The flower come from the female hop vine is most widely used hi brewing, and is like a small pine cone and has very soft leaves. **Lipulin** is present in the flower, which has a narcotic taste. The flower is picked free from leaves a stems, dried carefully to conserve the delicate, fine aroma essential in a chice brewing hop. The hops are subjected to careful chemical analysis to determine the exact amount of alpha and beta acids, oils and other minor constituents which they contain, which determines the flavour they impart and bittering value of the hop to the final beer. Hops were first introduced t British brewing by Remish traders in 1525.

YEAST: Is a unicellular, microscopic plant which is the fermenting agent for converting wort to beer. Once a particular strain of yeast is selected, which produces a quality to type so beer to the satisfaction of the brewery's customers, it should not be changed or the character of the beer will be changed, there are two types of fermentation: top fermentation and bottom fermentation. The yeast used for top fermentation is called **saccharomyces cerevisiae** and the yeast used for bottom fermentation is called **saccharomyces carlsbergensis**.

FININGS: Finings are used simply to clarify beer. Isinglass, the bladder ofs sturgeon fish, is the traditional classical fining agent. It is very expensive so some synthetic fining agents may also be used. A carefully measured quantity of the fining is injected into each cask prior to the beer leaving the breawery.

6:3:2 Steps in Making Beer



Screened

(Generally, the entire crop of the village is bought. It is cut, dried naturally and stored in sacks, fumigated, away from the floor and walls, for better ventilation. The barley is screened for any foreign material like straw and pebbles. This is done on conveyor belts or floors, mechanically and manually)



Soaked

(The barley is soaked in water for 3-4 days, so that the barley can absorb water to its fullest strength.)



Green Malt

(The barley is spread on a 'Malting floor' with a small amount of moisture. The Barley germinate to form 'Green malt')



Malting

(The barley is roasted to change its colour from pale to dark brown, in kilns or on conveyor belts. It is then dried till the moisture content is 0.5 %.)



Screening

(Due to malting, The starch becomes soluble, changing to maltose, this is called malted barley, which is then screened to remove unroasted or overroasted grains)



Grist Making

(Malted barley is coarsely ground to grist)



Wort Making

(The grist is mixed with hot water and boiled for about 12 hours to allow infusion to take place, for maximum extraction)



Straining

(The strained liquid is the wort and the solids are the spent barley, which is used for cattle feed)



Brewing Kettle

(The wort is run into a kettle and a weighed quantity of hops and sugar is added. It is then boiled for about 36 hours to ensure that the liquid gets maximum extraction from hops the sugar is equally distributed. It is then strained to remove the spent hops, Cooled at 16°C or 60°F and run into a fermenting vessel called a vat)



Vat

(A Weighed quantity of cultured yeast mixed with tepid water is added, and fermentation is started. Initially the fermentation is slow, but as it becomes vigorous, heat is evolved. The temperature must be controlled and surface scum must be skimmed off so that the liquid remains in contact with air, some scum may be left as a dust cover. The yeast rises to the top and is removed-in India this called top fermentation.)



Filtering

(After filtering, the beer is checked for clarity and consistency. If it is not clear enough, filtering may have to be done.)



Cooling

(After cooling, in case of lager beers, the beer is filled in casks and matured. After maturing the beer is siphoned off, leaving sediments in the casks.)



Pasturization

(The beer is filled in bottles, Subjected to a machine for gassing and cork-crowning and the pasteurized at 140°-135° F for about 20 minutes. The beer is immediately cooled, labeled, packed and sold.)

6:3:3 Types of Beer

The two broad classes of beer- lager beers and ales- are made up of a number of distinctive types produced by variations in the basic ingredients, the ways the ingredients are used, and modifications of the basic methods.

LAGER BEERS: - There are several kinds and styles of lager beer as well as innumerable brands, each with its own flavour. The major kinds are the pilsner beer, light beer, malt liquor, bock beer, steam beer, dry beer.

Pilsner: - is descriptive term that is often applied to the kind of beer which is a lively, mild, dry, light- bodied, amber- coloured, thirst-quenching liquid that may or may not say "pilsner" on the label. The term 'pilsner' is borrowed from the classic **Pilsner-Urquell** made in Pilsen, Czechoslovakia. Generally they contain 3.2 to 4.5 % alcohol by weight. Examples are Budweiser, Miller's High Life, Busch, and Michelob.

Light beer: - are variants of the pilsner style, having one-third to the one-half less alcohol and calories than the regular lager beers. Generally they contain 2.3 to 2.8 % alcohols by weight. Examples are Miller Lite, Bud Light, and Coors Light.

Bock beer: - are traditionally strong, heavy, dark lagers with high alcohol content and a rich malty flavour. They are mainly German beers, originally brewed seasonally to celebrate the coming of spring and other special times of year. They may also be pale, amber or bronze in colour. In addition to ordinary bocks there are **double bocks**, which are the strongest & richest beer possible to brew with an alcohol content of about 6 to 10.5 % by weight.

ALES: - Ales have a characteristic fruity flavour that is derived from the quicker, warmer top-fermentation process. Most styles of ale also have more body and more hops flavour than lagers, and some have more alcohol. There are several styles of ales, which are discussed below.

Cream Ale is a once popular North American beer style, developed by ale brewers to compete with golden lagers. It is golden in colour and mild and rather sweet in taste, with alcoholic content of 4-5%. Examples are Sleeman's Cream Ale from Ontario, and Little Kings Cream Ale from Ohio.

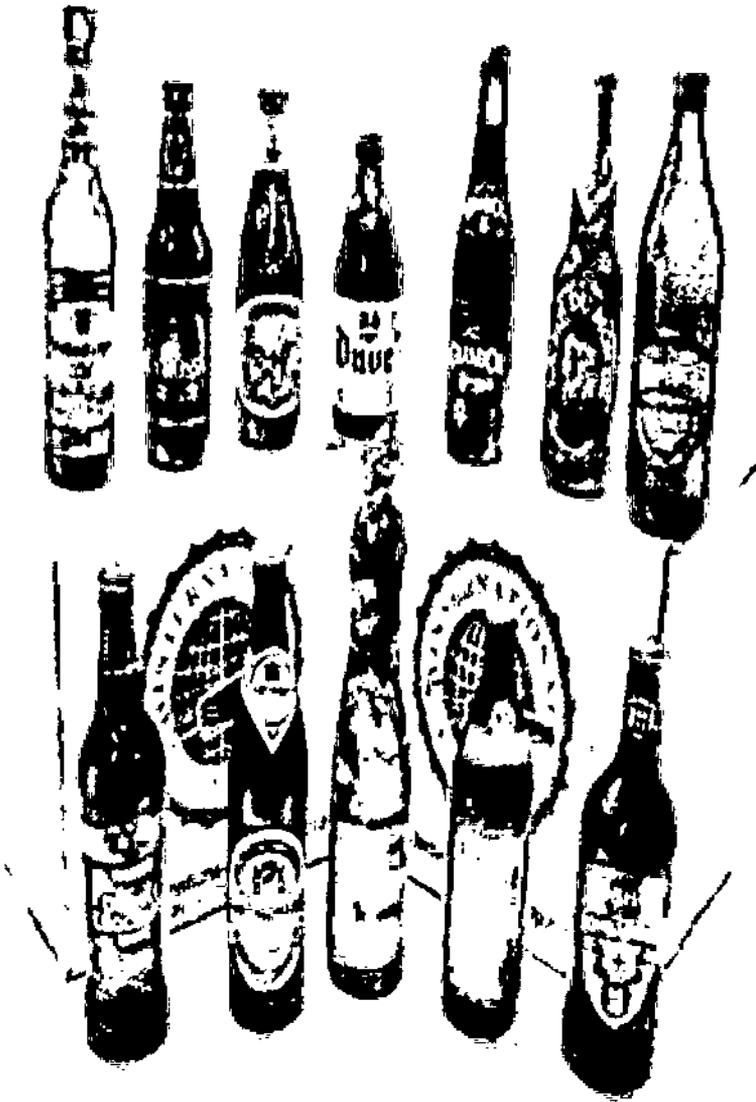
PALE ALE: - is copper coloured and stronger in flavour- yeastier and hoppier than cream ale, and was! Made popular by the brewers in Burton-on-Trent, England during the 1800s. As the style developed, Pale Ale became the term applied to bottled versions of beer known on draft as bitter. Nowadays, the term is applied around the world to beers in a broad range of pale colours and strengths of around 3.5 - 6%. Examples are Worthington White Shield from Bass, Pedigree from Marston's.

STOUT: - is the successor to porter in England, made from scorched, very dark malt and generously flavoured with hops, and has a smooth, malty flavour and creamy consistency. It ranges from 3 to 7.5% alcohol and from sweetish to bitter. **Guinness** is the best known bitter stout.

Famous Beer in the World: -

The top ten beer producing countries are:

1. Australia Foster's beer, Crown beer,
2. Brazil Brahma
3. China Yuchuan beer, Tsingtao
4. Czechoslovakia Pilsner urquell
5. Germany Dortmund Union, Dortmund Hansa, Heineken's
6. Ireland Harp beer, Guinness Drought Beer
7. Japan Asahi lager beer, Kirin
8. India King Fisher, Hyward's
9. Poland Krakus
10. Singapore Tiger, Anchor Beer
11. Switzerland Cardinal
12. USA Budweiser, Utica club pilsner, Point Special Beer,
13. UK Base ale, Double diamond beer, Bass blue triangle beer



6:4 SPIRITS

A distilled beverage, liquor, or spirit is a drinkable liquid containing ethanol that is produced by distilling fermented grain, fruit, or vegetables. This excludes undistilled fermented beverages such as beer and wine.

The term hard liquor is often used to distinguish distilled beverages from (implicitly weaker) undistilled ones.

Beer and wine are limited to a maximum alcohol content of about 15% ABV, as most yeasts cannot reproduce when the concentration of alcohol is above this level; consequently, fermentation ceases at that point.

The term spirit refers to a distilled beverage that contains no added sugar and has at least 20% ABV. Popular spirits include brandy, fruit brandy (also known as eau-de-vie / Schnapps), gin, rum, tequila, vodka, and whisky.

Distilled beverages that are bottled with added sugar and added flavorings, such as Grand Marnier, Frangelico, and American schnapps, are liqueurs. In common usage, the distinction between spirits and liqueurs is widely unknown or ignored; consequently all alcoholic beverages other than beer and wine are generally referred to simply as spirits.

6:4:1 DISTILLATION

Distillation is a method of separating mixtures based on differences in their volatilities in a boiling liquid mixture. Distillation is a unit operation, or a physical separation process, and not a chemical reaction.

Commercially, distillation has a number of applications. It is used to separate crude oil into more fractions for specific uses such as transport, power generation and heating. Water is distilled to remove impurities, such as salt from seawater. Air is distilled to separate its components—notably oxygen, nitrogen, and argon—for industrial use. Distillation of fermented solutions has been used since ancient times to produce distilled beverages with a higher alcohol content. The premises where distillation is carried out, especially distillation of alcohol are known as a distillery.

6:4:1:1 THE POT STILL

A pot still is a type of still used in distilling spirits such as whisky or brandy. Heat is applied directly to the pot containing the wash (e.g. for whisky) or wine (for brandy). This is called a batch distillation (as opposed to a continuous distillation).

At sea level, water boils at 100 degrees Celsius (212 °F) but alcohol boils at 78 degrees Celsius (172 °F). During distillation, the vapour is richer in alcohol than the liquid. When this vapour is condensed, the resulting liquid contains a higher concentration of alcohol. In the pot

still, the alcohol and water vapour, combined with vapours of the multitude of aroma components such as esters, alcohols that give the mash or wine its aroma, evaporate and flow from the still through the condensing coil. There they condense to the first distillation liquid, the so-called 'low wines', with strength of about 25-35% alcohol by volume, which then flows into a second still below. It is then distilled a second time to produce the colourless spirit, collected at about 70% alcohol by volume. Maturation in an oak aging barrel typically causes the brown color to develop over time.

The modern pot still is a descendant of the alembic, an earlier distillation device.

The largest pot still in the world is in the Old Midleton Distillery, County Cork Ireland. It has a capacity of 31,618 gallons (approximately 140,000 litres). It is no longer in use

Today, the retorts and pot stills have been largely supplanted by more efficient distillation methods in most industrial processes. However, the pot still is still widely used for the elaboration of some fine alcohols such as cognac, Scotch whisky, tequila and some vodka. Pot stills made of various materials (wood, clay, stainless steel) are also used by bootleggers in various countries. Small pot stills are also sold for the domestic production of flower water or essential oils.

6:4:1:2 THE PATENT STILL

In 1826, Robert Stein of the famous Scotch whisky distilling family invented the patent still. This was later perfected by Aenas Coffey, a Dublin excise officer who patented the still in 1831 which replaced Stein's, and is now known as Coffey or Patent Still. It employs the principle of distillation by steam and uses rectification to make the end product as pure and congener-free as possible. It produces a continuous flow of high strength - about 90% -alcohol. It is cheaper than pot still to operate as it is lighter on fuel. Because its system of operation is continuous, it does not require the labour-intensive tasks of emptying, cleaning and refilling. The patent still is associated with all the light spirits such as vodka, gin, white and light rums and grain whiskies which are later used for blending.

The patent still consists of two columns each about 18m high. One column is called the analyser, whose role is to separate the constituent

parts. The other column is the rectifier which raises the strength of and purifies the spirit, and condenses the alcoholic vapours. Each column is subdivided horizontally into chambers by perforated copper plates which have a drip pipe leading to the chamber underneath. Both columns are preheated by steam and the fermented liquid or wash enters at the top of the rectifier and gradually descends through it inside a pipe. By the time the wash reaches the bottom of the rectifier it is almost at boiling point. It is then pumped into the analyser where it gradually makes its way downwards through perforated plates and bubble caps. As it descends, it is met by a current of raw steam which has been injected under pressure boils the wash and produces alcoholic vapours. These rise and are channelled by a pipe into the bottom of the rectifier. The spent wash is removed at the bottom of the analyser.

Inside the rectifier, the alcoholic vapours pass through a series of perforated plates. As they rise they meet at certain points the cold wash being carried down the rectifier by the wash coil. Partial condensation takes place - the vapours getting cooler and the wash, on its way up in the analyser, getting hotter. When the spirit vapours reach two thirds of the way up in the rectifier, they hit a cold spiral plate or water frame and precipitate. The first liquid to emerge-the heads or foreshots-is removed and sent back to the analyser because it is pungent and needs further refining. The comparative pure spirit which follows is guided into a spirit receiver. This will be reduced in strength by deionised water and matured for a short time before being treated according to style.

Brandy is a potable spirit obtained from the distillation of wine or which usually has been suitably aged in wood. There is one brandy and recognised as superior to all others, which is known as *Cognac* from wines made of grapes grown within the legal limits of the Departments, north of Bordeaux in south-west France. Brandies these are not legally entitled to the name Cognac.

6:5 Whisky

Whisky or whisky-like products are produced in most grain-growing areas. They differ in base product, alcoholic content, and quality.



Malted barley is an ingredient of some whiskies.

Malt is whisky made entirely from malted barley and distilled in an onion-shaped pot still.

Grain is made from malted and unmalted barley along with other grains, usually in a continuous "patent" or "Coffey" still. Until recently it was only used in blends, but there are now some single grain scotches being marketed.

Malts and grains are combined in various ways

Vatted malt is blended from malt whiskies from different distilleries. If a whisky is labelled "pure malt" or just "malt" it is almost certain to be a vatted whisky. This is also sometimes labelled as "blended malt" whisky.

Single malt whisky is malt whisky from a single distillery. However, unless the whisky is described as "single-cask" it will contain whisky from many casks, and different years, so the blender can achieve a taste recognisable as typical of the distillery. In most cases, the name of a single malt will be that of the distillery (The Glenlivet, Bushmills, Yoichi), with an age statement and perhaps some indication of some special treatments such as maturation in a port wine cask.

Pure pot still whiskey refers to a whiskey distilled in a pot-still (like single malt) from a mash of mixed malted and unmalted barley. It is exclusive to Ireland.

Blended whiskies are made from a mixture of malt and grain whiskies. A whisky simply described as Scotch whisky or Irish whiskey is most likely to be a blend in this sense. A blend is usually from many distilleries so that the blender can produce a flavour consistent with the brand, and the brand name (e.g., Chivas Regal, Canadian Club) will usually not therefore contain the name of a distillery. Jameson Irish Whiskey is an exception and comes from only one distillery. However, "blend" can (less frequently) have other meanings. A mixture of malts (with no grain) from different distilleries (more usually called a vatted malt) may sometimes be referred to as a "blended malt", and a mixture of grain whiskies with no malts will sometimes carry the designation "blended grain".

Cask strength whiskies are rare and usually only the very best whiskies are bottled in this way. They are usually bottled from the cask undiluted. Rather than diluting, the distiller is inviting the drinker to dilute to the level of potency most palatable (often no dilution is necessary, such is the quality of single cask whiskies). Single cask whiskies are usually bottled by specialist independent bottlers, such as Duncan Taylor, Gordon & MacPhail and Cadenhead amongst others.

Whiskies do not mature in the bottle, only in the cask, so the "age" of a whisky is the time between distillation and bottling. This reflects how

much the cask has interacted with the whisky, changing its chemical makeup and taste. Whiskies which have been in bottle for many years may have a rarity value, but are not "older" and will not necessarily be "better" than a more recently made whisky matured in wood for a similar time. Most whiskies are sold at or near an alcoholic strength of 40% abv.

ABV: - Alcohol by volume (abbreviated as abv or ABV) is a standard measure of how much alcohol (ethanol) is contained in an alcoholic beverage (expressed as a percentage of total volume). The ABV standard is used worldwide. In some countries, alcohol by volume is referred to as degrees Gay-Lussac (after the French chemist Joseph Louis Gay-Lussac).

Typical ABV levels

Details about ABV levels can be found in the articles about individual drinks.

- Fruit juice (naturally occurring): less than 0.1%
- Low-alcohol beer: 0.0%–1.2%
- Cider: 2%–8.5%
- Beer: 2%–12% (most often 4%–6%)
- Alcopops: 4%–17.5%
- Barley wine (strong ale): 8%–15%
- Wine: 9%–18% (most often 12.5%–14.5%)
- Dessert wine: 14%–25%
- Sake (rice wine): 15% (or 18%–20% if not diluted prior to bottling)
- Liqueurs: 15%–55%
- Fortified wine: 15.5%–20% (in the European Union, 18%–22%)
- Bitters: 28–45%
- Mezcal, Tequila: 32%–60% (usually 40%)
- Vodka: 35%–50% (usually 40%)
- Pure vanilla extract: 35%+
- Brandy: 36%–60%
- Rum: 37.5%–80%
- Nalewka: 40%–45%
- Gin: 40%–50%
- Whisky: 40%–55% (usually 40% or 43%)
- Bitters 45%
- Absinthe: 45%–89.9%
- Neutral grain spirit: 85%–95%
- Rectified spirit: 96.5%
- Absolute alcohol: >99%

Proof and ABV

Another way of specifying the amount of alcohol is alcoholic proof, which in the United States is twice the alcohol-by-volume number, while in the United Kingdom it was 1.75 times the number (expressed as a percentage). For example, 40% ABV is 80 proof in the US and 70

proof in the UK. However, since 1980 alcoholic proof in the UK has been replaced as a measure by ABV.

6:5:1 Scotch Whisky

Scotch whiskies are generally distilled twice, though some are distilled a third time. International laws require anything bearing the label "Scotch" to be distilled in Scotland and matured for a minimum of three years and one day in oak casks, among other, more specific criteria. If Scotch whisky is from more than one cask, and if it includes an age statement on the bottle, it must reflect the age of the youngest whisky in the blend. Many cask-strength single malts omit the age as they use younger elements in minute amounts for flavouring and mellowing. The basic types of Scotch are malt and grain, which are combined to create blends. While the market is dominated by blends, the most highly prized of Scotch whiskies are the single malts.

6:5:1:1 PRODUCTION OF SCOTCH WHISKY

Scotch whisky is obtained primarily from barley, which is grown in Scotland preferably. There are six main processes in the making of Scotch:

1. Malting
2. Mashing
3. Fermenting
4. Distilling
5. Maturing
6. Blending.

MALTING

Malting is the germination and subsequent drying of the barley. On arrival at the distillery, the barley goes into the barley-receiving room, where it is sieved to eliminate small or inferior grains, after which the best grain is stored. Barley is soaked in water tanks known as "steeps" for 2/3 days until thoroughly softened. It is then spread out on the concrete floor of the malting house and sprinkled with ward water to germinate for 8-12 days. The sprouting barley is constantly turned to aerate it, either by long handled shovels(skips) or mechanical revolving forks or stirrers. A chemical change takes place in the grain, now known as "*green malt*", though the secretion of the enzyme diastase, which has the property of converting the balance of the starch into sugars-maltose and dextrin- which are fermentable.

The green malt is transferred to a kiln, where it rests on a screen directly above a peat fire. The peat fire gives off a pungent, earthy, swirling smoke, which impregnates the grain with flavours and an aroma, that is carried over into the spirit later distilled from it. The kilned malt is now

screened to remove the fried sprouts (used for cattle feed), after which it is milled and becomes "grist".

MASHING

The grist is thoroughly mixed with hot water in a mash tun and churned violently to reactivate and extract the enzymes diastase from the grain and complete the conversion of solution starch into maltose. This is complete in 3 - 4 washings. The first two washings give a semi-transparent sweetish liquid called "wort". The remaining washings, called "sparge", go back to be used with the next batch of grist.

FERMENTATION

The wort is cooled and transferred to fermenting vats or steel wash tuns, where cultivated pure yeast is added and fermentation takes place. The enzymes convert the maltose in the wort to dextrose and then to alcohol and carbon dioxide. The result is a sort of beer like wash, with an alcoholic strength of 7-10%.

DISTILLATION

The wash is distilled in a pot still, which is known as the wash still, where the alcohol vaporizes and rises through the neck of the still to the water-cooled condenser, where it precipitates as "low wines", which is a fairly weak and impure spirit. The low wines pass into the spirit still where they are redistilled. This distillation produces "heads" or "foreshots" (first part of the distillation), the centre part known as "hearts", and the final part known as "tails" or "feints". The foreshots and feints are pungent, crude and undesirable with too high a percentage of impurities, and are returned to the spirit still with the next charge of low wines, and the alcohol is distilled out. The impurities are disposed off and the residual slop from the spirit still operation. The useful spirit or the heart, is raw, colourless whisky with a powerful aroma and alcoholic strength of 140-142° proof or 70%, which flows into a spirit vat. -

MATURATION

The young whisky is pumped into sherry casks or American white oak or run casks of 33-144 gallons capacity, where it matures for a minimum legal requirement of 3 years, but usually as long as about 15 years. The whisky is matured in bonded warehouses under excise supervision. As the whisky rests, air penetrates through the pores of the wood to mellow the raw whisky. Damp conditions reduce the alcohol content and slightly increase the volume. Dry atmosphere greatly reduces volume and to a slight extent, the strength. Prolonged ageing

has the danger of imparting an unfavorable woody flavor to the spirit. Wood ageing gives malt whisky its characteristic colour which ranges from a light yellow to a deep amber. At the time of barreling the whisky is reduced in proof to 80-105° by the addition of spring water (the best spring water should have passed through a red granite formation, and passed through peaty country). The waters of Loch Katrine are reputed to be of the finest for Scotch whisky.

BLENDING

Until 1853, Scotch whiskies were always "*straight*" whiskies but about that time a few distilleries began the practice of blending whiskies from various sources and widely separated distilleries, all in Scotland, of course. In 1853, the first blended whisky was produced by the firm, Andrew Usher & Co. of Edinburgh. The combination was of several Glenlivet whiskies which produced a malt blend. The concept of blending malt whiskies with a base of grain whisky was developed around 1863, where the grain whisky diluted the heavy flavour of the malt whiskies without dissipating it.

If distilling is a craft, then blending is an art. The blender is a person of great judgment and experience, showing the extra essential qualities of imagination and flair. The blending is done when the whiskies are from 3-4 years old. The master blender examines them and indicates the exact proportion of Highland, Lowland, Campbeltown and Islay malts and of grain whisky which are to be married. This is accomplished by placing the whiskies in a large vat where they are thoroughly mixed both by rotating paddles and by compressed air blown up from the bottom. The art is to ensure that each whisky contributes to the blend without any being dominant and that the whole will be better than the sum of the parts. The other reason for blending is to ensure a consistent brand taste year after year. There may be as many as 30-40 malt whiskies together with 5 or more grain whiskies blended to make one brand. At the time of blending, minute quantities of caramel-based colouring is added to give the final blend some colour enhancement so as to maintain a standard acceptable shade, which is very important to the eye of the customer.

The whisky is filtered before bottling. When there is an age label on a bottle of blended whisky, it refers to the youngest whisky in the blend. In practice, many of the malts used in the blend will be considerably older than the minimum stated on the label.

TYPES OF MALT SCOTCH WHISKY

Malt whisky is made entirely from malted barley.

Single Cask Malt: known in the trade as "specials", is an exceptionally high quality whisky put to mature in a particular cask for a number of years. It is usually sold in commemorative bottles to mark a special occasion or event.

Single Malt: sometimes known as straight malt, is the unblended product of one single distillery.

Vatted Malt: signifies a marriage of single malts from different distilleries.

Every malt whisky is individual, making generalization very difficult, however, four broad categories based on geographical location can be distinguished.

6:5:1:2 GRAIN WHISKY

The cereals used to make grain whisky are maize, wheat, millet, some barley plus a little malted barley. Maize is usually the main ingredient. The maize is mixed with hot water and a little green malt. Wort is extracted, yeast is added, and after fermentation "low wines" result, which have slightly lower alcohol strength than the wash used in the pot still product. The patent or Coffey still is used to make a grain whisky, where the continuous process removes most of the congeners, and resulting in much milder, less assertive product, ideally suited for blending.

6:5:1:3 BLENDED SCOTCH WHISKY

This accounts for 90% of all Scotch sold. Blends of malt and grain whisky are usually on a 50/50 basis. Blends using a higher proportion of malt are known as **deluxe whiskies**. Examples are:

Blended Whiskies: Ballantine, Bells, Black and White, Cutty Sark, Vat 69, Teachers, Hankey Bannister.

Deluxe Blends: the Antiquity, Chivas Regal, Haig's Dimple, Johnnie Walker Black Label, Old Parr, Red Hackle, Usher's Deluxe.

6:5:2 IRISH WHISKEY

There is a common belief that Irish whiskey is a potato whiskey, which is not true at all. The misconception stems from the fact that the Irish refer to illicitly distilled whiskey as "*poteen*", a term derived from the pot still. In 1770, there were over 1000 licensed distilleries in Ireland along with many unlicensed ones. There was so much drunkenness that the government passed law against it. Taxes were imposed, and the law

was changed to limit the smaller distilleries and encourage larger ones. Through closure or amalgamation, which made for easier excise supervision? By 1887, there were only 28 distilleries operating in Ireland.

In 1966 a major of three of the most powerful companies took place. Cork Distilleries Co. Ltd. (CDC), John Jameson & Sons Ltd. and John Power & Sons Ltd. came together to form the "**Irish Distillers Company**", with the aim to promote their product in the world markets. Old Bushmills, the oldest registered whiskey distillery in the world (1608), joined the group in 1972.

6:5:2:1 MANUFACTURE OF IRISH WHISKEY

Whiskey in Ireland is distilled from a fermented mash of malted barley, unmalted barley, corn, rye, and other small grains. The barley malt used is dried in a kiln which has a solid floor, so that the smoke from the fuel(peat) has no opportunity to come into contact with the grain. All Irish whiskey is triple distilled and as a result has less congeners, which makes it light and easy on the palate. Irish whiskeys are often pot still distillations, while the grain whiskeys are also distilled in column or Coffey stills. By law, Irish whiskey must be matured for at least 5 years in oak casks-sherry casks and charred American barrels, which give it a distinctive and smooth finish. Irish reputation lies in their traditional whiskey, which is marketed as straight unblended or single whiskey.

DIFFERENCE BETWEEN IRISH AND SCOTCH WHISKEY

IRISH	SCOTCH
Distilled thrice in a pot still in a pot still	Distilled twice
Spelt as "whiskey" "whisky"	Spelt as
Matured for at least 5 years years	matured for at least 3
Originally not blended	Blended
Smoky (peaty) flavour not incorporated to impregnated	Grains are
Grain during malting flavour	with a smoky (peaty) during malting

BRANDS OF IRISH WHISKEYS:

1. OLD BUSHMILLS
2. JOHNJAMESSON
3. BUSHMILLS BLACK BUSH
4. BUSHMILLS MALT
5. PADDY

6. POWER'S GOLD LABEL
7. TULLAMORDEW
8. MIDDLETON RARE (Launched in 1984)

6:5:3 AMERICAN WHISKEY

Irish and Scottish immigrants introduced the art of making whiskey to America when they settled in Pennsylvania, Maryland and Virginia in the middle of the 17th century. The grains used were rye and barley. Transportation of grains to the populous seaboard cities was difficult for the settlers, who found it simpler to distill their grain into whiskey and easier to transport to the cities.

In the 18th century the spirit became so popular that in 1791, an excise tax was imposed on it to refill a depleted treasury. This led to the "Whiskey Rebellion" of 1794, with rioting and stormy scenes in the western communities. President George Washington dispatched a force of 15,000 Virginia militiamen to quell the "insurrection", which was accomplished without bloodshed.

Many of the disgruntled Dutch, Scotch and Irish farmer-distillers moved out of these districts, out of reach of the tax collector, and spread further west into Pennsylvania and into Kentucky, California, Georgia, Illinois, Indiana and Ohio, where they acquired unsurpassed limestone water, and started to distill and the business prospered.

By the year 1911, over 370 million litres of whiskey were being produced. This led to the ruin of the industry in the form of violence, leading in turn to the notorious **Fourteenth Amendment of November 1920**, banning whiskey. This led to Prohibition, which lasted 13 long years, ending in 1933. The distilleries were closed and the quantity of whiskey made and sold in that period can only be attributed to the mafia, who made much money. The outlaw image gave whiskey a good following at the grassroots level. After an alarming rise in crime rates and bootlegging, things returned to normal in 1933, when Prohibition was abolished and distillers were allowed to distill once more. In 1964, the 38th congress of the United States codified the various types of whiskeys.

16:5:3:1 MAKING OF AMERICAN WHISKEY

The making of American whiskey is basically the same as the making of grain whisky in Scotland. The grains used mainly are rye and corn. Maize, millet and barley grains are also used. The steps followed are:

1. The grain upon arrival at the distillery is carefully inspected and cleaned of all dust.

2. It is ground in the grist mill to a meal.
3. The meal together with small amount of malt, is mixed with water and cooked in pressure cookers to convert the starch.
4. The wort is allowed to cool, pure cultured yeast added, and fermentation takes place to convert the wort into beer. This fermentation is induced by either of the two methods:
 - a) **The Sweet Mash Process** : a sweet mash is produced by adding all or almost all freshly developed yeast to the wort, fermentation being carried out for 36-50 hours, and the fermenter refilled almost immediately upon being emptied
 - b) **The Sour Mash Process**: a sour mash is produced by adding at least one-third the volume of spent beer from a previous fermentation, to the fresh wort and fresh yeast, fermentation being carried out for 72-96 hours, in open fermenting vats at low temperatures. Upon being emptied, the fermenters are sterilized, aerated and allowed to sweeten for 24 hours before being used again.
5. The beer is then introduced into a patent still, and the resultant whiskey is distilled at just fewer than 160 proof. It is now reduced in proof to 103° (51.5% alcohol) by addition of pure well water.
6. The new whiskey is placed in new charred white oak barrels, which are credited with imparting colour and quality, to mature in a bonded warehouse, where it must remain under Treasury Department Control until the Internal Revenue Tax has been paid. The time limit is 8-20 years.

6:5:3:2 TYPES OF AMERICAN WHISKEY

BOURBON WHISKEY: The classic American whiskey was first made in Bourbon County, Kentucky, and hence the name. In 1789, the Reverend Elijah Craig, a Baptist Minister, set up a still beside a limestone creek in the Blue Grass Mountains of Kentucky, and sold his product as Kentucky Bourbon Whiskey. It is prepared from a mash containing at least 51% maize (corn) but more usually the mash contains up to 70% maize. It is matured in charred oak barrels for not less than 4 years. Sour mash bourbon is a special Southern traditional type of bourbon, owing its individuality to the yeasting-back process of fermentation.

RYE WHISKEY: This is made from a mash of not less than 51% rye, or a combination of such whiskeys. Aged in new charred oak barrels for

unspecified period. Rye tends to taste younger than bourbon of the same age.

CORN WHISKEY: A speciality of the south, it is a fiery whiskey made from mash containing not less than 80% maize. It gets very little ageing. Corn whiskey is exempted from char influence lest its accent be impaired.

STRAIGHT WHISKEY: This is an unblended whiskey which requires to be aged for 24 months in new charred oak casks. This type of bourbon leads in popularity.

BLENDED WHISKEY: It is a combination of straight whiskey of 100 proof with other whiskey or grain neutral spirits, and bottled at not less than 80 proof. The formula is flexible. Top grade blends increase the age of the straight whiskey employed and raises its composition well above the 20% minimum. It is light in character and is especially useful as a cocktail ingredient.

BRAND NAMES OF AMERICAN WHISKEYS

BOURBON WHISKEY BLENDED WHISKEY

1. ANCIENT AGE
2. SEAGRAM'S 7 CROWN
3. EARLY TIMES
4. IMPERIAL
5. HIRAM WALKER
6. CALVERT EXTRA
7. OLD CROW
8. OLD GRANDAD
9. EAGLE RARE
10. JIM BEAM
11. OLD FORESTER
12. MAKER'S MARK
13. FOUR ROSES

LIGHT WHISKEY

1. BARTON QT. PREMIUM
2. JACQUIN LIGHT

TENNESSEE WHISKEY

1. JACK DANIEL'S OLD NO. 7
2. LEM MOTLOW

RYE WHISKEY STRAIGHT WHISKEY

1. OLDOVRHOLT
2. MTTCHER'S POT STILL SOUR MASH

3. WILD TURKEY STRAIGHT WHISKEY

6:6 GIN

Gin is known as a white spirit because it is clear in colour and usually *not aged in wood*. Gin under federal regulations must be bottled at the minimum of 80 proof. Gin must have Juniper Berry flavour and can be made either by direct distillation or by re-distillation.

Gin was invented in about 1650 by a Dutch professor of medicine called **FRANCISCUS DE LA BOE** whose Latin name was **DR. SYLVIUS**. He produced a medicine by re-distilling pure alcohol with juniper berries to utilize the therapeutic oil of the berries, which he named as *genievre*. The word **GIN** is said to have come from the word **GENIEVRE** which is a French name for Juniper Berries. Gin today has become the national drink of England.

6:6:1 GIN PRODUCTION

The important differences among Gins are the result of the type of mash from which the neutral grain spirits are distilled and the quality of the Juniper Berries and other botanicals used in the re-distillation process. Federal law standards of identity permits gin to be produced from any of the following base materials- corn, rye, wheat, barley, malt, sugarcane and others. Most gins use juniper berries for flavourings. Certain other "**Botanicals**" used for flavouring are cassia bark, coriander seeds, angelica root, fennel, liquorice, almond, orange peel, cardamom, etc.

There are different styles of gins but the best two are distilled gin and compound gin.

1) **Distilled gin:** - is a distillate obtained from the original distillate of mash or by re-distillation of distilled spirits with juniper berries and other botanicals.

2) **Compound gin:** - is obtained by mixing high proof neutral distilled spirits with extracts of oils of the juniper berry and other flavourings. This gin is of a lower quality than distilled gin and therefore very little gin is produced by this method.

Gin is usually distilled at high proof, somewhere b/w 180 and 190 and is therefore clean & free from off flavours and undesirable odours.

6:6:2 TYPES OF GIN

DUTCH GIN

The production of Dutch gins is slightly different than that of other gins because the Dutch usually begin with a grain mash of equal parts of barley, corn, rye, which is mashed, cooked and fermented into a beer.

The resulting beer is distilled, in a pot still and then re-distilled to obtain final spirits known as "malt wine" at around 100° proof. The malt wine is distilled in a fresh pot still in the presence of juniper berries and botanicals to obtain gin at 94° - 98° proof. Dutch gins, also known as **Hollands, Genever, or Schiedam**, are usually full bodied in character. Dutch gins are usually heavy, very complex, they have a pungent and full taste of juniper berries.

LONDON DRY GIN

Originally made in London, this unsweetened gin is made from distilling a beer made from fermentation of a grain formula of about 75% corn, 15% barley malt and 10% of other grains. This wort or beer is distilled and rectified in a patent still to obtain rather pure spirit of 180° proof. This is reduced to 120° proof by adding distilled water and re-distilled in a pot still in the presence of juniper berries and botanicals. The resultant gin at 170° to 180° proof is reduced to 80° to 94° proof and bottled. English gins have a lightly balanced aromatic juniper bouquet and flavour. They are light, dry, crisp, and clean, with the delicate flavouring of juniper berry. These gins are ideal for drinking straight or mixed in cocktails.

OLD TOM GIN

This is a dry gin usually sweetened by the addition of sugar syrup.

PLY MOUTH GIN

This gin is produced from Plymouth region in England. It is an aromatic gin sometimes pink in colour due to the addition of angostura bitter. Its taste lies somewhere between the Dutch and London dry gins. They are often mixed with lime juice.

GOLDEN GIN

These gins are aged in wood for a short period of time and have a light golden brown colour, extracted from the barrels.

FLAVOURED GINS

These gins are gins to which natural flavouring materials (mint, orange juice, and pineapple juice) have been added. They are bottled at not less than 60°

Proof and the name of the pre-dominant flavour must appear as the part of the designation.

SOME WELL KNOWN GIN BRANDS

- Booth's • Beefeater • Bombay • Gilbey's • Gordon's • Seagram's
- Old Mr. Boston • Hiram walker • House of Lord's

6:7 VODKA

Vodka is an alcoholic distillate from a fermented mash of primarily grain which is distilled at a high proof, and processed further to extract all congeners with the use of activated charcoal or fine quartz sand. Russia & Poland both lay claims to have given the world vodka in the 12th century. Vodka is the national drink Of both these countries. The final product must be without distinctive character, aroma, taste or colour.

Vodka is said to have originated in 12BC and it was first known as "Water of life" or "little water". The word vodka is diminutive of the Russian word for water, **zhiznennia voda**. Vodka was originally made from the most plentiful and least expensive ingredient available which in most cases was potatoes. Nowadays grain rules as the main base ingredient for Vodka throughout the world.

6:7:1 VODKA PRODUCTION

Vodka is made from barley, rye, maize and other grains or from potatoes, sugar beet or a combination of them. It is distilled and rectified in a patent still into an almost pure spirit and then pass very slowly through vegetable charcoal or activated carbon for a period of not less than 8 hrs, which ensures absolute purity by removing any remaining traces of colour and flavour. Some vodka producers also use fine quartz sand which is made from pulverized silicon dioxide. The type of charcoal used in filtration, what kind of wood it comes from, the duration of the char process and how long the charcoal was dried will determine the taste or lack of distinctive taste. It can be stored in containers of stainless steel, porcelain glass etc. but rarely ever wood. Vodkas

are normally reduced in strength without maturation. Vodkas are generally bottled between 80°-100° proof, although higher proof vodkas are also available.

SOME NOTABLE VODKA NAME BRANDS

1) ABSOLUT (SWEDISH)

The name absolut comes from a phrase which means absolute pure vodka. It is made from wheat.

2) STOLICHNAYA (RUSSIAN)

It produces a super premium vodka call cristall

3) STARKA (RUSSIA & POLAND)

It is a vodka nearest hi character to whiskey's and it is distilled from rye. It is matured for minimum of 3 years. This is the only type of vodka which is natured.

4) ZUBROWKA

It is flavoured vodka and is flavoured by a type of grass call zubrowka grass. This grass is only found in the forest of eastern Poland. The blade

of the grass is kept in the bottle, which gives it a light yellowish green tinge and an aromatic bouquet with some bitterness. This vodka is normally served chilled.

5) **JARZABIAC**

It is vodka flavoured with Rowan tree berries.

6) **WBISNIWOKA**

It is sweet vodka flavoured with cherry but it is dry to taste.

7) **LAKSAWK**

It is tripple distilled vodka

8) **SMIRNOFF**

"Peter Smirnoff" was the first to make vodka in Russia hi 1880. Now an U.S. company owns the Brand.

6:8 RUM

Rum is a spirit resulting from an alcoholic fermentation and the distillation of sugarcane syrup, molasses or other sugarcane by-products at less than 190° proofs. Rum cannot be less than 80° proof.

Flavoured rum is a mixture of distilled neutral spirits that are flavoured & coloured with various types of fruits or herbs and may or may not contain added sugars. It cannot be bottled at less than 60° proof.

The principle centres of rum production are located in Jamaica, Barbados, Guyana, Trinidad, Haiti, Cuba, Puerto Rico, USA, Brazil, Bolivia, Mexico, South Africa, Australia, Venezuela, etc.

Freshly cut sugarcane is crushed between heavy roller mills to produce a puree of sugarcane and juice, known as bagasse. This is crushed further to express all the juice, which is then concentrated into a syrup is then put in a centrifugal machine, which crystallizes the sugar. The by-product, called molasses, is diluted with water, clarified, and yeast is added to it to conduct fermentation.

There are two types of fermentation carried out - quick or slow. Quick fermentation is associated with the production of white and light flavoured rums, uses cultured yeast for the process, and is conducted over a period of 2 - 3 days. Slow feermentation is associated with the

production of dark flavoured rumsw, uses natural yeast for the process, and is conducted over a period of 12 -20 days.

After fermentation, the liquid or wash, known as "final molasses", has an alcoholic strength of 7% v/v. The fermented wash destined to produce light rums is distilled in a patent still to strength of 91% alcohol by volume. Aging for 1 year or 3 years results in white rum or gold rum respectively. For dark rum production, the fermented wash is distilled in a pot still to produce a spirit of 86° proof, which is rich in congeners - flavour and aroma. Flavour, aroma and colour are enhanced through maturation in oak casks.

Caramel solution is added before blending and bottling at the potable strength of around 40° proof.

6:8:1 TYPES OF RUM

Basically there are 3 types of Rum

- 1) Light or amber
- 2) Dark or full bodied
- 3) Aromatic rum

LIGHT OR AMBER RUM

These are also called white rum & are clear in colour and display either a very light molasses flavour or the neutrality of vodka. It must aged for minimum of 1 year in either glass or stainless steel container but more traditionally it is aged in uncharred barrels. If it is aged in barrels it is further treated through a carbon filtration system which eliminates any colour that may have been picked from the barrel.

Amber or gold rum is aged in wooden barrels for a minimum of 3 yrs. It contains more flavour than light rum and is darker in colour because of the addition of caramel colouring.

DARK OR FULL BODIED RUM

This is also called as dark rum which is sometime pungent in flavour an are famous in Jamaica, Barbados, Trinidad. These rums are normally obtained from slow fermentation of molasses. The mash is distilled twice is pot still and is run off at between 140° & 160° proof. The rum is then aged and blended. At bottling the proof is adjusted by the addition of distilled water. Fully bodied rum is aged from 5-7 yrs. in oak barrels. Caramel is added at the time of bottling to obtain the dark colour.

AROMATIC RUM

These rums are obtained in Indonesia and are flavoured by the dry red Javanese rice cakes, which are added to the mash during fermentation. Aromatic rums are usually aged for 3-4 yrs prior to blending and bottling.

POPULAR BRANDS OF RUM

DARK RUMS

- 1) BARBANCOURT
- 2) APPLETON
- 3) MYER'S
- 4) CAPTAIN MORGAN
- 5) LAMB'S NAVY
- 6) MOUNT GAY
- 7) WOODS
- 8) HANSEN

LIGHT RUMS

- 1) BACARDI
- 2) RON RICO
- 3) BARILLA
- 4) RHUM ST. JAMES
- 5) DRY CANE

6:9 TEQUILA

Tequila is distilled from a fermented mash (juice or sap) derived primarily from a blue variety of the genus plant Agave Tequilana Weber with or without additional fermented substances. It is bottled than not less than 80° proof. The agave species (actually there are more than 400) occasionally called the magney is often confused with cacti. The agave plant takes 8-10 yrs to mature before it can be used. Only the heart of the plant, often called the "pina or head" is used. Tequila can only come from a specific geographic area of Mexico known as tequila. If produced outside these geographical limits it is called Mezeal.

6:9:1 TEQUILA PRODUCTION

The heart or base of the agave plant, often weighing between 70-150 pounds contains what the distiller calls, the sap or alguamiel (honey water). The plant is first split in half than steamed until the starch fibrous pulp turns the mashy brown colour. The pulp goes into a shredder, which opens up and crushes the fibres allowing the juice to run off. It is then mixed with cane sugar or other sugar and yeast and fermented for 2-3 days. The liquid is double distilled, sometimes in copper stills b/w 104-106° proof and then filtered through charcoal.

Tequila may be aged or unaged and is usually bottled at 80-86° proof. The clear tequila is not aged and is bottled after proof age reduction by distilled water. The brown or gold tequila is aged in Oak barrels. Amjo

is tequila that has been aged for a min of lyr. in Oak barrels. If tequila is aged for 2-5 yrs it may be called Muy Anejo.

Pulque is a milky white alcoholic beverage fermented from the juice of agave. The last category of tequila is known as 'Crema de tequila' or 'alnendrado', is liquour mixed with almonds.

6:9:2 SERVING AND STORING TEQUILA

With the exception of several super prestige brands there is no need to chill tequila. Although some people enjoy drinking it straight, it is mostly used in cocktails. Tequila has a very unusual and distinctive taste quite different from other clear distilled spirits. Its flavour is somewhat grass, vegetal in nature and has a natural affinity to salt and lemon juice. Tequila is accompanied by salt and a wedge of lime when drunk. First, the salt is licked, then the drink is swallowed quickly and immediately the slice of lime must be bitten into.

There are many brands available in US but amongst them the most popular are:

- | | |
|------------------|---------------|
| 1. El-toro | 5. Sauza |
| 2. Pedro-Domecq. | 6. Pepe-Lopez |
| 3. Jose-Cuervo | 7. Montezuma |
| 4. El-Cuate | 8. Olmeca |

6:10 COGNAC



Cognac named after the town of Cognac in France, is the most famous variety of brandy. It is produced in the wine-growing region surrounding the town from which it takes its name, in the French Departments of Charente (Charente is a department in southwestern France named after the Charente River) and Charente-Maritime (Charente-Maritime is a department on the west coast of France named after the Charente River).

According to French Law, in order to bear the name Cognac, the production methods for the distilled brandy must meet defined legal requirements, ensuring strict conformity with a 300-year old production process. It must be made from at least 90%

GRAPE VARIETIES FOR COGNAC

Ugni Blanc: - Ugni Blanc is the second most widely planted grape in the world. It gives good yields, but makes undistinguished wine at best. It can be fresh and fruity, but doesn't keep long. Its high acidity makes it important in cognac production. Also known as Trebbiano, it has many other names reflecting a family of local subtypes, particularly in Italy and France.

Folle Blanche : - Folle Blanche was the traditional grape variety of the Cognac and Armagnac regions of France. It is also known as Picpoule (Piquepoul or Picpoul is a variety of wine grape grown primarily in the Rhone Valley and Languedoc regions of France. It exists both in dark-skinned Piquepoul noir and light-skinned Piquepoul blanc)

Colombard : - Colombard is an early fruiting white variety of wine grape, better known as French Colombard in North America. It is possibly the offspring of Gouais blanc and Chenin blanc. In France it was traditionally grown in the Charentes and Gascony for distilling into Cognac and Armagnac respectively. Today it is still among the permitted white grape varieties in Bordeaux wine grapes; of these, Ugni Blanc, known locally as Saint-Emilion, is the most widely-used variety today. It must be distilled twice in copper pot stills and aged at least two years in French oak barrels. Most cognacs are aged considerably longer than the minimum legal requirement of two years because cognac matures in the same way as whiskies and wine when aged in a barrel.

Fine, aged cognac is appreciated and collected by connoisseurs in much the same way as fine French wines and old Irish and Scottish whiskies.

6:10:1 Grades: -



Martell VS (Very Special) cognac.

The official quality grades of cognac are, according to the BNIC (Bureau National Interprofessionnel du Cognac):

VS Very Special, or three stars where youngest brandy is stored at cask.

VSOP Very Special (less commonly, but officially according to the BNIC, 'Superior') Old Pale, where the youngest

brandy is stored at least four years in a cask, but the average wood age is much older.

XO Extra Old, where the youngest brandy is stored at least six, but average upwards of 20 years.

In addition the following can be mentioned:

Napoleon Although the BNIC states this grade is equal to **XO** in terms of minimum age, it is generally marketed in-between **VSOP** and **XO** in the product range offered by the producers.

Extra A minimum of 6 years of age, this grade is usually older than a Napoleon or an **XO**.

Vieux Is another grade between the official grades of **VSOP** and **XO**.

Vieille Réserve Is like the **Hors d'Âge** a grade beyond **XO**.

Hors d'âge The BNIC states that also this grade is equal to **XO**, but in practice the term is used by producers to market a high quality product beyond the official age scale. Hence the name "Hors d'âge" (beyond age).

No house of cognac produces all the above mentioned grades/qualities.

Brands of cognac include: -

Bache-Gabrielsen/Dupuy	Gaston de Casteljac
Braastad	Hennessy
Camus	Hine
Courvoisier	Martell
Delamain	Moyet
Frapin	Rémy Martin

LABEL LANGUAGE

Great producers follow certain standards in labeling their products.

Grande Fine Champagne: is a cognac made exclusively from grapes grown in the classic Grande Champagne Zone. The word champagne here has nothing to do with the famous sparkling wine champagne.

Fine Champagne: is a cognac made exclusively from grapes grown in the Grande Champagne and Petite Champagne Zones, and must contain at least 50% Grande Champagne grapes in the blend.

Fine de la Maison: is a brandy of the house, usually a quickly matured Cognac, which is smooth, delicate and offering good value.

Three Star / VS Blended Cognac: is a blended brandy in which the younger brandy in the blend must have spent at least three years maturing in cask. Usually such brandies spend five to nine years in the cask.

VSOP, VO Reserve: very superior old pale (vsop), and very old (vo) reserve are fine quality cognacs, which are not sweet but are finely matured, having spent at least ten years, (usually 14-17 years) maturing in cask.

Old Liqueur Cognacs: Cognacs such as XO (extraold) Grande Reserve, Extra Vieille, Hors d'Age and Extra are Cognacs of great age and refinement being the finest products of the Cognac houses. They will have matured for 20, 30, 40 or even more years.

Check Your Progress: -

Q. 1. What are the different types of gin?

Q. 2. Explain the process of manufacture of vodka.

Q. 3. What are the ingredients used in the manufacture of beer?

Q. 4. Explain the process of manufacture of beer.

Q. 5. Explain the two methods of distillation.

Q. 6. Explain the process of manufacture of Scotch whisky.

Q. 7. Write a short note on:

- Gin
- Vodka
- Rum
- Tequila

Q. 8. Give 5 International brand names of each:

- Gin
- Rum
- American Whisky
- Scotch whisky
- Beer

Q. 9. Differentiate between the following:

- Irish and Scotch whisky
- Lager beer and Pilsner beer

- Pot and patent still
- Dutch gin and London dry gin
- White rum and dark rum

Q. 10. Define the cognac and explain the grades of cognac.

Answer: -

Read the following article No. for Answer

1. 6:6:2
2. 6:7:1
3. 6:3:1
4. 6:3:2
5. 6:4:1 (6:4:1:1 & 6:4:1:2)
6. 6:5:1:1
7. 6:6, 6:7, 6:8, 6:9
8. 6:6:2, 6:8:1, 6:5:3:2, 6:5:1:3, 6:3:3
9. 6:5:2 & 6:5:1, 6:3:3, 6:4:1, 6:6:2, 6:8
10. 6:10, 6:10:1

Chapter 7

WINES

Structure:

7:0	Objectives
7:1	Introduction
7:1:1	Factors Affecting Wine Quality
7:2	Fermentation
7:3	The Making of Wine
7:3:1	Red Wine--Making
7:3:2	White Wine-Making
7:3:3	Rose Wine-Making
7:3:4	Sparkling Wine-Making
7:3:4:1	Methods of Making Sparkling Wine
7:3:5	Champagne
7:3:6	Fortified Wine-Making
7:3:6:1	Marsala
7:3:6:2	Sherry
7:3:6:3	Port
7:3:7	Food and Wine Harmony
7:3:7:1	Wines and Courses
7:3:7:2	Service of Wine
7:3:7:3	Reading a Wine Label

7:0 Objectives: -

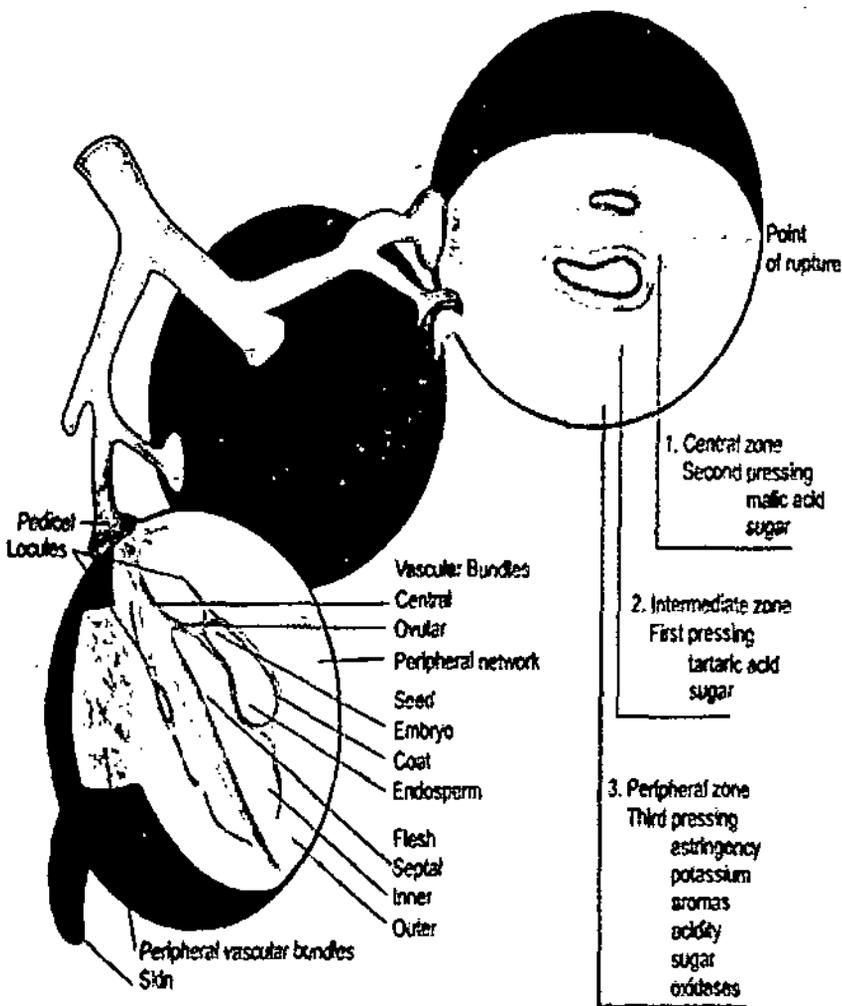
- Understanding the different types of wines and the production of these wines
- Classifying the different types of wines
- What are the different types of grapes required to making good wines
- Factors affecting the growth of these grapes
- Production of red, white, Rose wines.
- Understanding the difference between sparkling wines, fortified wines
- Service of wines and service temperature kept in mind while serving them.

7:1 Introduction: -

Wine is an alcoholic beverage, typically made of fermented grape juice. The natural chemical balance of grapes is such that they can ferment without the addition of sugars, acids, enzymes or other nutrients. Wine is produced by fermenting crushed grapes using various types of yeast. Yeast consumes the sugars found in the grapes and converts them into alcohol. Different varieties of grapes and strains of yeasts are used depending on the type of wine being produced.

Although other fruits such as apples and berries can also be fermented, the resultant wines are normally named after the fruit from which they are produced (for example, apple wine or elderberry wine) and are generically known as fruit wine or country wine (not to be confused with the French term *vin de pays*). Others, such as barley wine and rice wine (i.e., sake), are made from starch-based materials and resemble beer and spirit more than wine, while ginger wine is fortified with brandy. In these cases, the use of the term "wine" is a reference to the higher alcohol content, rather than production process.





GRAPE STRUCTURE

CONTENTS OF WINE

Water	-	86%
Alcohol	-	10-12%
Glycerol	-	1 %
Organic acids	-	0.4 %
Carbohydrates (Unfermented sugars)	-	0.2 %
Minerals	-	0.2 %
Tannins and colour pigments	-	0.1%
Acetic Acid	-	0.04%
Nitrogenous matter	-	0.02 %
Higher alcohols (propyl, methyl and butyl)	-	0.01% Traces
of vitamins		

7:1:1 FACTORS AFFECTING WINE QUALITY

A number of factors affect wine quality, the most important being the type of grape used. Other factors are soil, climate, location and vintage.

Note:

The best wines come from soils that are very well drained, and furnish a steady, but only moderate, water supply to the vines. Soil Colour affects soil temperature and that of the air immediately above. Dark coloured soils or rocks absorb most of the incoming light energy and convert it to heat, and so are warmer than light coloured soils, and at night and during cloudy days, radiate more warmth back to the vines and bunches. This may be especially beneficial to red grapes, which in general need more warmth than white grapes to ripen fully. Usually, stony and rocky soils produce many of the world's great wines. Soils formed from chalk and limestone are very favourable to good wine, due to their relation to free drainage and the ability of the subsoil to store water.

CLIMATE:

Climate influences the styles of wine that an area can produce best. A wide range of styles is possible, ranging from the light, delicate table wines that are in general best produced in cool viticultural climates, to the full-bodied, sweet fortified wines that need warm and very sunny climates.

a) **TEMPERATURE:** Average means temperature during ripening strongly influences potential wine style. Within the range of 15-21°C, the natural styles vary from light, fresh and aromatic at the cooler end, to full bodied and full flavoured at the warmer end. Regions with the coolest ripening temperatures produce almost exclusively delicate white wines; those with warm ripening, produce full bodied wines that might be either white or red. The less variable the ripening temperatures (both between night and day, and from day to day), the better is likely to be the wine quality.

b) **SUNLIGHT:** Sunlight duration acts mainly by controlling sugar in grapes and therefore potential wine alcohol content at a given stage of physiological ripening. The availability of ample sunlight ensures a strong and constant sugar flow to the ripening grapes, which assures not only their sweetness and sufficient alcohol in the wine, but also that colour, flavour and aroma compounds are not limited by a lack of sugar substrate for their formation. Timing of the sunlight is important. The most critical period for quality is around the start of ripening. Good conditions then assure an ample reserve of sugar in the vine, both for early conversion in the leaves and berries into flavour and aroma compounds, or their precursors, and so that sugar and flavour ripening of the berries can continue unabated under the cooler and less sunny conditions encountered later.

c) **RAINFALL:** For vines depending directly on rainfall, there needs to be enough rain, at the right times, to promote adequate growth and to avoid severe water stress during ripening. Heavy rain during ripening can lead to temporary juice dilution and sometimes to incomplete ripening, especially if accompanied by lack of sunshine. Wet ripening periods commonly signal poor vintages. Heavy rain close to maturity is especially damaging, because it can cause berry splitting and subsequent fungal infection of the bunches. Hail can be totally devastating.

d) **RELATIVE HUMIDITY AND EVAPORATION:** Virtually all the world's acknowledged great table wines come from regions with moderately high relative humidities and low evaporation. This is partly because of their lack of stress and through their usually restricted temperature variability. Strong evaporative demands place the vines under water stress, which in extreme cases; can cause leaf loss and substantial collapse of vine metabolism. Fruit damage often follows through excessive exposure to the overhead sun.

VINTAGE:

Vintage means the physical process of grape picking and wine-making. The single most critical aspect of vintage or harvest is its timing, choosing that point during the grape ripening process when the grape is physiologically mature and the balance between its natural accumulation of sugars and its decreasing tally of natural plant acids is optimal. Timing of harvest is additionally complicated by the fact that the fruit in different parts of a single vineyard may vary in ripeness.

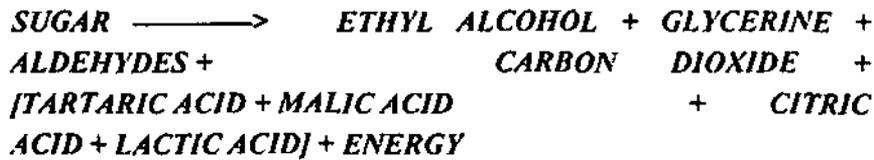
7:2 FERMENTATION: -

Wine-making, the practical art of producing wine is a series of simple operations, the first of which is crushing or smashing the fruit to liberate the sugar in the juice for fermentation, which is the second step and occurs naturally when yeast cells come into contact with sugar solutions. The new wine must then be subjected to clarification and stabilization and various other cellar operations, before finally, bottling. The event of fermentation is the most important step in the wine-making process.

Fermentation is the result of chemical changes by which the molecule of sugar is split into two molecules of ethyl alcohol and two molecules of carbon dioxide gas. The gas escapes into the air and the alcohol remains. The yeasts or saccharomycetes appear on the skin when the grapes begin to ripen. Under favourable conditions of temperature (15~20°C) and presence of oxygen, the yeasts act on the grape juice causing a terrific commotion and change to take place. Yeasts need 20--

21 gms of sugar per litre hi order to produce 1° of alcohol, while some require 17--18gms.

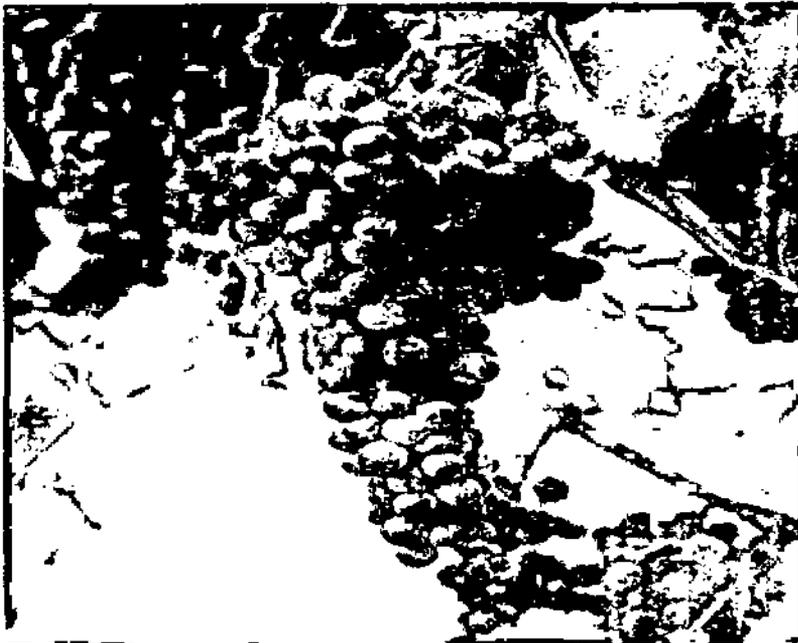
FERMENT



A significant portion of the energy produced is captured during the process and used by the yeast. Another major portion of the energy is not captured, and must be removed from the fermenting mass, or else, there will be high increase hi temperature which may damage yeast cells and stop the reaction. The process of fermentation continues until all the sugar has been used up or the wine attains an alcoholic strength of around 14%, when the action of the yeast will be inhibited and the fermentation is completed.

In general, red wine fermentations are complete within 4—7 days, but white wines, which are frequently fermented at much lower temperatures, may require several weeks, and occasionally months and even years, in the case of extremely sweet musts.

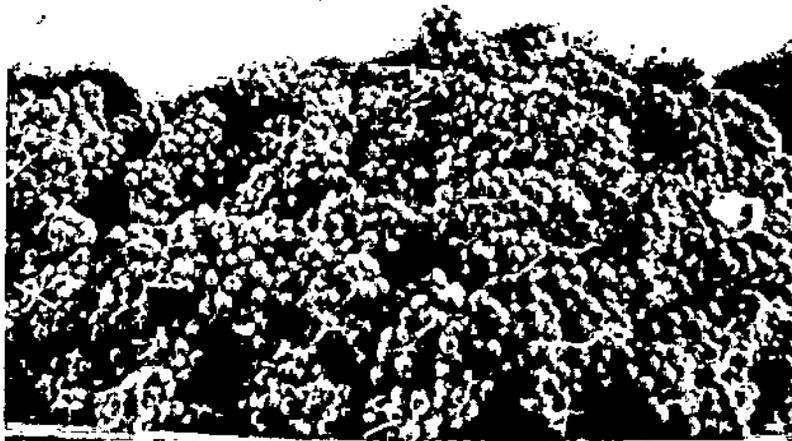
7:3 THE MAKING OF WINE: -



Winemaking, or vinification, is the production of wine, starting with selection of the grapes or other produce and ending with bottling the finished wine. Although most wine is made from grapes, it may also be made from other fruit or non-toxic plant material. Mead is a wine that is made with honey being the primary ingredient after water.

Winemaking can be divided into two general categories: still wine production (without carbonation) and sparkling wine production (with carbonation).

The grapes



Harvested Cabernet Sauvignon grapes. The quality of the grapes determines the quality of the wine more than any other factor. Grape quality is affected by variety as well as weather during the growing season, soil minerals and acidity, time of harvest, and pruning method. Grapes are usually harvested from the vineyard from early September until the beginning of November in the northern hemisphere, or the middle of February until the beginning of March in the southern hemisphere. In some cool areas in the southern hemisphere, for example Tasmania, Australia, harvest extends into the month of May. The most common species of wine grape is *Vitis vinifera*, which includes nearly all varieties of European origin.

7:3:1 RED WINE – MAKING: -



Red Wines vary in colour from dark pink to almost black, with an enormous variation in the amount of blue or yellow to be seen at the rim. Their colour depends on the grape varieties used, the vintage characteristics, the health of the grapes, the wine-making methods, the wine's pH, and the amount of time it has spent in tank, barrel and bottle.

In red wine-making, the natural organic Anthocyan pigments contained in darker grape's skins are extracted into the fermenting wine by the alcohol produced by yeast during fermentation, and in the presence of wine's acidity, they display their red-purple colours.

In the first step, crashing and destemming of the grape clusters or branches is carried out. The mixture of skins, some seeds and stem fragments, along with the juice, go into a fermentation vessel, where yeast converts sugars into alcohol. Fermentation temperatures between 25—30°C generally produce the best flavour and extraction in red wines. Red wines fermented at lower temperatures tend to be lighter in colour and body and to display the fruitier range of esters. Because red wine-making extracts phenolics (polyphenols) from the grape skins, red wines are capable of developing a complex bouquet after prolonged storage in bottle. The phenolic compound

React slowly with oxygen dissolved in wine. The substances produced in the reactions between wood phenolics with the oxygen introduced during topping up; they interact, generating an entirely new range of flavours in the wine. For this reason, bottle ageing assumes particular importance for fine red wines.

7:3:2 WHITE WINE-MAKING: -



White Wines, made with much less skin contact, are much lower in phenolics than red wines. They vary enormously in colour from virtually colourless to deep gold and even, hi extreme age, deep tawny.

In white wine-making, if the juice is separated from the grape skins gently and soon enough, white wines can be made from black-skinned grapes, but the great majority of white wines are made from grapes with yellow or green skins. The production of white wines entails crushing and destemming the grape clusters or bunches, after which the sweet pomace requires draining and pressing to separate the liquid from the solids. The timing of the separation of juice from solids constitutes the major difference between red and white wine-making: before fermentation for whites, and, after fermentation for reds.

Because of their light colour and delicate flavours, white wines show the unappetising effects of oxidation much faster than red wines, and so, white wine-making is a very delicate operation. Exposure to oxygen may be minimised or completely avoided throughout the wine-making process to avoid reactions which produce undesirable compounds. Alternatively, the must is deliberately and violently aerated, so that its susceptible phenolics oxidise, these brown compounds being removed by absorption into the dead yeast cells or lees after fermentation. White wines are usually fermented and processed cooler than normal room temperature, within a range of 12-20°C.

7:3:3 ROSE WINE - MAKING: -



Rose Wines are wines coloured any shade of pink, from hardly perceptible to pale red. Two methods of production are in general use. The preferred technique is a short maceration of the juice with the skins

of dark coloured grapes just after crushing for a period long enough to extract the required amount of colour on Anthocyanins. The juice is then separated from the skins by draining or pressing, and fermentation then proceeds as in white wine-making. Many basic rose' wines are also made by blending a small amount of finished red wine into a finished white wine. While a pinkish colour can be achieved by this process, the hue and flavour of such a wine are quite different from those of a wine made by short-term maceration.

7:3:4 SPARKLING WINE – MAKING: -



Sparkling Wine is a wine which bubbles when poured into a glass, the bubbles form because a certain amount of carbon dioxide has been held under pressure dissolved in the wine until the bottle is unstoppered, in which case, the wine is transformed from the stable to the meta-stable state. Sparkling wine varies in wine colour, in degree of sweetness and also in alcoholic strength.

Sparkling wine-making most obviously involves the accumulation of gas under pressure in what was initially a still 'base wine' or ideally, a blend of base wines. The most common methods of achieving this are:

7:3:4:1 Methods of making sparkling wine

- A) CHAMPAGNE METHOD
- B) TRANSVERSAGE METHOD
- C) TRANSFER METHOD
- D) CONTINUOUS METHOD
- E) CHARMAT PROCESS
- F) CARBONATION

Wines that are good raw material for the sparkling wine-making process are not usually much fun to drink in their still state. They are typically high in acidity and unobtrusively flavoured. Grapes destined for sparkling wines are usually picked at lower must weights than the same varieties would be if they were to be sold as a still wine. Pressing is an important stage in sparkling wine-making, as it is essential that the concentration of phenolics, both astringency and colour, is kept to a minimum.

CHAMPAGNE METHOD (*Methode Champenoise*)

This method, known as the "methode traditionnelle", is the most meticulous way of making wine sparkle. Pressing is the first operation in the champagne method, which differentiates rigorously between the fractions of juice from each press load, for the first juice to emerge from the press is highest in sugar and acidity and lowest in phenolics, including pigments. The traditional champagne press was vertical, holding 4000kg of grapes, a quantity known as marc.

- * The first 2050 litres are the cuvee;
- * The next 400 litres are the premieres tailles;
- * The final 100 litres are the deuxiemes tailles.

From 1992, the permitted extraction rate for champagne is 160 kg of grapes to produce 100 litres of wine.

After the making of the base wines, the final blend is made after extensive tasting, assessment and bench blending. As soon as the new blend has been made in bulk blending tanks it usually undergoes cold stabilization in order to prevent subsequent formation of tartrates in bottle. This new blend then has a mixture of sugar and yeast added to it before bottling in particularly strong, dark bottles, usually stoppered with a crown cork, so that a second fermentation will occur in bottle.

Conventionally, an addition or liqueur de tirage of 24 gm of sugar/litre of wine is made. This creates an additional 1.2-1.3% alcoholic strength and sufficient carbon dioxide to create a pressure inside the bottle of 5-6 Atmospheres. The bottles are normally stored horizontally at about 12°C and fermentation proceeds for about 4-8 weeks. The second most important factor affecting quality after blending the base wine is ageing on lees. The longer the wine rests on the lees of the second fermentation in bottle, the more chance it has of picking up flavour from the dead yeast cells, a process known as yeast autolysis. Ageing on lees is carried out for a period of 15 months or more for non-vintage champagne, while vintage champagnes are usually aged for several years.

The next operation that is carried out is remuage, which means literally 'shaking'- a reference to the need to dislodge the deposit left in a bottle after a second fermentation has taken place in it. Bottles are gradually moved from the horizontal to an inverted vertical by hand. The remueurs would shake them by giving them a twist and a shake, and the deposit, every time they moved them towards the inverted vertical position in special pupitres or racks. This is a slow and labour-intensive process of moving the deposit *en masse* from the belly of the bottle to its neck. (Nowadays, automatic gyropalettes are used for this remuage operation).

The final stage is degorgement and dosage, which involves removal of the deposit now present in the neck of an inverted bottle. This is achieved by freezing the bottle necks and deposit by plunging the necks of the inverted bottles into a tray of freezing solution. The bottles are then upended, opened, and the deposit flies out as a solid pellet of ice. The bottles are then topped up with a mixture of wine and sugar syrup (dosage), stoppered with a proper champagne cork held on with a wire muzzle (agrafe), and prepared

TRANSVERSAGE METHOD

Transversage is an occasional twist on the champagne method, whereby immediately after disgorgement, the contents of bottles of sparkling wine made by the champagne method are transferred into a pressure tank to which the dosage is added before the wine is bottled, typically in another size of bottle, under pressure.

TRANSFER METHOD

The Transfer Method, known as transvasement (decanting) in French, also depends on inducing a second fermentation by adding sugar and yeast to a blend of base wines and then bottling the result. It differs from the Champagne method in that, the remuage and degorgement are dispensed with and, after a period of lees contact, the bottles are chilled,

and their contents transferred to a bulk pressure tank where the sediment is removed by clarification, usually filtration. A suitable dosage is then added and the result is once again bottled, using counter pressure filler, before being corked and wired.

CONTINUOUS METHOD

This is a process developed in the USSR for Soviet Sparkling wine and now used in Germany and Portugal. The method involves a series of usually five reticulated tanks under 5 atmospheres of pressure. At one end, base wine together with sugar and yeast is pumped in and the second fermentation begins. This creates CO₂ which increases the pressure in the tank. But the yeast cannot grow under this pressure and so further yeast has to be added continuously. The second and third tanks are partly filled with some materials such as wood shavings, on which dead yeast cells accumulate, and autolysis takes place. In the fourth and fifth tanks there are no yeast cells and the wine eventually emerges relatively clear, having spent an average of perhaps three to four weeks in the system.

CHARMAT PROCESS OR TANK METHOD

This method, also called "CUVE CLOSE", "TANK" or "Bulk method" was developed by Eugene Charmat in Bordeaux. Its advantages are that it is very much cheaper, faster and less labour intensive than the other processes and is better suited to base wines which lack much capacity for ageing. A second fermentation is provoked by yeast and sugar added to base wine held in bulk in pressure tank and after a rapid fermentation, the fermentation is typically arrested by cooling the wine to -5°C when a pressure of about 5 atmospheres has been reached. The result is clarified, a dosage added and the resulting sparkling wine is bottled using counter pressure filler. This style of sparkling wine is the most likely to taste like still wine with bubbles in it.

CARBONATION

Also known as the injection method, carbonation of wine is achieved in much the same way as carbonation of soft drinks – Co₂ gas is pumped from cylinder into tank of wine which is then bottled under pressure, or very occasionally it is pumped into bottles. The result is a wine which has many and large bubbles. This is the cheapest and least durable way of making wine sparkle and is used for the cheapest of all sparkling wines.

7:3:5 CHAMPAGNE: -



The word Champagne is synonymous with happiness, gaiety, laughter, for it is the joyous wine of festive seasons. The word champagne is derived from the Latin term *campagna*, originally used to describe the rolling open countryside just north of Rome. Champagne, with its three champagne towns of Ay, Rheims and Epernay, was the first region to make sparkling wine. It is the most Northerly wine producing region of France and the most famous. The name Champagne is limited not only to a defined area but also through a process through which every drop of wine must go before it can claim the name Champagne. All sparkling wines produced from this region are called Champagnes. Champagne is made from only white wine and only three varieties of grapes are used: Pinot Noir & Pinot Meunier (red), and Chardonnay (white). If Champagne is made solely from white grapes, it is entitled to be labelled Blanc de Blancs, and if it is made solely from red grapes, it may be labelled Blanc de Noirs. Rose Champagne is also produced, which is usually light, dry and generally more expensive than regular non-vintage Champagne.

Champagne is blended and marketed almost exclusively by brand name of a bottler or shipper, and is the only French appellation wine whose label does not need to contain the words appellation controlee. The best known champagne is Moet - ET - Chandon.

CONTRIBUTIONS OF DOM PERIGNON & VEUVE CLICQUOT
TO CHAMPAGNE



Dom Perignon (1639-1715), was a Benedictine monk at the Abbey of Haut Villiers, who is popularly, although misleadingly, known as 'the man who invented champagne'. The life of Dom Perignon was devoted to improving the still wines of champagne. He introduced many practices that survive in the process of modern wine production, among them severe pruning, low yields, and careful harvesting. He also experimented to a great extent with the blending process, and was one of the first to blend the produce of many vineyards. Dom Perignon produced still white and red wines, favouring black grapes because a secondary fermentation was less likely. Ironically, he was often thwarted in his endeavours by the refermentation process, which produced the style of wine that was eventually to prove so popular.

VEUVE CLICQUOT-PONSARDIN is a famous Champagne house. Madame Nicole Barbe Ponsardin (1777-1866) was the widow of an owner of champagne vineyards, Francois Clicquot. Madame Clicquot renamed the company *VEUVE CLICQUOT-PONSARDIN*. '*La Grande Dame*' as she is known, is credited with inventing the riddling process called Remuage, and adapting a piece of her own furniture into the first riddling table or Pupitres for that purpose. She devised the famous yellow label, still used for the 'non-vintage' wine. (La Grande Dame is Clicquot's Prestige Cuvee, named after her).

TERMS RELATED TO CHAMPAGNE

1. NATURE - It means contains no added sweetening which means no LDE is added
2. BRUT - It means contains 0.5-1% LDE
1. EXTRA DRY OR EXTRA SEC - Contains 1-3% LDE
2. SEC OR DRY - Contains upto 5% LDE
3. DEMI-SEC - Contains upto 8% LDE
4. DEMIDOUX - Which means medium sweet contains upto 10% LDE
5. DOUX - (SWEET) contains upto 12% LDE
6. CREMANT - A type of Champagne that is less effervescent
7. VEST MOUSSEUX - methode Champenoise - Used for sparkling wine made in rest of France
8. VIN MOUSSEUX - Produit en cuve close - Used for wines produced by Charmat process
9. VIN MOUSSEUX gazeifie - Sparkling wine produced by carbonation process

Note: LDE means liqueur de tirage

BOTTLE SIZES OF CHAMPAGNE

- | | |
|---------------------------|-----------|
| 1. A BABY/NIP/SPLIT/QUART | 6 OUNCE |
| 2. DEMI/PINT/HALF | 13 OUNCE |
| 3. IMPERIAL/BOTTLE | 26 OUNCE |
| 4. MAGNUM/ (2 BOTTLES) | 52 OUNCE |
| 5. JEROBOAM (4 BOTTLES) | 104 OUNCE |
| 6. REHOBOAM (6 BOTTLES) | 156 OUNCE |

DO'S AND DON'T'S FOR CHAMPAGNE SERVICE

1. Always serve champagne chilled 7-11°C. The more dry the champagne, the lesser should be the temperature.
2. Never use a wine bottle opener for Champagne. Use only your hands.
3. Champagne should always be served in a spotlessly clean and appropriate glass.
4. The bottle cork is never given for smelling because champagne can never go corky.
5. It is never given for tasting.
6. The host is served first and then the guest.

SERVICE OF CHAMPAGNE



The service is very similar to that of any other wine with the exception of some rules which has been mentioned above.

1. Present the wine list or the beverage card from the right hand side. Take down the order on a BOT in triplicate
2. Bring the Champagne placed in a champagne chiller and place it on the right hand side of the host.
3. Present the bottle to the host and give him as much information as possible about the champagne.
4. Once the host approves of the champagne, break the seal and remove the foil. Keep the wire and the foil either in your pocket or put it in the ash tray.
5. Due to the pressure of the gas, the cork will start coming out at this point. With the help of the index finger along with the thumb and middle finger, open the bottle cork by applying a little pressure.
6. When the cork by applying a little pressure over a champagne saucer or a champagne tulip.
7. Do not over agitate or over handle the bottle because it will create a problem when opening the champagne bottle. One should not make a very loud pop sound when opening the champagne bottle.
8. Fill the champagne glass part by part and very slowly upto 3/4 of the glass

Due to the pressure created by the gas trapped in the bottle, the bottle is made from a thick glass and the champagne bottle will have a deep punt. The bottle cork is covered of an alloy of lead. This prevents the bottle cork from coming out. The wire mesh may have a lead seal. On top of this wire there will be a tin foil covering the bottle upto its shoulders.

Champagne is also called the WINE OF CELEBRATIONS and goes well with any food anytime. Normally champagne served during lunch or dinner would be served in champagne Tulip, but otherwise it is preferable to serve it in a champagne saucer.

CHAMPAGNE BRAND NAMES

- | | | |
|---|---|----------|
| 1. AYALABRUT | - | Vintage |
| 2. BOLLINGER ANNEE RARE R.D. EXTRA BRUT | - | |
| Vintage | | |
| 3. BOLLINGER GRANDE ANNEE BRUT | - | |
| Vintage | | |
| 4. CHARBOUT-CERTIFICATE-BLANC DEBLANCS BRUT | - | |
| Vintage blanc | | |
| de blancs | | |
| 5. CHARLES HEIDSFFICK - CUVEE "CHAMPAGNE CHARLIE" | | |
| BRUT | | |
| 6. DEUTZ-CUVEEWILLIAMDEUTZ | - | |
| Vintage | | |
| 7. DOMRUINART- BLANC DEBLANCS | - | Finest |
| cuvee | | |
| blanc de blancs | | |
| 8. GOSSET-GRANDE RESERVE BRUT | - | Non- |
| vintage | | |
| 9. HEIDSIECKMONOPOLE-DIAMANTBLEU | - | Deluxe |
| vintage | | |
| 10. HENRIOT- CUVEE BACCARAT BRUT | - | |
| Prestige cuvee, | | |
| vintage | | |
| 11. JOSEPH PERRIER CUVEE ROYALE | | |
| 12. KRUG VINTAGE BRUT | - | Vintage |
| 13. LANSON-225™ ANNIVERSARY CUVEE | - | Prestige |
| cuvee | | |
| 14. LAURENT-PERRIER CUVEE ULTRA BRUT | | |
| 15. LOUIS ROEDERER - CRISTAL BRUT | - | Vintage |
| 16. LOUIS ROEDERER-BRUT PREMIER | - | Non- |
| vintage | | |

17. MOET & CHANDON - BRUT IMPERIAL	-	
Vintage		
18. MOET & CHANDON - CUVÉE DOM PERIGNON BRUT - Most prestigious		
Champagne		
19. MUMM DE MUMM BRUT	-	Vintage
20. PERRIER-JOUET-BELLE EPOQUE	-	Vintage
21. PERRIER - JOUET - RESERVE CUVÉE BRUT	-	
Vintage		
22. PIPER-HEIDSIECK RARE	-	
Prestige cuvée		
23. POL ROGER-CUVÉE SIR WINSTON CHURCHILL- prestige		Finest
cuvée		
24. TAITTINGER COLLECTION BRUT	-	
Vintage		
25. TAITTINGER-COMTESSE DE CHAMPAGNE-BLANC DEBLANCS BRUT		
<u>ROSE / PINK CHAMPAGNE BRAND NAMES</u>		
1. BARANCOURT BRUT ROSE	-	Non-
vintage		
2. BESSERAT DE BELLEFON - CUVÉE DES MOISSÈS - ROSE BRUT - Non-vintage		
3. BOLLINGER GRANDE ANNEE BRUT ROSE	-	Vintage
4. CHARBOUT -CERTIFICATE ROSE BRUT	-	Prestige
cuvée		
5. DOM RUINART - BRUT ROSE	-	Vintage
6. GOSSET-GRANDÉ MILLESIME BRUT ROSE	-	Vintage
7. JACQUART - LA CUVÉE RENOMMÉE DE JACQUART ROSE - Non-vintage prestige		
8. KRUG ROSE BRUT	-	Non-
vintage		
9. LAURENT - PERRIER - CUVÉE GRAND SIÈCLE - ALEXANDRA BRUT		
ROSE Vintage		
10. LOUIS ROEDERER - CRISTAL BRUT ROSE		
11. MOET & CHANDON - CUVÉE DOM PERIGNON ROSE BRUT - Vintage		
12. PERRIER-JOUET-BELLE EPOQUE ROSE	-	Vintage
13. PHELIPPONNAT-RESERVE ROSE BRUT		Non-
vintage		
14. POMMERY-LOUISE POMMERY ROSE	-	
Vintage		
15. TAITTINGER COLLECTION BRUT	-	
Vintage		
16. TAITTINGER - COMTESSE DE CHAMPAGNE ROSE BRUT		

7:3:6 FORTIFIED WINE – MAKING: -

Fortification is the practice of adding spirits, usually grape spirit, thereby adding alcoholic strength and precluding any further fermentation. After fortification, wines *become fortified Wines*.

The principle behind this addition of alcohol is that most bacteria and strains of yeast are rendered impotent, unable to react with sugar or other wine constituents, in solutions containing more than 16-18 % alcohol. The stage at which spirit is added has enormous implications for the style of fortified wine produced. The earlier it is added in the fermentation process, the sweeter the resulting wine will be.

7:3:6:1 MARSALA



- First produced in 1760's by JOHN AND WILLIAM WOODHOUSE.
- The name Marsala is believed to have been derived from the Arabic word "MARSH-EL-ALLAH".
- In 1950 only 3 Provinces of Sicily were allowed to produce Marsala -TRAPAM, PALERMO, and AGRIGENTO.
- Was granted D.O.C. designation in 1969.
- Grapes used are CATARATTO AND GRILLO.

PRODUCTION OF MARSALA



White wines low in acidity and rich in extract are blended



Fermented till dry



The blend is slowly heated for 24 hrs



Reduced to 1/3 rd



Become thick, sweet and Caramel like. This cooked wine is called 'COTTO'



Allowed to age.

SWEET MARSALA

DRY MARSALA

6 PARTS COTTO 1
PARTS COTTO

6 PARTS ALCOHOL 6 PART
ALCOHOL

100 PARTS BASE WINE 100
PARTS BASE
WINE

Aged in casks for a minimum of 4 months to 5 years

TYPES OF MARSALA

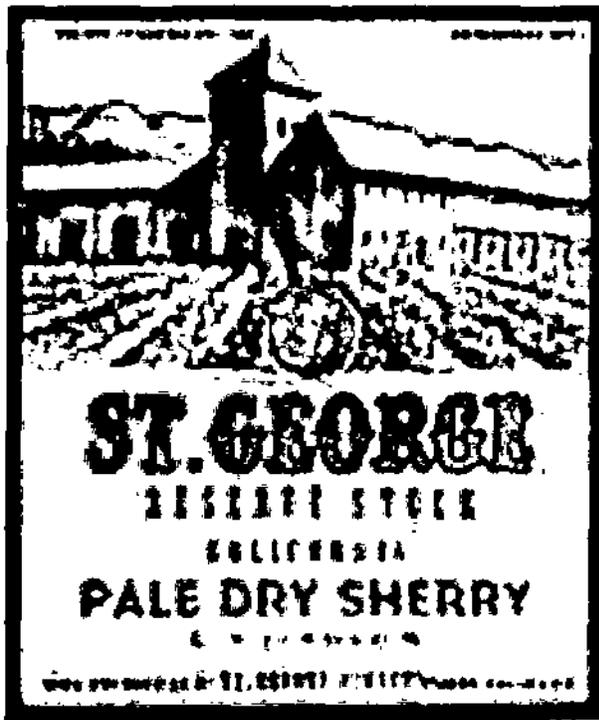
1. **MARSALA VERGINE**
 - a. Made by Solera System
 - b. Should contain a minimum of 18% alcohol
 - c. Made by using best grapes of the vintage
 - d. Minimum 5 years ageing
 - e. Extremely dry

2. **MARSALA FINE**
 - a. Alcohol not less than 17%
 - b. Aged for a min of 2 years
 - c. Available in 2 styles

3. **MARSALA SUPERIORE**
 - a. Alcohol not less than 17%
 - b. Aged for a min of 2 years.
 - c. Available in 2 styles

4. **MARSALA SPECIALE**
 - a. Alcohol more than 18%
 - b. Other ingredients and flavourings can be added
 - c. Used to make sweet dishes.

7:3:6:2 SHERRY



Sherry is a complex blend of wines which is fortified with the addition of distilled grape spirits. The best sherry comes from the south west of Spain from the region Andalucia. Jerez de la Frontera is the main town. The word 'Sherry' is the English corruption of the word Jerez.

The Vintage of Sherry begins in the early part of September. The most important grape used is PALOMINA. After the 1st violent fermentation, the process repeats twice, once in the initial stages and 2nd after the fermentation is over.

There are 2 basic Sherries

1. FINO
2. RAYAS.

Fino in time develops into AMONTILLADO and the RAYAS to OLOROSO. These changes take place due to an unusual phenomenon that occurs. The Fine's develop when a yeast crust known as 'FLOR ' is formed on the surface of the wine. The flor has the effect of excluding the oxygen from the wine. This phenomenon is also known as ' THE FLOWERING OF THE WINE'.

The second basic style of Sherry is a coarser Rayas in the casks where the flor has not really developed. Rayas converts into OLOROSO, which are used by the shippers for making into milk, cream and brown Sherries.

MAKING OF SHERRY

1. (The actual gathering of the grapes begins when they are fully ripened) this will vary from year to year, from the last week of August to the 2 week of September.
2. The grapes are brought to the main building of the vineyards where they are spread out on straw mats. For a few hours in the sun. They are placed in an oblong pressing machine called LAGERS. Four men work on each lager wearing special shoes called ZAPATOS DE PISAR/
3. As soon as the pressing starts, the juice begins to run and gets collected in casks known as 'JPXESI (having a capacity of 120 - 132 gallons)/
4. As soon as the 1st fermentation is complete the wines are sent to the wine nursery's called 'BODEGAS/.
5. Upon arriving at the Bodegas, the new wine is left in courtyards for 10-12 months. During this period the wines are allowed to come in direct contact with air and exposed elements. This is done to encourage the flowering of the wine.
6. By the time the flowering is complete, mysterious changes take place, hence producing SHERRY.

NOTE: The fermentation of sherry will continue in casks until no sugar is left in the wine. All sherry after fermentation is bone dry. Sweetness if required is achieved by adding sweetening wine from the PEDRO XMENEZ grape, usually referred to as PEDRO X.

THE SOLERA SYSTEM

The Solera is a system of fractional blending. It is a characteristic of sherry that if a small amount of similar although younger wine is added to a large amount of older wine, the younger wine will gradually take on characteristics of the older.

The word 'SOLERA' itself means base or foundation. A number of casks are placed on top of each other in a definite pattern. The bottom one is called the Solera and the others are called CRIADERA. The solera mainly contains very old wine. The topmost Criadera contains sherry's from present years. All the casks are interconnected. At any given point of time, only 1/3rd of the wine is taken out from the solera. The wine is actually a complex blend older the bodega, older the solera, more the prestige. Only the top Criadera will be replaced when required. After blending they are drawn into fresh casks. Caramel is added now if required.

Sherry bottles are known by the name of their shipper.

SERVICE OF SHERRY

Dry sherry taste better when chilled and it is preferable to put a bottle of Fino in the refrigerator rather than serve it with ice cubes which will dilute its delicate flavours.

Oloroso's may be served at room temperature.

The traditional sherry glass is the 'COPITA' One can expect to serve about 14 glasses from a bottle of sherry.

An open bottle of sherry lasts longer than a table wine because of its higher alcoholic content. But a good Fino will begin to lose its character within a week or two.

TYPES OF SHERRIES

MANZANILLA: It is a very dry pale and light bodied fino.

FINO: It is a dry sherry in which the flor has grown the thickest during fermentation. The wine is light, golden in colour and light but sometimes may be severe in mouth.

AMONTILLADO: They are dry pale light golden. It is usually described as nuttier than a fino because it is often with more barrel (cask) age and tends to be fuller bodied.

OLOROSSO: They are usually sweet, deep golden in colour, full bodied with a nutty flavour. They are sweetened with heavy sweet wines made from the Pedro Ximenez grape.

AMOROSO: It is a type of dark oloroso, golden coloured sweet and has a velvety texture. It is not very popular and it is almost extinct.

ALMACENISTA: This is another type of sherry and it is the only unblended one. It is well mature and aged for decades in the casks

WINE TERMS

- | | | |
|----|----------------------------------|--|
| 1. | Tinto | Red |
| 2. | Blanco | White |
| 3. | Cepa Reserva Rosado | Grape variety |
| 4. | Reserva | Matured quality |
| 5. | Rosado | Rose |
| 6. | 4 ^o Ano
it
old. | Sherry which was bottled when
was 4 years
old. |
| 7. | Conseja Reguleso | Regulating Co-
operative body |

EXAMINES OF SHERRY

- TioPepe (Gonzales By ass)
- Club Dry (Duff Gordan)
- Original (Croft)
- Bristol cream (Harveys)
- Dry sack (William and Humbert).

7:3:6:3 PORT



There are 48 grape varieties which are permitted in the production of Port. This simple fact goes a long way to explaining the great variation in quality and character of ports within *the* same basic style. Port is fortified with grape spirit early, in the process before all natural grape sugars have been converted to alcohol and CO₂ gas. This means that port is always sweet. The casks of Port are called 'PIPES' which contains 115 gallons.

There are 6 port grape varieties considered by growers and wine makers to be the best.

GRAPE VARIETY ROLE PLAYED IN THE MAKING

- | | |
|---------------------|---|
| 1. Touriga Nacional | Gives intense aroma |
| 2. Tinta cao | Ads fineness and complexity to a blend. |
| 3. Tinta Roniz | provides great colour |
| 4. Tinta Barroca | Dilutes wines that is too tannic. |
| 5. Touriga Francesa | Gives fruit and aroma to a blend |
| 6. Tinta Amarela | Gives a red dark colour. |

MAKING OF PORT

The grapes used in the making of port are usually trodden in the vineyards itself. When the fermentation starts taking place, the sugars get converted into alcohol. When a level of about 6-8 % alcohol has been achieved, the wine is fortified with brandy. Port derives its sweetness from unfermented sugar. The timing of the addition of brandy is dependent on the sugar reading and not the alcohol level.

When the sweetness of the fermenting juice is approximately 90 gms of sugar per litre, the alcoholic strength will be between 6-8 %. The use of the word 'Brandy' is somewhat mis-leading, it is not brandy, but a clear, flavourless, grape distilled spirit of 77% alcohol known as AGUAR DENTE'. It adds alcoholic strength to a port but not aroma or flavour.

Drier Port is made by adding 100 litre of 'Aguar Dente', while sweet port is made by adding 135 litres of 'AguarDente'.

TYPES OF PORT

1. Ruby Port
2. Tawny Port
3. White Port

White Ports are mostly dry white port which tastes like flabby sherry.

The major difference between a Ruby Port and a Tawny Port is that Ruby Port keeps maturing in a bottle while a Tawny port will age only in the cask and will stop maturing once it is bottled.

The Vineyards in Portugal are called 'QUINTA'

Port is made in 3 regions i.e.

1. Cima Cargo
2. Baixo Cargo
3. Douro Valley

7:3:7 FOOD AND WINE HARMONY: -



Matching the drinks or wines with the food which is being served needs a lot of understanding as to why a certain wine has to be served in a particular sequence with a particular type of food. A few general guidelines that will ensure that the appropriate wines are selected to accompany a meal are:-

1. Champagne or sparkling wines compliment with most foods.
2. Consume red wine with red meat and white wine with white meat.
3. If unsure often a rose will suffice
4. Consume a white wine before a red wine.
5. Consume a dry wine before a sweet wine.
6. Consume a good wine before a great wine
7. Commence with a grape aperitif rather than a grain aperitif prior to a meal
8. Make sure that your wine is served at the correct temperature.

7:3:7:1 WINES AND COURSES

1. Aperitifs are alcoholic beverages that are drunk before a meal. If wine will be consumed with the meal then the aperitif selected should be a grape (wine based) rather than a grain (spirit based) since the latter can spoil or dull the palate. The aperitif is usually a wine based aperitif. Since it is meant to stimulate the appetite they should never be sweet. Dry and medium dry Sherries, dry vermouths and Sercial or Verdelho Madeira's are all good examples of aperitifs.
2. The starter courses are best accompanied by a **dry white or a dry rose wine**.
3. *National dishes should be complimented by the national wines of that country* eg: Italian red wine can be served with Pastas.
4. Fish and shellfish dishes are most suited to a **well chilled dry white wine**.
5. Red meats such as beef and lamb blend and harmonise well with **red wines**.
6. White meats such as veal and pork are acceptable to **medium white wines**.
7. Game dishes require the **heavier red wines** to compliment the full flavour of the dish
8. Sweets and desserts are served at the end of the meal and hence it is acceptable to offer **well chilled sweet white wines**.
9. The majority of cheeses blend well with **port** and other dry full bodied red wines.
10. **The grain and fruit based brandies and liquors** all harmonise well with coffee.

WINES BEST SERVED WITH INDIAN FOODS

<u>NAME OF THE WINE OF FOOD</u>	<u>REGION OF</u>	<u>TYPE</u>
1. MEDOC	<u>FRANCE</u> BORDEAUX	Any
Type of Indian food specially curries based dishes.		
2. ST. EMMILION	BORDEAUX	Served
best with Punjabi dishes, drinks particularly well with lamb with all its varieties.		

3. CHABLIS BURGUNDY It is best good with Indian food but can be suggested with sea food, chicken, etc. Not to be served with smoked fish.
4. POULLY FUME LOIRE An excellent choice with Indian food provided it is not too strongly flavoured.
5. SYRAH ROSE LANGUEDOC A perfect match with (GEORGE DU BOEUF) Goan food, excellent with vegetarian dishes and any dishes flavoured with coriander.
6. NUITS ST. GEORGES BURGUNDY An ideal wine with red meats.
7. CHATEAU NEUFDUPAPE RHONE VALLEY Perfect compliment to rich & spicy dishes. It is mainly drink with dishes that are cooked with oil and contain garlic and onions.
8. SAUVIGNON BLANC LANGUEDOC Serves well with dishes which have been cook in or with coconut and flavoured with coriander.
9. GSAMAY RHONE Drunk mainly with cold meat and sausages.
10. COTES DE PROVENCE LANGUEDOC Served best with any kind of food specially prawns in oil with garlic and spicy dishes.
11. GRAVES ROUGE BORDEAUX Best served with grilled meat or tandoori.
12. POUILLYFUISSE MACONNAISE Excellent with prawns and shrimps and fresh fish.

7:3:7:2 SERVICE OF WINE

The service of wine is extremely important as good wine can be spoiled by bad service. The Following points should be kept in mind while serving: -

a) SERVICE TEMPERATURE

Sparkling wine	A	White wine	2	Rose wine	V	Red wine
Sparkling wine	-	7 - 11° C				
White wine	-	11 - 13° C				
Rose wine	-	13 - 16° C				
Red wine	-	16 - 18° C	or	room		
temperature						

b) PRESENTATION:-

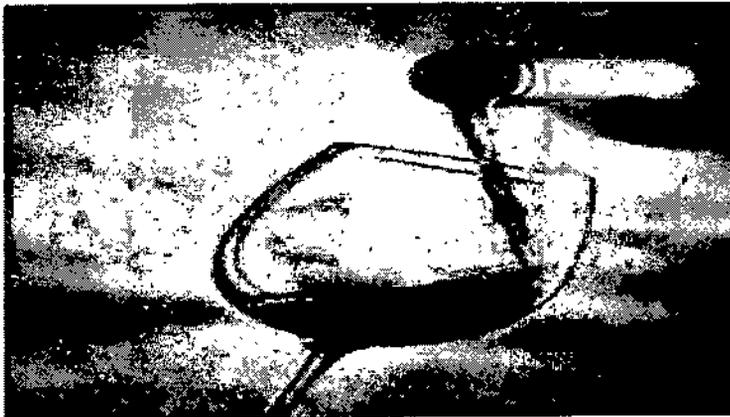
The wine waiter should present the bottle to the host. The table should be facing the host, so that he can easily read and verify getting the approval, extract the cork in an approved manner with a touch of showmanship, carefully wiping the lip for the host to taste.

c) POURING:-

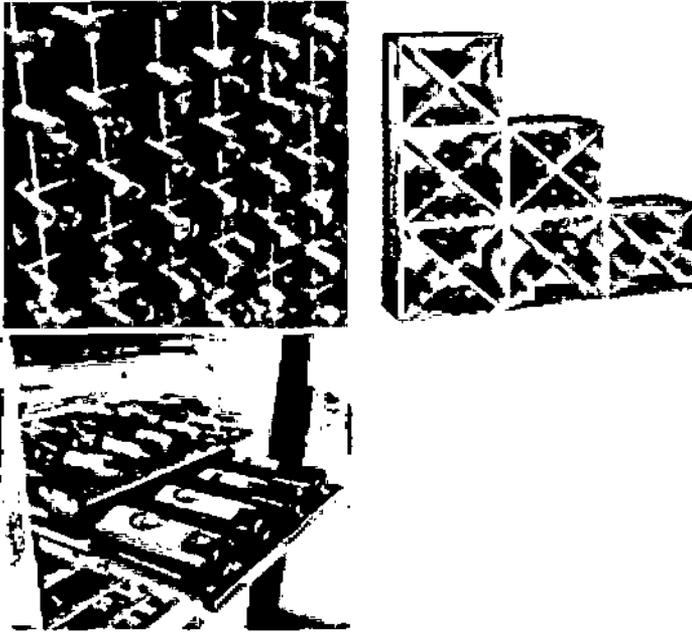
If the host approves after tasting the wine, the wine waiter has to serve the guest first and then to the host. After pouring the wine the bottle should be returned to the bucket or to the side board or it is left on the table or an eye is kept on the table for refills.

Opening and pouring wine at the table

	<ol style="list-style-type: none">1. Present the wine to the person that ordered it2. Hold a service cloth behind the bottle3. Tell the guest the brand of the wine4. Tell the guest the type of wine e.g. Chardonnay5. Tell the guest the vintage, such as 'XYZ Chardonnay 2009'
	<ol style="list-style-type: none">6. Cut the capsule with the knife in the waiter's hand.7. Move the knife around the lip of the bottle

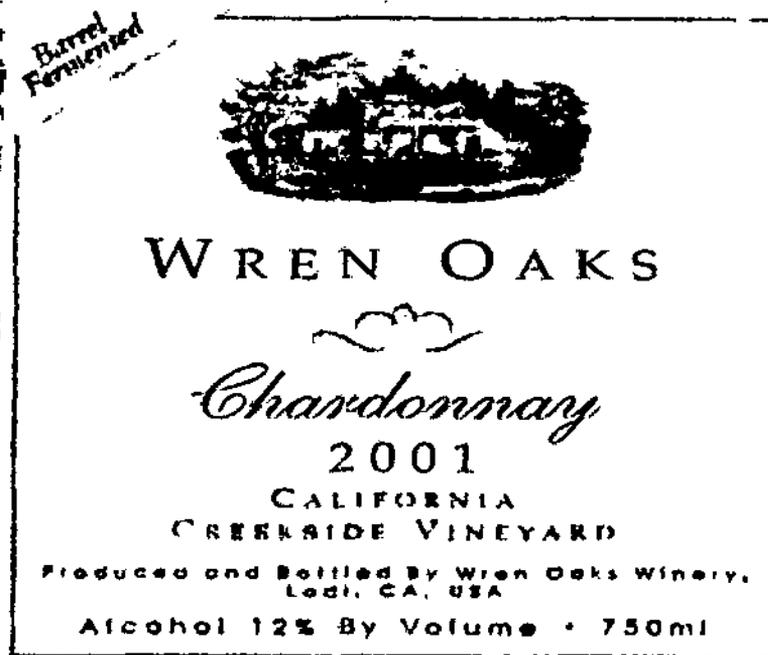


7.3:7.3 STORAGE OF WINES



All wine bottles should be stored lying on their sides with the wire coming in contact with the bottle cork all the time. The damp cork prevents excess air getting into the wine and spoiling it. During storage the wines should be handled as little as possible. Wines should be stored in a cool even temperature. In India it is recommended to store wine in a dark and air conditioned room. If the storage area is not air conditioned, the room be dark, cool and well ventilated. If a metal cap is used, the bottle should be stored standing upright. The metal should not come in contact with wine as it may be harmful.

13.3.7.3 Reading A" WineLabel



A
win

e label may have as many as 23 types of information.

1. Name of the wine.
2. Country of origin
3. Colour.
4. Year the grapes were crushed
5. The region where the grapes were grown and crushed.
6. The kind of wine.
7. Percentage of alcohol.
8. Liquid ounce in the bottle (Capacity).
9. Official and Governmental guarantees.
10. Place where the wine is bottled.
11. Trademarks.
12. Shippers name
13. Importer's name
14. Distributors name
15. Grape variety.
16. Classification or certificates.
17. Ingredients added to the grape juice if any.
18. Advertising messages, illustrations and claims.
19. Information of the product.
20. Marks describing the quality.
21. Sugar content of the grapes or wine.
22. Corporate name of the wine producer
23. Sulphide content.

Only the name of the wine, the percentage of alcohol, the shipper and the place where the grapes were grown and crushed are found on all the wine labels.

Check Your Progress -

- Q. 1. What are the factors affecting the quality of wine?
- Q. 2. Explain the process of manufacture of white wine.
- Q. 3. Explain the process of manufacture of red wine.
- Q. 4. Explain the process of manufacture of sparkling wine.
- Q. 5. Explain the process of manufacture of rose wine.
- Q. 6. What are the different types of port wines?
- Q. 7. What is sherry? How is it manufactured?

Answer: -

Read the following article No. for the Answer

1. 7:1:1
2. 7:3:2
3. 7:3:1
4. 7:3:4
5. 7:3:3
6. 7:3:6:3
7. 7:3:6:2

Chapter 8

Wine Producing Regions of the World

Structure:

- 8:0 Objectives
- 8:1 Division of Wine Region of France:
 - 8:1:1 Bordeaux
 - 8:1:2 Burgundy
 - 8:1:3 Alsace
 - 8:1:4 Cotes Du Rhone
 - 8:1:5 Jura and Savoie
 - 8:1:6 Midi- Languedoc and Rousillon
 - 8:1:7 Provence
- 8:2 Wines of Germany
 - 8:2:1 Wine Growing Regions:
- 8:3 Wines of Italy
- 8:4 Wines of Spain
 - 8:4:1 Division of Spanish Region
 - 8:4:2 Label Languages
- 8:5 Wines of Portugal
- 8:6 Wines of Australia
- 8:7 Wines of India
 - 8:7:1 Grape Varieties in India
 - 8:7:2 Good Wines Produced in India

8:0 Objectives: -

- Study the wines making regions of the world
- Understand the grapes grown in the world and their individual region
- Study the wines produced.

8:1 France:

Division of wine region of France: There are mainly 8 (eight) regions which produce wines of great importance. They are:-

1. BORDEAUX
2. BURGUNDY
3. ALSACE
4. RHONE
5. LOIRE
6. JURA AND SAVOIE
7. THE MIDI-LAGUEDOC AND ROUSILLON
8. CHAMPAGNE

8:1:1 BORDEAUX

It is an important French Port on the GARONNE River. It is the largest wine producing region with over 4,000 vineyards and it covers around 3, 20,000 acres of land and produces about 8 million gallons of both Red and white wines annually. The red wines of this region in Britain are called **clarets** which mean light Red Wines. Clarets are mostly light bodied wines with *slightly fruitish flavour*. *Although they are not sweet but they have got a definite bouquet*. The grapes which are used for making red wines in this region are MERLOT, CABERNET SAUVIGNON, CHARDONNAY, MALBEC, CABERNET FRANC, etc. The grapes used for white wine making are SAUVIGNON sBLANC, MUSCADELLE & SEMILON.

The regions of Bordeaux are divided into districts which are in turn divided into perishes. These Parishes are Vineyards which are also known as CHATEAUX. The wines of this region are controlled by a body called A.O.C. (appellation d'origine controlee)

The different regions of BORDEAUX are

- 1) MEDOC - HAUT MEDOC, BAS MEDOC
- 2) GRAVES, SAUTERNES, BARSAC
- 3) LIBOURNAIS - ST EMILION, POMEROL
- 4) BOURG AND BLANYE
- 5) ENTRE - DEUX - MERS

MEDOC-

This is the largest district in Bordeaux, and produces some of the best red wines of France. Medoc red wines have a fine ruby colour, an exceptional bouquet, and an extremely delicate flavour. It is divided into 2 section: (1) *Haut Medoc* & (2) *Bas Medoc*.

Haut Medoc produces the best CLARETS [RED WINES]

Haut Medoc is further divided into four more regions MARGAUX, ST JULIEN, PAUILLAC, and ST ESTEPHE.

GRAVES, SAUTERNES AND BARSAC:-

This is a district so named because of its gravelly soil. The clarets of Graves are more in body than clarets from Medoc, having a deep dark ruby colour and a well-developed bouquet. These wines are not as rich and as fine as the wines from Medoc.

Wines from Graves:

- Chateau Bouscaut
- Chateau Carbonnieux
- Chateau Haut-Bailly
- Chateau La Tour - Haut Brion
- Chateau Olivier

Sauternes is the fifth well-known district of Bordeaux, and is famous for its white wines, which are naturally sweet, with a golden robe that turns to amber in a mature wine, with a bouquet hinting of honey and acacia. The grapes used are allowed to ripen until they reach the stage of *Pourriture noble*. Barsac is a commune within Sauternes. Sauternes produces the best sweet white

Wine of the world "**Chateau d'Yquem**" which is classified as the only premier grand cru wine of Sauternes.

Wines from Sauternes

- Chateau d'Yquem
- Chateau Coutet
- Chateau Clirriens
- Chateau La Tour - Blanche
- Chateau Guiraud

LIBOURNAIS;-

This district is divided into 2 sections.

1) ST. EMILION AND

2) POMEROL

These are located on the eastern part of Bordeaux. The clarets from these two districts are generally full bodied and have a lovely deep colour and a strong bouquet. The wines from Pomerol are a bit lighter than those at St. Emilion. **St. Emilion** wines are characterized by their fullness, and are wines with a deep, dark, true red colour. They have a higher alcoholic content than do the other Bordeaux wines.

Wines from St. Emilion

- Chateau Ausone
- Chateau Belair
- Chateau Canon
- Chateau Cheval Blanc
- Chateau Corbin

Pomerol is a relatively small Bordeaux district primarily producing red wines that are sometimes referred to as the *Burgundies of Bordeaux*. There are no official cru classes' wines in Pomerol. However, one of the best known and one of the most expensive quality red wine from Pomerol is Chateau Petrus.

Other wines from Pomerol are:

- Chateau Gazin
- Chateau Lafleur
- Chateau Lafleur - Petrus

- Chateau La Tour Pomerol

BOURG AND BLAYE:-

95 % of the wines produced in this region are good value red wines. The tiny Bourg makes more wines than its 5 times neighbour Blaye.

ENTRE - DEUX - MERS:-

Literally means "Between the Two Seas". It produces inexpensive dry wines and an increasing volume of excellent value for money red wines.

8:1:2 BURGUNDY

Burgundy is one of the most fascinating wine growing regions in the world, with about 93,898 acres of AOC wines. Two grape stocks- the pinot noir for red wines and the Chardonnay for white wines, predominate IN this region, whereas Bordeaux produces its great wines by blending several grapes. Red wines made from a combination of Pinot Noir and Camay grapes in Burgundy are labeled Bourgogne Passe- Tout- Grains. Burgundy produces only about 50% as much wine as Bordeaux and thus it is usually more expensive than that of Bordeaux.

Burgundy wines do not usually use the word Chateau on this label. The word 'domaine' or 'clos' is used to indicate that the wine is estate bottled. A particular vineyard may be shared among dozens of different owners, each using his own label with the vineyard name on it. To find a quality Burgundy wine, one must know the names of the major villages and also the names of the grand cru wines from them, while still paying attention to the name of the grower or shipper on the label.

Growers sell their wines to big shipping firms who blend them in order to produce a wine of consistent, dependable, quality, and wine is labeled 'mis en bouteilles dans nos caves' (bottled in our cellars). If growers have bottled their own wines themselves, then the label states 'mis au domaine', 'mis en bouteille au domaine'(bottled at the winery), or 'mis en bouteille a la prepiete' (bottled at the estate). Sometimes on exported wines, the label will simply state on English, 'Estate bottled', which are equivalent to chateau bottled wines of Bordeaux.

Burgundy wines fall into 3 classifications:

1. Grand Crus- outstanding wines, having the name of the vineyard only on their label; sometimes name of village may be present,30 such wines.

2. Premiers Crus- first growths are usually labelled with the name of the village followed by the name of the vineyard.

3. Village wines- wines made from any vineyard within that village.

5 Burgundy region wine districts:

1. Cote d'Or
2. Chalonnais
3. Maconnais
4. Beaujolais
5. Chablis

Cote d'Or is sub-divided into:

Cote de Nuits (famous for reds)

Cote de Beaune (famous for whites)

BEAUJOLAIS

Camay Noir is the single grape variety used for the Beaujolais wines.

Beaujolais Nouveau/ Beaujolais Primeur: Basically a marketing idea. In the 1950's, the producers of Beaujolais had a surplus of newly fermented wine and no market for it, so they decided to promote a race to see who could reach Paris first with the wine. Restaurants in cities around the world now compete in their own locality to see who can become the first each year to obtain and offer their customers the new imported Beaujolais. 'Beaujolais Primeur' is consumed on November 15th and may remain on sale till Jan 31st. 'Beaujolais Nouveau' more usually applies to Beaujolais which may be sold hi the year following the harvest, upto August 31st.

There are 10 red Grands Crus Beaujolais wines:

- Brouilly
- Chenas
- Chiroubles
- Cote de Brouilly
- Fleurie
- Julienas
- Morgan
- Moulinavent
- Regnie
- Saint Amour

Commune		Red wine		White wine	
Puligny-Montrachet				Clovaillon Les Caillerets Les Referts	
Chassagne-Montrachet		Clos Saint-Jean Morgeot		Les chenevoltes Morgeot	
Santenay		Clos tavnnes Gravieres			

Cote Chalonnaise

RED	WHITE
Givry	Bouzeron
Mercurey	Montagny
Rully	Givry
	Mercurey
	Rully

Cote Maconnaise

The Maconnais produces 3 times more white wine than the rest of Burgundy put together and although it never quite matches the height of quality achieved in COTE D'OR it is easily the best value pure Chardonnay wine in the world. White chardonnay is the dominant white grape. Some of the well known names are POUILLY FUISSE (White) Gamay grape for red.

Chardonnay grape for white there, are 5 specific appellations listed below: Macon; Macon Superieur; Macon- Villages (for both red and white)

Pouilly wines from Pouilly Fuisse, Pdmilly Loche, and Pouilly Vinzelles (only dry white)

Saint-Veran (dry light white wine)

Other Beaujolais wines are graded into 3 levels of quality, and in ascending order are:

Beaujolais; Beaujolais Superieur; Beaujolais- Village (Beaujolais Superieur contains 1% more alcohol than Beaujolais Village)

Red - Saint Amour, Julienas, Chenas, Moulin-a-Vent, Fleurie, Chiroubles, Morgan, Regnie, Brouilly, Cote de Brouilly.

CHABLIS

The very dry white wines of Chablis are world famous and are considered a particularly suitable accompaniment to oysters, fish and white meat. They are free of both sweetness and acidity. Chablis wines are always a yellowish colour with a greenish tinge. The grapes which are mostly used are Chardonnay.

Chablis is classified into 4 different grades:

Chablis Grand Crus- produced in only 7 vineyards. Blanchots, Bougros, Les Clos, Les

Grenouilles, Les Preuses, Valmur, Vaudesir.

Chablis Premiers Crus- Excellent wines too. Chapelot, Cote de fontenay, Fourchavne,

Vaucopin, Vaulorent, Monts De Milieu, Montee De Tonnerre.

8:1:3 ALSACE

Alsace is the most northerly wine region in France, and is the biggest producer of appellation controlee white wines after Bordeaux and Champagne. Alsace is the only classic French wine region which has a reputation on the concept of varietal wines. The region produces rich dry white wines. The grapes used are a mixture of French and German grown grapes. Some examples of the grapes used are Pinot Noir, Pinot Blanc or Klevner, Auxerois (spicy grape), Chasselas, Pinot Gris (spicy Grape) or Tokay d'Alsace. Only in Alsace one will find the spicy Pinot Gris, a grape that is neutral elsewhere. Even the Pinot Blanc may produce spicy wines in Alsace although this is normally due to the inclusion of the fat spicy Auxerois grape. Alsace wines are normally bottled in a distinctive tall green bottles called flutes d' Alsace. The wines of this region are normally named after the grape rather than the place.

The Appellation System:

1. The regional appellation "Alsace" or "Vin d'Alsace" is usually and traditionally followed on the label by the grape variety (100% used) and producer's name. Sometimes the name of the communes followed by the locality is also added.
2. The appellation "Vin d'Alsace Grand Cm" is applied exclusively to wines from a single named vineyard site, a single vintage, from one of four permitted varieties, with yields of a maximum of 70hl/ha.
3. The appellation "Cremant d'Alsace" is reserved for sparkling wines made from the white wines of Alsace using methode champenoise. Pinot Blanc is the grape used.

8:1:4 COTES DU RHONE

The Cotes-du-Rhone is the Rhone River Valley located southeast of Paris and extending 125 miles south from Lyons to Avignon. The best of its wines came from the southern part of the valley near the ancient walled city of Avignon. The wines are generally rich and hearty, with a lighter alcohol content than that of most French wines, 90% of these wines are red; the rest are whites and roses. The red grapes used are Syrah, Grenache Noir, and Cinsault, and the white grapes are Viognier, Clairette and Picpoul. One of the great characteristics of the Rhone valley wines is their stability and keeping quality, as well as their attractive colour and distinctive bouquet. The wines are given the general appellation Cotes-du-Rhone. If the wine is labeled Cotes-du-Rhone-villages, then it will generally be of a higher quality than the general appellation.

One of the best known Cotes-du-Rhone wines is **Chateau Neuf-du-Pape**, made from a blend of 6-13 different varieties of grapes. It is made in both a red and a white variety, although it is best known for its red. Other well-known wines are Cote Rotie (red), Hermitage (red & white), Clairette de Die (white), Condrieu (white), Chateau Grillet, Lirac (rose), Cotesde Ventonx (red rose). The Rhone valley also produces tavel, France's best rose wine, which is sharp, full-bodied and dry.

The red wines of Northern Rhone improve with age, sometimes lasting as long as 2-4 years. Most of the wine produced from this region must be made with a minimum of 80 % of Syrah grape. Famous examples of this region are :- Cote Rotie and Hermitage (both red wines).

In the southern region of Rhone the pre - dominant grape in most of its wines is the Grenache. But the wines do not revolve around one grape variety only, but can be a blend of more than 23 different grape variety.

8:1:5 JURA AND SAVOIE

The Jura region lies to the east of Burgundy and has a fairly low production. Grapes used in Jura are: **RED:** - Poulsard, Trousseau, Pinot Noir. **WHITE:** - Savagnin, Chardonnay, Pinot. White wines dominate the production from these vineyards of Savoie. Jura can boast of the rare, sweet Vin-de-Paille (Straw wines), the long lived Vin Jaune (Yellow wines) and Macvin

There are five regional AQC's:

- Cote du Jura
- Arbois
- Arbois Pupillin

- L'Etoile Chateau Chalon

Vin De Faille (Straw Wine)

This dessert wine gets its name from the fact that the grapes are laid out on straw (paille) to dry and partially shrink them before pressing. The finished wine has a flavour of quinces.

Vin Jaune (Yellow wine)

These wines are made from Savagnin grapes due to the cold weather the fermentation is slow. As the wines mature in casks (sometimes as long as 8 yrs) a yeast layer like the 'Flor' develops on the surface of the wine. This result in the wine being dry having high alcoholic content of 15% and is golden in colour due to its long period of maturation. Egs - Chateau Chalon.

Macvin

This is an aperitif wine. It is flavoured with ingredients such as coriander & cinnamon. It is served chilled or with ice.

Savoie

This region, located in the foothills of the Alps, is famous for its still and sparkling white wines. Grapes used are: **RED:** - Mondeuse, Pinot, Gamay **WHITE:** - Roussette, Jacquere, Chasselas Savoy's best wine is dry white Crepy. **Royal Seyssell** is a sparkling white wine.

8:1:6 THE MIDI - LANGUEDOC AND ROUSILLON

This is the largest wine-producing region of France. It is sometimes called as the 'belly of France', because it make huge amounts of inexpensive tablewine, which the French normally consume in great quantities. In the past it had a reputation of producing cheap and not so cheerful wines but that is changing now days. The region has 97 vin de pays and 20 VDQS wines.

Grapes Used: **WHITE:** - Clairette, Picpoul, Mauzac, Ugni Blanc

RED: - Grenache. Carignan, Syrah

The wines of this region are normally used for the making of Vermouths (aperitifs and aromatised wines). This region is also famous for its Vin Doux Naturels (natural sweet wine) Eg Grand Roussillon.

The difference between Vin Doux Natural wines and fortified wines are that in the former type it can be fortified by using any spirit, but for the latter only a grape spirit can be used.

Examples of some famous wines of this region are:

- Blanquette De Limoux (dry sparkling wine)
- Cotes du Roussillon (red wine)
- Corbieres (red)
- Coteaux du Languedoc (red)
- Banyuls
- Maury (sweet red wines)
- Rivesaltes
- Muscat de Frontignan (sweet white wine)

8:1:7 PROVENCE

Most of the wines from the region of Provence (south of the Rhone river and stretching east of the Mediterranean coast) are collectively Cotes de Provence. However, one of the better known ones is Cassis, a full-flavoured white wine that is used locally with the bouillabaisse made there. Other wines are Palette (red & white), Bandol (red & roses).

Grapes used: **RED:** - carignon, Grenache, Cinsant **WHITE:** - Sauvignon, Clairette, Ugni Blanc.

8:2 WINES OF GERMANY

German wines are rightly popular because they are easy to drink and can be drunk on their own as a conversation wine or with a wide variety of foods. Every German wine is graded by the natural sugar content of its grapes, more the sugar higher the quality, therefore the greatest German wines are the sweetest.

Sometimes when the grapes are harvested they are not fully ripened hence beet or cane sugar is added to the unfermented MUST in order to raise the alcohol level during fermentation upto that of a similar wine of a good year. This practice improves the alcohol content but not the quality. These wines cannot be sold as vintage wines.

Gebiete (regions)

Bereiche (districts)

Grosslagen (sub - district)

Einzellagen (Individual vineyard site)

German wines are divided into 2 major categories. They are.

1. **TAFELWEIN DEUTSCHER TAFELWEIN**

[German table wines made from
German grown grapes only] DEUTSCHER
LANDWEIN

[German regional wines which are
slightly superior to the deutscher
tafelwein]

2. QUALITATSWEIN (Quality wines)

Qualitätswein mit Prädikat (QmP)
(Quality wine with distinction)

**Qualitätswein bestimmter Anbaugebiete
[QbA]**
(Quality wines from designated regions)

**THERE IS ADDITION OF SUGAR IN QbA wines. THERE
IS NO ADDITION OF SUGAR IN QmP wines**

Qualitätswein mit Prädikat (QmP): QmP means a quality wine with special attributes – in other words, the best German wine. No sugar is allowed to be added to the must when making this wine. These are similar in status to the AOC wines of France and usually contain on their label one of the following five words:

- (i) **Kabinett** is the lowest level among the 5 Prädikat wines.
- (ii) **Spatlese** means late picked or gathered (2/3 weeks after normal harvest time)
- (iii) **Auslese** means wine made by using selected grapes.
- (iv) **Beerenauslese** means wine made by overripe grapes, very expensive & sweet.
- (v) **Trockenbeerenauslese** means a very sweet wine made from the grapes which has noble rot.

Qualitätswein bestimmter Anbaugebiete [QbA]: QbA means a quality wine from a controlled growing district. This is the next level down of German quality wines; they are best when young. A quality wine bears the control number of the tasting panel. It can be labelled by region, sub-region or vineyard in connection with the name of the village. Every quality wine has to list the bottler (**abfuller**) on the label. The producer's name can also be listed. If the wine is bottled by the actual producer, who himself owns the vineyard, then the new label will state "**Erzeugerabfüllung**" (meaning, bottled by the producer), and

"auseigenemlesegut" (meaning, from his own grapes) - which is similar to estate bottling in France.

Upto 50 different species of grapes are grown in German vineyards. The grape variety does not have to appear on the label but when it does, there is a guarantee that atleast 85% of the wine grape. The wine styles produced are

- a) White wine
- b) Sparkling white wine [known as SEKT]
- c) Rose wines made from black grapes only.

The 3 noble grapes grown in Germany are:

RIESLING - 21% produces the finest German wines, full flavoured

SILVANER - 8% produces more gentle wines. Best drunk young

MULLER THURGAU - 24% produces mildly acetic fruity wines with flowery bouquet

8:2:1 Wine growing regions:

RHINE REGION

Five of the eleven major wine-producing regions lie in the Rhine River area: Rheingau, Rheinhessen, Rheinpfalz, & Nahe. Rhine wines are elegantly light, dry, and slightly sweet.

RHEINGAU: situated on the right bank of the Rhine, is one of the most famous viticulture districts in the world. Some of the better known villages are Eltville, Erbach, Geisenheim, Hattenheim, and Winkel. The wines of all these vineyards combine every attribute of greatness in a good year, such as bouquet, body, flavour, and character. They are the longest lived of all German wines.

Wines of Rheingau:

1. Rudesheimer Berg Schlossberg / Riesling Kabinett
2. Geisenheimer Klausenerweg / Riesling Kabinett
3. Oestricher Doosberg / Riesling Spatlese
4. Wallufer Walkenberg / Riesling Spatlese Trocken
5. Hattenheimer Mannberg / Riesling Spatlese
6. Johannisberger Hannsberg / Riesling Trocken

7. Erbacher Marcobrunn / Riesling Trockenbeerenauslese

8. Schloss Vollarads / Riesling Kabinett

9. Steinberger/Riesling Eiswein

10. Hochheimer Domdechaneu / Riesling Spatlese

RHEINHESSEN: is situated on the west bank of the Rhine, and is Germany's second largest producing district. Wines from here are softer and fuller than those of the Rheingau. The main villages producing fine wines are : Alsheim, Bingen, Bodenheim, Laubenheim, Mettenhiem, Nackenheim, Nierstein, Oppenheim, Worms.

Wines of Rheinhessen:

1. Nierstehier Pettenthal / Riesling Spatlese

2. Nachenheimer Rothenberg / Riesling Auslese

3. Oppenheimer Sacktrager / Riesling Spatlese

4. Bodenheiner Hoch / Kerner Spatlese

5. Nierstehner Oelberg / Silvaner & Riesling Eiswein

6. Binger Scharlachberg / Riesling Beerenauslese

Liebfraumil: is one of the best known German wine names from Rheinhessen. Liebfraumilch is neither a vineyard nor a district. It is a collective name for Rhine wine of good quality and delightful character. Liebfraumilch is mostly a blended wine, and its quality can best be judged by the name of a reputable shipper. Liebfraumilch blends are generally soft and full bodied and enjoyable with all foods.

Wines of Liebfraumilch: Blue Nun Liebfraumilch, Liebfraumilch "Madonna".

RHEINPFALZ: Some times referred to as the Palatinate, is the largest wine-growing area in Germany. In addition to several rich & sweet white wines, this area produces a good half of all German red wines. The villages producing good wines are Bad Durkheim, Deidesheim, Edenkoberi, Forst, Hambach, Koningbach, Mussbach, Ruppertsberg, Speyer, Wachenheim.

Wines of Rheinpfalz:

1. Ruppertsberger Nussbein / Riesling Kabinett Trocken

2. Deidesheimer Maushahle / Riesling Auslese

3. Wachenheiner Geriimpel / Riesling Eiswein

4. Durkheuner Feuerberg / Gewurztraminer Spatlese

5. Ungsteiner Herrenberg / Scheurebe Trockenbeerenauslese

NAHE: The region of Nahe takes its name from the river Nahe, and is principally a white wine region with a tremendous reputation for the quality of its Riesling wines. Three important village names are : Bad Kreuznach, Neiderhausen, Schloss Bockelheim

Wines of Nahe:

1. Kreuznacher Krottenpfuhl / Riesling Spatlese Halbtrocken
2. Schloss Bockelheimer Kupfergrube / Riesling Beerenauslese

2. MOSELLE-SAAR-RUWER

Another of the major quality wine producing regions of Germany is the Mosel- Saar- Ruwer. Moselle wines have a charming lightness, delicacy, fruity bouquet, elegance and dryness that is most pleasing. But their most appealing quality is their tingling sharpness, which is best appreciated when the wines are consumed young. There are 2 ways of recognizing the difference between Rhine & Moselle wines, without opening the tall flute-shaped bottle. Rhine wine bottles are brown whereas Moselle bottles are green. The other is by the township names. The Rhine as a rule end in "heim", while those of the Moselle does not. Exceptions are there.

Well-known Moselle village producing excellent wines are: Bernkastel, Erden, Graach, Klusserath, Krov, Oberemmel, Piesport, Trittenheim, Urzig, Wehlen, Zeltingen. The most famous vineyard of the Moselle is the **Doktor at Bernkastel**, whose wines are generally full bodied and richer than most Moselles. Riesling is the principal grape.

Well - known Saar villages are: Ayl, Kanzem, Ockfen, Soarburg, Serrig, and Wiltingen. Well - known Ruwer villages are: Eitelsbach, Kasel, and Waldrach.

The Moselle region has its generic equivalent to the Rhine's Liebfraumilch -

Moselbluemchen or **Moseltaler** (as known in America today), which is a wine blended from different Moselle wines.

Wines of Mosel - Saar- Ruwer are :

1. Trittenheimer Apotheke / Riesling Kabinett
2. Bernkasteler Doktor/ Riesling Spatlese
3. Graach Josephshofer / Riesling Auslese

4. Waldracher Kurfurstenberg / Riesling Auslese Trocken
5. Wehlener Sonnenuhr / Riesling Eiswein
6. Mühlheimer Helenenkloster / Riesling Eiswein
7. Serriger Vogelsang / Riesling Auslese
8. Kaseler Dominikanerberg / Riesling Auslese
9. Zeltinger Sonnenuhr / Riesling Trocken Auslese
10. Oberemmeler Hutte / Riesling Spatlese

3. FRANKEN WINES

One other important wine-producing region in Germany is that of Franconia or Franken, east of Frankfurt along the Main River. The wines produced here are much drier with a less intense bouquet than those of either Rhine or Moselle. These wines are sometimes referred to as **Steinwein** and are shipped in a flat-sided gourd-shaped bottle known as a **Bocksbeutel**. Some village names are: Eschendorf, Randersacker, Retzbach, Stetten, Würzburg.

Wines:

1. Würzburger Abtsleite / Riesling Spatlese
2. Randersackerer Pfulben / Silvaner Kabinett Trocken
3. Randersackerer Sonnenstuhl / Silvaner Spatlese Trocken

4. WURTTENBERG WINES

Württemberg is Germany's main red wine region. Main grape varieties for red wines are Trollinger, Lemberger, and Spätburgunder. Grape varieties for white wines are Riesling, Müller-Thurgau, and Silvaner.

Wines:

1. Verrenberger Verrenberg / Spätburgunder Kabinett Trocken (Red)
2. Stettener Brotwasser / Riesling Spatlese Trocken (White)

5. BADEN WINES

Baden contributes about 15% to the total German wine harvest

Wines:

1. Schliengener Sonnenstuck / Gewurztraminer Spatlese (spicy red)
2. Freiburger Schlossberg / Spatburgunder Weissherbst Kabinett (rose)
3. Ihringer Winkleberg / Silvaner Spatlese Trocken (white)

6. THE AHR WINES

North of the Mosel is the small region of the Ahr, which produces red wines & a few whites.

Wines:

Marienthaler Klostergarten / Spatburgunder Spatlese Trocken (R)

GERMAN TERMS

1. Anbaugebiet - A designated German wine region - 4 in all
2. Bereich - Sub region or district within an anbaugebiet - 35 in all
3. Domaine - Domaine or Estate
4. Edelfaule - Nobelrot
5. Einzellage - An individual vineyard site - 2600 in all
6. Grosslage - A group of individual vineyard - 152 in all
7. Suss reserve - sweet, unfermented grape juice
8. Troken-Dry
9. Halbtroken - half- dry or medium dry
10. Weinbaudomaine - wine domaine or estate
11. Weingut - Wine producing estate
12. Winzergenossenschaft - Winegrower's cooperative cellar
13. Eiswein - wine made from healthy grapes that are left on the vine until Dec. or Jan. and are pressed in their frozen state, producing intensely sweet, delicate & finely acidic wine.
14. Amtliche Prüfungsnummer (A.P. Nr.) - Certification number on Qualitätswein labels
15. Keller - wine cellar

DECODING AP NUMBER

All wines should have an AP Number (AMTLICHE PRUFUNGSNUMMER). This proves that a wine has undergone and passed various tastings and analytical test and its origin has been established to the board's satisfaction.

8:3 WINES OF ITALY: -

Italy is one of the greatest wine producing countries in the world with an annual production of 4,500 million litres. Italy is the world's largest wine consumer with estimated consumption of about 185 bottles per head per year. Italy produces some well known white, red and Rose wine. The most famous sparkling wine from this region is *ASTI SPUMANTE* which comes from the district of *PIEDMONT*.

The region of *TUSCANY* produces the famous *CHIANTI* which is bottled in a straw covered flask. It also produces the famous fortified wine *MARSALA* which is produced in *SICILY* and has a burnt taste and is generally sweet. Italy also produces a dry *MARSALA* known as Old *VIRGIN*. This wine is used mostly in kitchen and is an important ingredient in the famous Italian sweet called *ZABAGLIONE*.

Italy can be divided into 20 regions which can be divided in four zones as follows:

NORTH WEST ITALY

1. *PIEDMONT*: - Asti Spumante made from the Muscat grape
2. *LOMBARDY*: - Franciacorta's FULL RED'S /BRUTS, WINES
3. *LIGURIA*: - Famous for *RIVIERA* - Pleasant wines
4. *VALLED'AOSTA*

NORTH EAST ITALY

1. *TRENTINO* - ALTO ADIGE
2. *FRIULI*- VENEZIAGIULIA
3. *VENETO*- Famous for the Soave and Valpolicella wines

WEST CENTRAL ITALY

1. *TUSCANY* Famous for the Chianti Classico made from Sangiovese

grape.

2. UMBRIA - Famous for the Orvieto (white wine)
3. LATIUM- Famous for Est! Est! !Est!!! & Pracasti
both white wines

EAST CENTRAL ITALY

1. EMILIA ROMAGNA- Lambrusco (red, white, and rose) &
Albana di Romagna
2. THE MARCHES- Verdicchio (white wine)
3. ABRUZZO - Famous for Trebbiano d'
Abruzzo
4. MOLISE-

SOUTHERN ITALY

1. APULIA- Largest wine producing region
2. CAMPANIA- Lacryma Christi (Tears of
Christ)
3. BASILIC AT A-
4. CALABRIA-
5. SICILY- Famous for the Marsala
(Fortified wine)
6. SARDINIA - Famous for sweet dessert
wines

WINE LAWS OF ITALY

DENOMINAZIONE DI ORIGINE CONTROLLATA [DOC]

This indicates that the wine was made from specific grapes grown from a specific area and made and matured according to the best local customs and practices. Following are some of the Aspects of wine production that are regulated under these laws:

1. Area of production
2. Type of soil

3. Location of the vineyard
4. Type of grape variety used
5. Pruning and growing techniques
6. Allowable yields per acre
7. Allowable yield of juice per tonne of grapes
8. Minimum sugar levels
9. Minimum acid and extract levels
10. Method of vinification
11. Minimum ageing requirements

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA [DOCG]

It is a new top tier classification, which guarantees not only the origin but controls the type of grape, yield per hectare controls the type of grape, yield per hectare minimum alcohol content, the method of viticulture and vinification. It also guarantees that the wine has undergone a rigid chemical and sensory testing for quality and type. Only six wines merited this classification, they are CHIANTI, BRUNELLO DI MONALCINO, BAROLO to name just a few

LABEL LANGUAGE

ABBOCCATO -	Slightly sweet
ANNATA	- Vintage
BIANCO	- White
CLASSICO	- Classical or best part of a particular wine area eg, Chianti
DOLCE	- Sweet
FRIZZANTINO	- Slightly sparkling
RISERVA	- Matured for a specific number of years
RISERVA SPECIALE -	Like Riserva but older
ROSATO	- ROSE OR Pink wine

ROSSO	-	RED
SECCO	-	DRY
SPUMANTE	-	Sparkling
VECCHIO	-	Old
VDSfODAPASTO	-	Ordinary wine

THE ITALIAN WINES

SPARKLING WINES: Generic name of all Italian sparkling wines is "Spumante". Most of the sparkling wines are made from the aromatic moscato grapes. Mostly the charmat process is followed. The wines contain a very low degree of alcohol (10% or less) and are quite aromatic and sweet. The wines if dry are known as 'Brut'.

Ex: **Asti Spumante.**

The outstanding white wine of Asti, a delicious naturally sweet sparkling wine is made entirely from the moscato grapes. Served very cold it is a most refreshing drink either before a meal or with dessert. The finest quality is called Asti Spumante and bears a consorzio neck label showing San Secondo, the patron saint of the town of Asti.

Most Asti Spumante is made by the charmat process. A recent innovation in the Asti region is a dry sparkling wine called the Gran Spimante.

- Frizzante = crackling wines.

RED WINES:

CHIANTI
 BAROLO
 BARBARESCO
 VALPOLICELLA
 BARDOLINO
 BARBERA
 GATTINARA
 LUMBRUSCO

WHITE WINES: Italy has more than a handful of worthwhile whites, several of which have highly individual characteristics.

SOAVE
 ORVDETO
 CINQUETERRE
 FRASCATI

CORTESE

LUGANA

VERDICCHIO

EST! EST! EST! It is bright golden, scented but not very rewarding to the palate, like many Italian wines it can be either dry or semi-dry.

RAVELLO

LACRIMA CHRISTI

8:4 WINES OF SPAIN

Spain has the largest area of vineyards in the world yet it is only the third's largest producer. Closer planting of vines and improved methods of viticulture will, eventually, improve volume, but the quality is already there as the country produces some excellent wine in a wide variety of styles. The wine is controlled by 28 denominations of origine—Denominacion de Origen (DO) -which regulates the viticulture and vinification standards and set guidelines for marketing, promotions and sales. Denominacion de Origen Calificada is a new super category established in 1991 to acknowledge fine quality wines. Of all the wines produced the Sherry is the most famous.

8:4:1 Divisions of Spanish region

1. RIOJA:-

Produces mainly red wines

The grapes mainly used are Tempranillo and Garnacha.

Grapes for white wine production are: Vitura, Malvasia & Garnacha Blanca.

Wines are:

- Faustinol / Gran Reserva
- Vina Albina / Reserva
- Puerta Vieja / Crianza

2. LA MANCHA:-

It produces both Red and White wines but is mainly known for its strong Red Wines

3. CATALONIA:-

The main city is Barcelona which is divided into 3 districts

a) ALLELA:-

Produces white wines

eg. Marfil which means IVORY.

b) PENEDES:-

Known for its sparkling wines, which are divided into two categories - Cavas and Granvas.

c) TARRAGONA:-

Known for its fortified and sweet wines

Wines are:

- Louis de Vernier / Cava Brut Royale
- Torres Vifia Esmeralda (white)

4. VALENCIA:-

Produces sweet Red table wines

5. GALACIA:-

Produces a green white wine similar to the Portuguese VINHO VERDE

6. ANDALUCIA:-

This region produces lovely fortified dessert wine, Malaga, once known as "Mountain" that is rarely seen today outside Spain. E.g. Bodegas Barcelo

The latest control body along with the DOC which has been imposed by the Spanish Govt. in order to improve the standards and methods of production is the INDO which means [INSTITUTO DE NACIONAL DE ORIGEN]

The vines are not labelled with vineyards / Regional names but with *trade or house* names put on them by the producer.

8:4:2 LABEL LANGUAGE

BODEGA	:	Winery
GLARETE	:	light red table wines
ESPUMOSO	:	Sparkling.
GRAN RESERVA	:	The highest grade for a quality wine which has spent 2 years in casks and 3 years in bottles.
RESERVA	:	A wine which has matured 1 year in cask and 2 years in bottle.
ROSADO	:	Rose or Pink
SECO	:	Dry
VINO DE CRIANZA	:	Aged for only one year in wood and only a few months in the bottle.
GARANTIA DE ORIGEN:		Wine not aged in either wood or bottle.
TINTO	:	Red
VENDMIA	:	Vintage harvest.

Names of some of the grapes grown in Spain are:

- Tempranillo, Granacha, Graciano, and Mazuelo (Red Grapes)
- Malvasia, Viura and Parellada (White Grapes)

8:5 WINES OF PORTUGAL: -

Portugal is a small country which produces a wonderful array of wines from table wines to the two classic *PORT AND MADEIRA*.

The table wines although not really renowned as the fortified wines reach a good average standard. Portugal is the fifth largest wine producing region in the world. A great variety of grapes are used in the production of these wines some of which are as follows:

RED GRAPES

1. AGUA SANTA
2. RAMISCO
3. TOURIGA

WHITE GRAPES

1. ARINTO
2. MALVASIA
3. MOSCATEL

WINE REGIONS

There are 10 main wine regions in Portugal which are found either in the mountainous region, the plains or in the oceans

1. BAIRRADA:-

This region is known for good quality red wines which are rich in tannin when young but becomes mellow and soft with ageing. White wines of average quality along with some sparkling wines are also produced here.

2. BEIRAS:

This produces some ROSE wines along with some excellent red wines and a well known sparkling wine called RAPOSEIRA. The white wines tend to be slightly acetic.

3. BUCELAS:-

This region produces white wines from the classic 'ARENTO' grapes.

4. CARCAVELOS:-

This region is noted for its almond flavoured fortified wines.

5. COLARES:-

This region is famous for red wines produced from the 'RAMISCO' grapes

6. DAO:-

This region is famous for its full bodied, earthy red wines. They are mostly blended and have an agreeable smoothness because of their unusual rich glycerine content.

7. ESTREMADURA:-

This region is famous for both red and white table wines.

8. MINHO:-

This region produces one of the most distinctive wines in Portugal called VINHO VERDE (GREEN WINE). The green refers to the youth and the personality of the wine which is made from under-ripe grapes. These wines can either be red or white. These wines undergo MALO-LACTIC FERMENTATION in order to break down the strong malic acid present.

9. SETUBAL:-

This is famous for the fortified, intensely sweet amber coloured "MOSCATEL DE SETUBAL".

10. TRAS - OS - MONTES:-

This region is very famous for the internationally known "MATEUS ROSE". This wine is beautifully labelled and presented in a "Flagon" shaped bottle.

CONTROL BODIES OF PORTUGAL

The control body of Portugal is the DOC which stands for "**DENOMINACAO DE ORIGEN CONTROLLADA**". This is similar to the AOC of France.

The equivalent for VDQS wines is the **IPR [INDICACAO DE PROVENCIA REGULAMENTADA]**.

The equivalent for VIN DE PAYS wines is the V.R which means "**VINHO REGIONAL**"

8:6 WINES OF AUSTRALIA

In the past Australia wines were not considered to be good wines. But that has changed of late. Today most of the wine shops stocks Australian wines and the range gets bigger and bigger, annually. The Australian wines are normally a *blend of two or more* grape varieties. The Chardonnay, Gewurztraminer, Rhine Riesling, Sauvignon Blanc and Semillon are the main white grapes, with the brown Muscat for

dessert wines. Red wines are made from Cabernet Sauvignon, Pinot Noir, Hermitage, Shiraz and Malbec grapes.

Australian wines are made in New South Wales not far from Sydney, in Barossa Valley, Clare Valley, Coonawarra, along the banks of the Murray River, in Queensland etc.

Labels are informative, stating the grape or combination of grapes used. They tend to give information such as the **Baume number** (sugar level of the grape when picked), age in casks, and date of bottling. Words like '**Private bin**', '**Reserve Bin**', and '**Bin number**' indicate that the wine comes from a single vineyard and is of superior quality.

Wines from Australia:

- Chapelhill - white
- Hunter Valley - dry white
- Allandale - red
- Grant Burge - red
- Gape Mentelle - red
- Cullens - white
- Lindeman's Chardonnay-white

8:7 WINES OF INDIA: -

Wine has been known about and imbibed in India since prehistoric times. Artifacts of the great Indus civilization, contemporaneous with Egypt of the Pharaohs have indicated its use. Wine, then known as *soma*, was associated with Indra, the warrior god and the most popular deity of the Hindu pantheon. Soma was poured as a libation and drunk at religious festivals. Macedonian colonies established in India by Alexander the Great, also propagated the wine (the British museum has a attractive silver wine bowl from this culture).

Wines have been lauded in poetry for many centuries, the most famous example being the immortal verses of the renowned Indo-Persian master OMAR KHAYYAM (1048-1131) in his celebrated 'Rubaiyat'. Early European travellers to the courts of the grand Moghul Emperors, Akbar (1550 - 1605), Jehangir (1605 - 1627), and Shah Jehan (1627 - 1658, famous for building the Taj Mahal') have had the opportunity to taste the famous wines of Hyderabad, Surat and from the renowned royal vineyards in Maharashtra. Alas, no examples of these wines exist today. But many pictures and works of art including, particularly a gold coin ordered by Jehangir himself, brandishing a wine cup remain with us and bear testimony to the popularity and enchanting qualities of the wines of that era. In the 19th century, under the British influence, vineyards were also established in Kashmir and Baramati, Maharashtra (land of the twelve soils).

At the Great Calcutta Exhibition of 1884 a number of Indian wines were exhibited and favourably received. But alas, in 1890 the Indian vineyards, as had happened to those in Europe weredecimated by Phylloxera (a wine louse that destroyed most of the wines in the world). Despite a strong recommendation then, to the Imperial government of the day by eminent Professor Royle, that grafted American vine roots should be utilised, it has taken nearly a century for Indian vineyards to reach anything approaching their former glory.

Wines have been made in India for some time. But Classic wines are new to India. By this we mean, wines made in the traditional French style, from specially grown grapes, root stocks of which are imported and grown on Indian soil. These are also referred to as "Authentic Wines", "French, Classic Wines" or "Fine Wines". Wine has been made in India for many thousands of years, some say for 5,000. Today India has 123,000 acres of vineyards, but only one per cent of them are used for wine. Long shunned as almost a contradiction in terms, Indian wines are finally taking pride of place on gourmet tables around the world. And the myth that Indian wine doesn't go with Indian food has been successfully broken, thanks to the aggressive promotional campaigns by Indian wine makers.

India produces premium or finished wines like Chantilly, Grover's La Reserve and Sula (Chenin Blanc). All port wines are cheaply priced in India and there is a wide variety to choose from. Figueira's red port, Figueira's white port, Port No 7, Vinicola's Port and Golconda Ruby are the more popular. Port wines normally taste sweet and are synthetically processed as opposed to the natural processing that other wines go through.

Among sparkling wines, Marquise de Pompadour (a creamy, crisp and refreshing champagne made from a blend of Chardonnay, Pinot Noir and Ugni Blanc grapes), and Joie-Cuve Close Bubbly (an elegant sparkling wine with a fruity bouquet) are on offer.

Chantilli (red and white wine) and Vin Ballet (red and white wine) are the top-selling Indian wines.

8:7:1 GRAPE VARIETIES

In the early 1990s, there were 20 million acres of land under grape cultivation world-wide, producing over 60 million tones of grapes, making this the world's most important fruit crop. There are literally hundreds of grape varieties of which only the Classic varieties are used to make Classic Wine. Classic Reds and Whites grown in India are mentioned below:

White Grapes

Chardonnay: The greatest dry White wine grape in the world. This Classic variety is responsible for producing the great White Burgandies

and is one of the three major grape varieties used in the production of Sparkling Wine.

Chenin Blanc: A variety that acquired the name from Mont-Chenin in the Touraine district around the fifteenth century. The grape has a good acidity level, thin skin and high natural sugar content, widely used in Loire.

Muscat: This variety is used for the famous dry wines of Alsace.

Sauvignon Blanc: A grape at its varietally best thrives in the central vineyards of the Loire, where

it produces aromatic dry wines. In Bordeaux, it is also used to produce dry wine.

Semillon: Semillon is the mainstay of White Bordeaux, both dry and sweet. In Bordeaux it is appreciated for its rounded quality, to a lesser extent in dry white wines. It is also widely grown in Chile and South Africa.

Ugni Blanc: Ugni Blanc is a grape variety mainly used for producing Cognac/ Brandy. However, in warmer climates as in India, it gives a very fruity taste of distinctive character.

Pinot Blanc: A variety of grape with full character grown in Alsace, Appley & buttery, fresh and leafy.

Red Grapes

Cabernet Sauvignon: The noblest variety of Bordeaux. Rich in colour, aroma and depth. Many of its classical traits have been transplanted in California, Chile and Australia.

Gamay: The famous grape of Beaujolais. Wine made from this grape variety by Maceration carbonique method should be drunk very young and fresh.

Merlot: This grape produces though not very deep, nicely- coloured wines, soft in fruit and capable of great richness. Widely used in Bordeaux in St. Emillion

Pinot Meunier: An important variety in Sparkling Wine which gives more fruity appeal than, the Pinot Noir, when young. It is therefore essential for early drinking Sparkling Wine.

Pinot Noir: One of the classic varieties of Sparkling Wine and is the most popular grape variety in Burgundy. Under ideal, slightly warmer,

climatic conditions, the Pinot Noir can produce the richest, most velvety smooth wines in the world.

Cabernet Franc: A variety grown throughout Bordeaux. It is known as Bouchet in St. Emilion.

All the above grape varieties normally grown in India are table varieties which do not produce good quality wine as described above. However, in the last decade most of the Classic varieties as described above are cultivated and produced in India by importing the rootstocks from France and other wine producing countries. Classic wines can be *produced only from classic grapes. It has been said that great wines are made in only great vineyards.* Each part of the grape contributes to wine: the skin, the pips and the pulp. Some wines are made from a single grape, others from a combination of two or more. If one thinks that red/dark grapes make Red wine exclusively and light-coloured grapes only make White or light wines, one would be out of thousands who think so.

The key to the quality of wine is the climatic and soil conditions of the vineyards. The vineyards at Narayangaon match the precise conditions of the historic vineyards in the famous wine making districts of France. In these idyllic surroundings are grown the finest grapes suitable for making classic wines. The root stocks of the world renowned grapes like Chardonnay, Cabernet Sauvignon, Pinot Noir, Ugni Blanc and Merlot are imported from France and transplanted on Indian soil. The wines are under strict quality control measures and can be compared to some of the good wines in the world.

8:7:2 Good wines produced in India are

1. **Riviera red wine** - It is a dry wine with a fine balance of fruit, tannin, acidity and alcohol. They are made from Pinot Noir grapes.
2. **Riviera white wine** - It is a classic Blanc de Blanc wine. It is made from Chardonnay and Ugni Blanc grapes. It ranks among the finest dry white wine in the world.
3. **Marquise De Pompadour** - It is an authentic sparkling wine made in India. Abroad it is sold under the brand name of OMAR KHAYYAM. It is made by Methode Champenoise. It is made from me Chardonnay, Ugni Blanc and Pinot Noir grapes.
4. **Joie** - It is the first authentic Sparkling wine made by Cuve close method it is blend of Chardonnay, Pinot Noir and a variety of special developed Thomson seedless grapes.

5. **Chantilly** - Cabernet Sauvignon - It is a rich red wine made from the Cabernet Sauvignon grapes, a variety popularly associated with Bordeaux region of France. They are matured in French oak casks. It is full-bodied wine with exquisite bouquet and rich aromatic character.

6. **Chantilly white wine** - It is a medium dry Blanc de Blanc wine. It is made from a blend of Chardonnay grapes.

Wine & Indian Cuisine

Wine is an extremely versatile drink, but it can be best enjoyed when selected as an accompaniment to food. Wine has mild alcohol, is mild in its contact with your palate and it enhances, much like the seasoning of the food, the entire complexity of taste buds. The extreme masala content gives you the feeling that wine doesn't go well with Indian food. But that's not quite true. If the masala is not too strong, and the stress is more on ingredients like ginger, garlic, onion and local herbs, wine goes with them beautifully. Light chilli content, in fact, opens the taste buds without exactly lacerating them. But, surprisingly, Malabar cuisine, with so much of chilli in it, still goes extremely well with the chilled white wine because they also use a lot of coconut in it, which serves as the protective base and neutralises the chilli. But the same can't be said of the Hyderabad! Cuisine because of lack of chilli neutralises. Too much of red chilli can be a disaster for wine. When your taste buds have been slightly opened to receive the tingle of wine, something dead seems to come to life and something magical starts to happen.

Enjoy the red wines with slightly spicy Gelawati Kababs and see how your world changes into pure bliss. Red wines, however, don't go very well with seafood. When the natural iodine content of seafood reacts with natural tannin in red wines, they produce a very unpleasant metallic taste in the mouth. A sauce or strong gravy too can influence the choice of wine.

As a basic rule, the more simply cooked the meat, the lighter the wine should be. Generally, food that is balanced, i.e. sweet, sour, salt all in good proportion with no one element dominating, pairs well with the wine that is balanced, i.e. wine that has flavour of fruit, acid, tannins, alcohol in good proportion with no element dominating. Thus, a cuisine with herbal components like coriander, cilantro or opal basil will go well with Sauvignon Blanc or Cabernet Sauvignon, whereas cuisine with earthy components like meat and mushrooms will go better with older Cabernet or older Chardonnay. In the same way, cuisine with meaty components like that of duck, beef or lamb will go well with Merlot or Cabernet. The golden rule is compatibility and not compatibility.

Check Your Progress:

- Q. 1. What are the major wine-producing regions of France?
- Q. 2. Burgundy is one of the most fascinating wine growing regions in the world. Why?
- Q. 3. What are the two major categories of German wines?
- Q. 4. Which are the control bodies for wines in Italy?
- Q. 5. Which are the main wine regions in Portugal?
- Q. 6. Name five famous wines from Australia.
- Q. 7. Which are the major grape varieties for wines?
- Q. 8. Write short notes on:
 - Wines and Indian cuisine

Answer: -

Read the following article No. for Answer

1. 8:1
2. 8:1:2
3. 8:2
4. 8:3
5. 8:5
6. 8:6
7. 8:7:1
8. 8:7

Chapter 9

Banquets

Structure:

- 9:0 Objectives
- 9:1 Introduction
- 9:2 Banquet Classifications
 - 9:2:1 Formal Banquets
 - 9:2:2 Informal Banquets
- 9:3 Hierarchy of Banquet Department
- 9:4 Job Descriptions
- 9:5 Points to Be Kept In Mind While Handling Banquets
- 9:6 Banquets Organisations
 - 9:6:1 Points to be kept in mind at the time of organizing
- 9:7 Sequence of service in formal banquets
- 9:8 Buffets
 - 9:8:1 Types of Buffets
 - 9:8:2 Points to Be Kept In Mind While Planning Buffets
- 9:9 Conference
 - 9:9:1 Types of Meetings
 - 9:9:2 Negotiations and Arrangements
 - 9:9:3 List of Equipment Used In A Meeting Room

9:0 Objectives:

- To understand the operation of banquet department
- Study the hierarchy and job description of banquet department.
- Understand the procedure while taking down banquet functions
- The facility that could be offered to the guest
- Pre and post banquet preparation.

9:1 Introduction:

The banqueting department is a part of the food and beverage department. The word banquet has possibly come from the word 'Bane' which means bench. Banquet signifies a sumptuous or grand meal given to a large number of guests on a festival or a ceremonious occasion or it is given to bring together people of the same tastes religion or political ideas or of the same social status or profession, the banqueting era began when large gatherings at the table became possible.

The origin of banqueting goes to per-historic times and the two great events of those times were birth and death. Banquets in the Middle Ages were known for the extraordinary number of people and vast quantities of food served. Over the years this has been diminishing and the long 12 course menus have bow been reduced to simple 4 to 5

course menus. At banquet parties all the guests eat similar dishes at the same time.

In most hotels banquets is the highest revenue earning outlet of the F&B department. A banquet is a department that holds and organizes various parties and meetings not only within the hotel premises but outdoors as well.

9:2 Banquet classifications: -

9:2:1 FORMAL BANQUETS

As the name suggests the type of atmosphere at such banquets is very formal. There has to be very high standards of service at these types of banquets. The guest will either be seated on round tables placed in a symmetrical fashion or on a table placed in an E, T, V, or U shape, with the host or top level delegates seated at the head table.

The minimum space required for one person is 15 sq feet and on the table a space of 2 to 3 feet. Generally 8 persons are attended by one waiter. Dress regulations are strictly followed.

9:2:2 INFORMAL BANQUETS

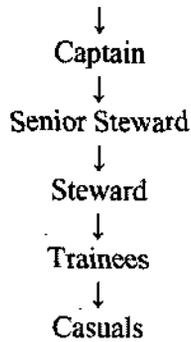
As compared to the above this type of banquet is very informal. The method of service is also very casual with all the tables being served at one time. Generally one waiter will serve approximately 16 to 20 people. The service of a toast master is very rarely needed.

In some hotels where the banquet revenue is not very high the banqueting dept. will be merged with one of the restaurants and all the banqueting functions will be looked after by the staff of that restaurant with additional help from the other outlet of the food and beverage department. But if banquets is the highest revenue producing outlet of the F&B department then the staff for banquets would be as follows:-

9:3 Hierarchy of Banquet department

Banquets Organization





9:4 JOB DESCRIPTIONS

1) Job Title Banquet Manager

REPORTS TO F&B Manager

JOB SUMMARY	1	Responsible for receiving information and scheduling functions for banquet staff and requisitioning of extra waiters when required.
	2	Supervisions of the function room layout and the post clearing of the room.

DUTIES	1	Preparing a function sheet from the information collected during discussions with the client and distributing them to the kitchen, H.K, F.O and other concerned departments.
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instructing the function	2	Requisitioning the required staff and them of the work expectations of
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as well as the actual functions.	3	Supervising the laying for the function other extra arrangements and
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departments which are function arrangements	4	Co-ordinating with all other involved with the
---	---	--

determine the minute arrangements	5.	Meeting with clients and hosts to requirements as well as last if necessary.
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QUALITIES	1	Co-ordinating skills
	2	Should be able to deal with clients

QUALIFICATIONS	1	Hotel school or University
banqueting dept	2	Experience in a 5 star hotel in the or F&B operations.

2) Job title Banquet Captain

REPORTS TO	The Banquet Manager
JOB SUMMARY	Responsible for effective operations of giving sound instruction to waiters and house men.
DUTIES	1) Ensuring an efficient standard of service
function	2) Co-ordinating service between the waiter and the guest.
waiter and	3) Setting up the correct layout according to functions
requirements	4) Assisting the waiter if and when necessary for the efficient running of the functions
QUALITIES	1) Good Appearance
	2) Honest and reliable
	3) A team leader
	4) A pleasant personality
QUALIFICATIONS	1) A Good education
	2) A hotel school graduate
	3) A minimum of three years experience in an international standard hotel at the waiters level
	4) Preferably some banqueting experience

3) Job Title

Banquet Waiter

REPORTS TO	The Banquet Captain
JOB SUMMARY	Responsible for good service of food & beverage at functions,
DUTIES	1) Ensuring the mise-en-place of tables and covers are complete
function menus	2) Should be familiar with banquets, and necessary mise-en-place
relationship	3) Maintaining a good working relationship with other departments
and ambassador for the	4) Serving at the functions in an efficient responsible manner as and hotel

tidy at the 5) Leaving the function room clean and end of the service

QUALITIES 1) A good appearance

2) Observant

3) Efficient

QUALIFICATIONS 1) A good general education

2) A graduate of a hotel school with a bus boy experience in an international hotel or restaurant.

9:5 POINTS TO BE KEPT IN MIND WHILE HANDLING BANQUETS

1. Check the date and the number of pax
2. The menu chosen should be within the price the guest can afford.
3. Special points like number of vegetarians and non vegetarians to be noted down
4. The menu must possess banqueting facilities like easy to cook *in bulk*, easy to portion out and easy to keep hot till required for service.
5. A guarantee for minimum number should be taken
6. Finalize the drinks to be kept in the bar with regards to the budget of the guest
7. Check to see if there is going to be any live entertainment, dancing, fireworks etc and inform the guests the rules and regulations of the hotel
8. Check whether a master of ceremonies or MC or a toastmaster is required or not.
9. Check as to who will be responsible for the preparations of table plans (in case of formal banquets)
10. Make arrangements to regulate traffic by security personnel or police during the function.
11. See that the facilities are provided to the guests for example as they step out of their vehicle they should be directed to the banqueting area without much walking.
12. Adequate cloakroom facilities should be provided to the guest.
13. Check whether press should be invited or not.

14. Particulars for payment of bills to be checked with co-ordinator. - Example whether the guest will be paying by credit card, cash or if the bill has to be sent to the company.

15. Other services to be provided like: - a) Cloak room attendants' b) Floral arrangements c) Lighting arrangements

9:6 BANQUETS ORGANISATIONS

PRE- BANQUET ORGANISATION

The success of the banqueting department depends a lot on the organisation capabilities of the banquet supervisors and managers. Organisation involves the preliminary as well as final negotiations between the organisers and the caterers. These negotiations should be conducted properly because much of the advance preparation in banquets depends on such negotiations. The organisers should agree to the charges and should also ultimate the hotel about its probable requirements. The organizers will normally place its faith in the caterers hence the banqueting department should not only give good service but should also look after the interest of the organizer from the beginning to the end.

9:6:1 Points to be kept in mind at the of organizing

1. MENU PLANNING

Menu planning is very important to banqueting. The menu must be easy to cook, dish-up. Keep well hot and serve. This might well impose a limitation of choice, which can prove difficult, because guests at a special function always anticipate being served with the best of everything. It is usually for to caterer to draw up a list of high quality dishes, which possess those banqueting qualities. The correct, prompt and attentive service of a high-grade meal is also important.

2. COSTING

This deals with the economic aspect. It needs careful attention and preplanning. The entire function is subjected to thorough costing. The costs of food and beverages, staff equipment, fuel, laundry, printing etc have to be taken into consideration. None of the overheads should be overlooked. Against these charges the actual and estimated revenue will be added. It is always better to over estimate the cost rather than under estimate the revenue. Advance information as to the numbers and other particulars should be accurately collected.

3. SENDING INFORMATION

Once the banquet plan has been formulated, detailed instructions are sent out to all departments concerned, normally a standard function prospectus is employed giving all details required to be known by various departments and sections. An itinerary should be prepared in cases of conferences or groups staying in the hotel for more than a week. The copies of the function prospectus and the itinerary should be distributed to all departments concerned; the F.P is a sheet which provides all information required to be known by all staff from the chefs to stewards to cashiers.

4. INSTRUCTIONS TO ANCILLARY SECTIONS

The plate room on the kitchen stewarding must be notified in advance of the date, time and place and the total number attending the function. It is however advisable to give greater details to this department. They have to attend not only to the supply of silver but also for plate cutlery and glasses. They will therefore require knowing the details of the menu, *no. of silvers required along with the size, no. of glasses along with the types.* In some hotels the banquet staff may handle this itself.

5. BAR STOCKS

With meals the organiser is able to purchase a certain number of bottles of wine, beer, spirits etc. There are two types of bars possible- A Host bar and a Cash bar. A Host bar is a bar where the host pays for all the drinks consumed by the guests while a cash bar is a bar where each guest pays for their own drinks.

These bars can either be a full bar, where all possible brands (imported and Indian) will be served or the organisers may specify certain drinks to be offered (restricted bar). Hence, keeping in mind the type of bar requested by the organisers necessary requisitions must be made.

At the end of a function if the organiser queries his drink account the management should be in a position to indicate the exact amount consumed, *if the guest brings their liquor corkage is normally charged on each bottle. **Corkage is a certain fixed percentage calculated on the selling price as on the beverage card.*** It varies from hotel to hotel and whether to charge or not to charge will be totally at the discretion of the banquet manager.

Smokes- cigars, cigarettes must be controlled in the same manner as drinks. When inclusive in the function the host will agree to pay a set amount. At public functions the smokes will be kept at the bar while in formal banquets it would be taken around.

6) FUNCTION FURNITURE

Primarily organisation should ensure that adequate furniture and equipments for banqueting is available staff who are served at the function may not be involved in the selection procedure of this furniture an equipment but they have the responsibilities of handling and taking care of the furniture, Banquet furniture should be flexible should be little and durable and should compliment with the function room and function ambience.

7) STAFFING

When regular functional catering is practiced as a recognized department a banqueting manager is appointed and he is assisted by a supervisory staff and a small number of waiting staff. This staff is then provided with other regular house staff or part time extra waiters according to the requirements. When casuals are arranged for the function, regular banqueting staff take should take charge of vulnerable points like Bars, settling of bills etc.

Space and guest per waiter:-

The guest is seated according to the plan which is made according to the room size, shape and number to be accommodated. A minimum space of 4 1/2 ft between each table is allowed for accommodating chairs and space wide enough to make serving easy. The space required for each cover is minimum of 28" inches and maximum of 32"

- a) A steward is normally allotted 8-12 covers for a formal party while in case of an informal party he might have to serve upto 18-20 covers.
- b) A wine waiter may serve upto 30-35 covers
- c) During formal banquet the function captains stands behind the chairman during the meal
- d) While the manager stands right opposite the captain for signals and instructions

8) MISE-EN-PLACE

As a success of a banquet lies on its organisation, a complete mise-en-place of all material is essential. All cutleries must be on the table. The various wineglasses to be used must be on the table. The exceptions being liqueur and brandy glasses. In case of formal banquets the ashtray is laid at the time of toasting and not before. Cutlery and crockery are laid as for TDH menu. The wine glasses can be arranged in two ways.

1. In a straight line across the top of the joint knife in the order in which they are going to be used.
2. In a triangle (anti clockwise direction).

9) PREPARATION

Mean while behind the scenes the banquet manager should attend to the final details such as flower arrangements, audio video equipment's etc. Five minutes before opening the door to the banqueting hall to allow the guests to enter, the waiters return to their stations and take their positions. They should be lined up in the same order next to their station. If candles are provided, they have to be lit before the guest enters.

10) BRIEFING

Banquet is normally handled and overlooked by one person only. Usually it will be the banquet manager or the senior head waiter. The person directing the operation must have complete information and should know exactly what has to be done. All staff should know in *advance their duties and the procedure to follow during the course of the function*, for this all the staff will assemble and a briefing is conducted before the commencement of the function. The manager will explain the menu, the sequence, types of service, whom to approach if any problems complain and differences. This will help in the smooth, quick and efficient service.

9:7 Sequence of service in formal banquets

CHECKING IN THE GUEST: -

All guests on arrival will give up their invitation card to the official of the banqueting department at the door. This helps to know the exact number catered for and the kitchen is intimated accordingly. A M.C (master of Ceremonies) announces the guest as they arrive. The chairman and other prominent officials welcome them. A time of 30 minutes is allowed for the guests to assemble in the foyer or Ante-room. A bar is usually provided in the foyer for the service of aperitifs. A bar man and a few waiters are in attendance. Payment of drinks will have to be made at the time of service unless specified other wise,

WINE SERVICE

Once the guest enters the banquet hall the drink orders are taken. All drinks are paid individually unless wines are pre-arranged and included

in the function. A guest ordering for wine, liquor or cigars should not be bothered with the payment until the close of the meal.

WAITER SERVICE

Each waiter carries out dishes sufficient for his station. As soon as each course is finished the plates are cleared and the dishes are carried back to the wash up. After each course the waiters will enter the hall with the next course and will take up their place in a straight line. The headwaiter will give a signal and the service of the following course will begin. The headwaiter will assist in the service if required. When the final course is served the tables are cleared and coffee cups will go around. It is at this point that the toast is announced by the M.C. The wine waiter will take a last round to check if there are any more orders of drinks and smokes. The speeches will now begin. During the speeches there should be no disturbances. The waiters will clear from the room. Only the wine waiters will remain in their positions so as to be available when the guest needs them.

TIMING AND MOVEMENT

The waiters clear and serve as a well drilled team. During service the staff movements are directed by the headwaiter. In case of the head table, the headwaiter will start the service followed by the rest of the waiters. When not serving the waiters should stand in their respective positions constantly keeping an eye on the main table as well as their own table. On no account should the waiters enter into a conversation with each other.

Steps in formal service: -

1. The stewards stand at their stations when the guest arrives in the banquet hall.
2. Each steward will move towards his table and pull the chair of cover no.1 and help the guest seat giving preference to the ladies first.
3. Once every body has been seated the wine waiter will take the order in a systematic order
4. On the signal given by the manager to the function captain, the captain moves towards his unit and everybody follows him in a straight line and in an orderly fashion. Timing is the most important element in the service and should be done with precision and grace.
5. Each steward will stand behind cover no 1 of their respective tables and will start serving when the signal is given. Usually the headwaiter

will serve the Chairman first at the same time service will begin on other tables. A steward will normally move in a clockwise direction.

6. After serving everybody, the waiters will stand behind the chair where they finished serving.

7. On getting the signal, the function captain moves and leads the way.

8. Every time clearance is done, all soiled dishes and cutlery are removed.

9. Before the clearance is done remove all salt & pepper shakers, saucers, bread and butter along with the soiled dishes and cutlery.

10. The crumbing is now done. Starting from the left-hand side and moving anti-clockwise.

11. While crumbing bring the dessert cutlery down, dessert fork from the left hand side and dessert spoon from the right.

12. The wine steward does not go out with other stewards but stays back and serves wine according to the courses and water is also served.

13. The wine steward serves the cognac and liquors.

14. Coffee is served by steward no. 1 from the right and the coffee cups are placed by steward no.2 right.

POST BANQUET ORGANISATION

After the function is over the function area should be stripped down and re-arranged for the next function. Do not start stripping the room when the guests are present. The clearing up of the function area would include the following duties:-

1) FUNCTION FURNITURE

The tables and chairs should be stacked neatly and taken back to the place from where it has been brought. They should be stacked systematically so that at any given time the count of your function furniture can be taken. It is the responsibility of the person in charge of the function furniture to clear their respective sideboards.

2) BAR

The bar stocks should be taken down. Once the party is over and the coordinator has agreed to close down the bar, the unused or unsold items along with the glassware and further miscellaneous items can be taken back and stacked whenever designated. The empties should not be

cleared until the guest have checked and signed the bill. After this the empties can be taken and stacked neatly in a place, designated for hotel empties.

3) BUFFET

Before clearing the buffet, check with the co-ordinator and only after receiving a "go ahead" should the banquet staff start clearing the buffet counter. All the remaining food should be sent back to the kitchen. If the guest are still sitting in the function area put a clean tablecloth on top of the dirty buffet table top. Unfrill the tables only when all the guests have left.

4) LINEN

All the banquet linen should be folded neatly, counted and bundled separately ie. Napkins in bundles of 10, buffet linen separate, frills and satin separate etc. It will be then sent to the H.K and fresh linen will be collected as per the next functions requirement.

5) BACK AREA

This is the most critical point in the post banquet organisation. Proper planning is of uttermost importance. The plates, cutleries glassware and other miscellaneous item such as chaffing dishes, platters, bowls etc. should be washed, wiped and stacked systematically. The kitchen stewarding should be briefed as to what is expected from them.

9:8 BUFFETS

A BUFFET can be defined as a counter or a table where food is attractively exhibited and at which guests can help themselves.

Buffets are becoming very popular with all classes of people. one of the reasons for this is that many business men are in a hurry and so with a buffet displayed they can help themselves and do not depend on waiters' efficiency. Also unlike the traditional menu, the guest can see the food on display and can make their choice or selection and can go for second helping. Many people nowadays get bored to see the same menu and are looking for something new. Hence, many of the managers try to have a kind of theme buffet on regular basis.

1. International theme- French, Mexican, Thai, etc
2. Seasonal theme - winter buffet, pool parties etc
3. Based on Religious celebrations- Diwali, Christmas, Id etc

4. Special occasions- Fashion shows, sports events, weddings etc.

5. A year around buffet- weekly buffets on Saturday and Sundays

A good manager should have his own list of events for consultations: he should also check local local associations of that locality and consequently plan his activities to attract the local community.

Advantages of Buffet: -

1. Maximum service with minimum help
2. Eliminates poor and costly service
3. Eliminates cold food frictions and complaints
4. Permits exciting and appetizing displays
5. Permits tremendous variety and opportunity for various themes
6. Reduces food cost through imaginative use of leftovers
7. Allows the chefs and the F&B staff to display creativity
8. Increases in potential party business and can build a reputation for the entire food service operation.

Points to be kept in mind while planning a Buffet menu

1. Work out the menu and buffet theme according to the price expected by the guest E.g. the budget of the guest.
2. Check with the guest the number of people expected, also check the no. of veg. & non veg.
3. Check the type of buffet required
4. Keep in mind the availability of certain food items
5. Make sure that the food is easy to cook in bulk and is easy to portion out
6. Make sure when planning menu that there is difference in colours textures and no main ingredient is repeated
7. Try to suggest menus that have already been suggested or chosen by other parties taking place on the same day
8. If the menu is written in any language other than English a brief explanation should be given to explain the item.

9:8:1 TYPES OF BUFFETS

There are basically 5 different types of buffets

1. Display buffet
2. Breakfast buffet
3. Full buffet (formal)
4. Fork buffet
5. Finger buffet

1. DISPLAY BUFFET

Some large restaurants set up a display in the center of the room to catch the customer's eye. These displays include an arrangement of flowers or fruits in season or shellfish on ice or other delicacies. Sometimes an arrangement of cheese, wines and spirits are also included. The sole purpose of the display is to show customers some of the items that the restaurant can offer and to decorate the room. Display buffet also give the chefs and the F&B staff a chance to display their creativity.

2. BREAKFAST BUFFET

Many international hotels offer in-house guests and other customers a breakfast buffet with a wide selection of dishes organised on a self-service style with the exception of hot beverages, which are ordered to a waiter. The selection available will vary from one hotel to another. A breakfast buffet would normally include different type of breads, preserves, fruits, cereals, veg and non-veg cutlets, cheese etc. Normally many hotels follow the American buffets.

3. FULL BUFFETS

A full buffet is normally a main meal. For a full buffet tables and chairs are essential for all guests and these should be fully laid with all crockery, cutlery and glassware. Since the food is displayed on the buffet the Chef gets a chance to show his skills in decorating a dish. It must be remembered however that if the guests are to collect their own food the garnishing cannot be elaborate otherwise the last guest will have to face a far from appetising site. Simple but effective garnishing should be done.

A buffet table top must be frilled right down to the ground on all sides. Coloured frills can be used but the table top should white because nothing displays food quite as well as a plain white linen table top. A

buffet itself can be decorated but again this should only enhance the appearance of the food and not spoil its taste.

In case of full buffet the guest might first inspect the buffet and then either requests the staff to serve the dishes on the table or may do self-service. It is good to have a service staff behind the buffet table to help the guests serve themselves since very few people have the ability to handle service and carving cutlery speedily and neatly. These types will include both hot and cold dishes.

4) FORK BUFFET

Fork buffets has been defined as a meal, which can be eaten standing up with a plate in hand, and fork in the other. These events are ideally suitable when space does not permit tables and chairs for all. Never the less as many tables and chairs possible should be provided so that the guest can keep their drinking glasses on them. A fork buffet table can look just as attractive as a full buffet but the range of food cannot be as wide and should not contain any item which is difficult to cut with the fork only. It is important to provide a lot of napkins of good quality along with finger bowls if required.

9:8:2 POINTS TO BE KEPT IN MIND WHILE PLANNING BUFFETS

- 1) Check the function prospectus for the menu, number of pax, type of function and the price being paid.
- 2) Check to see if all the outlets have been given the function prospectus
- 3) List all the items to be served and the particular dishes or platter to be used. Hand it over to the kitchen if required (bowl, platters, food pans etc)
- 4) Set up a schedule for food preparation
- 5) Make a service lay out and nail it unto the notice board so that all the staff will be aware of the setup
- 6) Discuss with the chef, buffet layout, along with the number of counters
- 7) Make sure that proper numbers of chaffing dishes which have been cleaned and washed are set out according to the pre-determined setup. Check for any food particles or smears

- 8) Layout the laddies along with underliners
- 9) Keep the fuel tins ready. Place underliners under them
- 10) Neatly write out the buffet tags or tent cards and place it at the respective place
- 11) While handing over the food pans to the kitchen make sure that a label is put to indicate the item to be portioned out in that food pan
- 12) Make sure that the frills are properly frilled and the table tops which are used are free of stains
- 13) When the food is ready to be picked up pour hot water into the water pans in such a way that the water is not too little or too much. Light the fuel tins .
- 14) Once the food has been picked up and placed at their respective places, make sure that there is a person in charge to keep the buffet top and the chaffing dishes spotlessly clean at all times
- 15) The person in charge should clear the ladles and the underliners and replace them with new ones whenever it gets dirty.
- 16) Make sure that the fuel is kept burning throughout the meal. It is important to note that the temperature of hot food should always be above 65°C and cold food below 5° C
- 17) While clearing the food from the buffet make sure that it is cleared in a proper fashion, back to the pick up counter. The chef will then inform and direct as to what has to be done with the remaining food.
- 18) Put off the buffet lights and clear all the ladles and underlines. Put off the fuel before removing the food pans
- 19) While keeping the chaffing dishes back in the stores make sure that it is washed and cleaned properly
- 20) Once the guests have left remove the frills, satin and other table tops. Fold them neatly and keep it at one side. Do not remove the frills while the guests are still sitting. A fresh table top may be placed on top of the dirty table top.

9:9 Conference:

Today the conference industry is a big business. The growth of the conference centers and hotels equipped for meetings is a result of this world wide interest. The word 'conference' is used today to describe an

extremely wide variety of meetings which range from the from the UN conferences on matters of international importance to staff meetings within a company where dozen people sit around a table to discuss various policies.

9:9:1 Types of Meetings

1. Conference

Usually a general session and group discussion with a high participation to plan get facts, solve organizational and member problems.

2. Conventions

Usually general session and committee meetings, mostly information giving and generally accepted as a traditionally form of annual meeting. It is generally referred to by the Europeans.

2. Seminars

Usually a face to face group sharing experiences in a particular field under the guidance of an expert discussion leader. Attendance is generally 30 persons or less.

3. Workshops

Usually a general session with a face to face groups of participants training each other to gain new knowledge, skills or insights into problems. Attendance is generally not more than 30- 35 pax.

4. Forum

A panel discussion taking opposite sides of an issue by experts in a given field with liberal opportunity for audience participation.

5. Panel

Two or more speakers stating a view point with discussion between speakers. The discussion is usually guided by a moderator.

9:9:2 Negotiations and arrangements

Bookings of conference can come from different sources, either by advertising on local / National / International media or by personal meeting by the sales and marketing staff. Once the initial stages of convincing the company is over, a proposal letter will outline the understanding between the buyer and the hotel.

Nowadays there are sales offices all around which may not necessarily be in the same place the representing establishment is. In this case the

sales office should keep the concerned establishment's upto date with the bookings & requirements and vice versa. This is very important because lack of proper and detailed communication between the two can lead to major frictions and losses.

Some of the important terms used during negotiations and arrangement are:-

1. Letter of Agreement: - It is a letter from the buyer accepting the proposal made by the hotel. No legal agreement exists unless both sides have exchanged letters or duplicates have been signed or okay.

2. Cut -Off date: - It is the designated date when the buyer upon request must release or add to the function room or / and bedroom commitment.

3. Option date: - It is the date agreed upon when a tentative agreement is to become a definite commitment by the buyer and seller.

4. Rooming List: - It is a list of names (submitted by the buyer in advance) of the guest to occupy the previously reserved accommodation.

9:9:3 List of equipment used in a meeting room

1. Dias: - A raised platform on which the head table is placed.

2. Table Lectern: - It is a raised reading desk which holds the speakers papers and rests on a table. Sometimes mistaken to be a table podium.

3. Floor / Standing Lectern: - A full size reading desk which rests on the floor.

4. Podium: - A raised platform or stage on which the speaker stands.

5. Flipchart board

6. Whiteboard

7. Electronic Panaboard: - This is a white board where the presentations made on it, can be copied on to a paper. .

6Audio / Visual equipment used

1. Overhead Projector (OHP):- An equipment that projects an image from a transparency.

2. Opaque Projector or Epidiscope; - An equipment that projects an image of actual objects.
3. Data Projector: - An equipment that projects from a computer. It is very expensive equipment and hence needs to be handled with care.
4. Slide Projector: - This equipment has two parts to it - the carousel and the base. The carousel is the upper part where the slides are placed.
5. Television and VCP/VCR
6. Public Address system (PA System) :- This normally includes two mikes and an amplifier with speakers.

Questions;

- Q. 1. Draw the hierarchy chart of banquet department.
- Q. 2. What are the duties and responsibilities of a banquet manager?
- Q. 3. What are the audio-visual equipments used in meeting rooms?
- Q. 4. What are the steps to be followed in formal banquet service?
- Q. 5. What is a buffet? What are the different types of buffets?
- Q. 6. What are the points to be kept in mind while planning a buffet menu?
- Q. 7. What are the different types of meetings?
- Q. 8. What are the points to be kept in mind while handling banquets?

Answers;

Read the following article No. for Answer

1. 9:3
2. 9:4
3. 9:9:3
4. 9:7
5. 9:8 & 9:8:1
6. 9:8:2
7. 9:9:1
8. 9:5

Chapter 10 GUERIDON SERVICE

Structure:

10:0 Objective

10:1 Introduction

10:2 Marketing Advantages

10:3 Types of Gueridon Trolleys

10:4 Flambe Trolley

10:4:1 Equipments Used

10:5 Carving

10:5:1 Carving at the Table

10:6 Sequence of Service

10:0 Objective:

- Understanding the sales promotion technique by using gueridon service
- Equipment used & the care taken while using these equipment.
- Different types of gueridon trolleys

10:1 Introduction:

It was not until the Edwardian era that the flambe' dishes & subsequently Gueridon services became popular. The first flambe' dish was Crepes Suzette which was reputed to be the basic and invented by Henri Charpentier who used to report to the future king Edward. It is said that he accidentally set fire to a pancake when trying to please the prince and princess named Suzette. Thus the name Crepes Suzette.

The literal translation of Gueridon, a French word, means a small table with a central pedestal. Today it is more popularly known as a sidetable on wheels. The basic principle of gueridon is to bring food for service to the guest as close to the guest as possible. The flame lamp should not be used to reheat dishes except when flambeing.

10:2 Marketing Advantages

A Restaurant can be compared to a theatre with actors and actresses. In a restaurant when service begins it is similar to the curtains going up. Waiters can be compared to actors playing a part & with gueridon service, there is a chance to show skills acquired by careful training.

A restaurant that carries a tempting display will always sell more than those restaurants without. However full a customer may feel. if a delightful array of desserts & pastries are wheeled to their table so that they can actually see what is on display, very few can resist and so a sale is made.

The dishes on a flambe trolley are personally prepared and hence are special. Gueridon is said to have a snowball effect because when one table sees the performance on another, they will request for the same, therefore increasing sale. One reason for the fact that gueridon services are found only in high-class establishments and it requires skilled waiters, which costs money, therefore raising the cost of meals. It also requires several pieces of costly equipments and therefore needs more room for operation. It also takes longer to carry out as compared to silver service.

There are two necessary components to be successful with gueridon work.

- 1) A well trained staff capable of cooking at the table
- 2) Space for the trolley to move around the room without disturbing other guest or bumping into chairs and tables. The size of the trolley will be big enough to hold all necessary equipment and at the same time must be easily moved around. Normally an aisle space of 1.25 mts is kept between two chairs pulled out.

10:3 Types of Gueridon trolleys.

1) Hors d'oeuvres Trolley

This is a trolley which is of a rotating type with space to hold rectangular trays. It has got shelves to hold the required crockery and cutlery. It has a space to hold various sauces and dressings.

2) Dessert/Pastry Trolley

It consists of 3 tiers, the top tier being covered either by glass or fibre glass. This enables the guest to see what is being offered in a hygienic condition, particularly in non - Ac dining rooms. The bottom tier is used for storage of cutlery & crockery.

3) Flambe trolley

This trolley is perhaps the most glamorous of all. It helps produce the most showmanship in a restaurant. It consists of a covered area for storing a gas cylinder, recess area for storing food and a top with equipment for flambe'. Because of the nature of trolley, much care has to be taken while moving it out of the room. Gas cylinders should be carefully checked & customers should not see the cylinder or smell any gas.

4) Carving trolley

This is the most elaborate of all and seldom found in India. This is because the concept of eating a joint or a roast meat is not particularly popular as compared to a buffet service. It is usually silverplated with a large dome cover. This cover slides under the trolley so that the surface can be used to hold and carve the meat. This surface is usually heated by a spirit to keep the joint hot while carving. There are also usually two deep recesses to hold the gravy and sauce. The bottom shelf will accommodate plates for service.

5) Liqueur trolley

This is a trolley which is used to carry various liqueur that the hotel have on sale. There will be a deep recess to hold all the bottles. There will be a shelf to hold the glasses and pouring equipment. Spirits can also be carried and served from this trolley.

10:4 Flambe Trolley

10:4:1 Equipments Used

Shallow pans which are used today are called "Suzette Pans". These resemble frying pans in shape and size. It has a diameter of 9'-12' with or without a lip. The lip is usually found on the left hand side. They are made of silver plated copper as this enables an even distribution of heat. The frying / Suzette pans should be of a non sticky type. A hot plate or a burner which range from 11 'x 7' to as big as 26'x9', are found on one side of the trolley. The hot plates can either be heated using methylated spirits or by a gas cylinder. Which ever is used care should be taken against leakage because this can lead to spoiling the aroma of the food being cooked.

A gueridon trolley is made of 5 compartments as against 6 on the conventional sideboard. The five from left to right are: -

1. Joint knife and Joint fork
2. Fish knife and Fish fork
3. Soup spoon, coffee and tea spoon
4. Dessert spoon and fork
5. Service spoons and forks.

Underneath each gueridon, clean sideplates, sweetplate and joint plates should be stacked. Service silverflats, sauceboats with ladles, underflats should be placed on the gueridon.

The spirit and liqueurs used for the flambeing work must be of high quality having a proof of 70 or more. Milder spirits are quite good for flavour but for the final flambeing the choice for a higher proof spirits like Cognac, Rum, Whisky etc are preferred. Inferior cooking wines should never be used. Liqueurs are also preferred due to their higher alcohol content and flavour.

10:5 Carving

It is a very old noble art carried in Gueridon service. The knives used are long and thin bladed. The carving fork has 2 prongs. It should be noted that the fork is not placed into the meat, if it can be helped, but I lay across the meat so as not to damage the meat itself with tiny holes.

There are numerous dishes that are specialities of the gueridon as they are shown to the customer first by a waiter instead of being prepared behind the scenes and looking uninteresting to the customer when finished.

Since gueridon service is a seen service & highly personalized, staff selected for such service must have good appearance, scrupulous grooming and cleanliness. These qualities should be given emphasis for all technical staff that is needed. For cooking and carving at the gueridon, only restaurant staff is to be involved (Trancheur).

10:5:1 Carving at the table

There are 3 distinct methods of carving:- At the table , in the kitchen and in the kitchen by machines.

Carving and finishing of dishes at the table, in front of the guest, is an art. This is the highest form of service performed only in the leading hotels and

restaurants calling for a full Understanding of the bone structure of the various dishes served this way. Special points to be kept in mind are:-

1. Knife must be very sharp.
2. In order to facilitate carving, the items to be carved will have to be *trimmed in the kitchen*. All awkward bones will be removed.
3. *The dish when being carried to the guest for presentation should be covered with a cloth.*
4. It is very important that the food when covered is kept hot and not re-cooked with the lamp.
5. *All meat has a grain similar to wood and it is always carved with and never against the grain. Carving must appear effortless with long rhythmic & easy strokes.*
6. *The thickness of the slices will depend on the dish. E.g.*
 - a) *Beef and ham are always cut very thin.*
 - b) *Lamb, mutton, pork are carved at double the thickness*
 - c) *A whole chicken - of a medium chicken can be dissected into 6 pieces, broiler into 4 pieces, a Poussin is either served whole or split into 2.*
 - d) *Turkey will be sliced down the breast into nice even positions & give each guest a slice of brown meat as well as a share of the stuffing.*

10:6 Sequence of service

First present the dish to the customer and then return to the gueridon. Place the hot plates on the side of the trolley with the food for service standing on the hot plate. The food for service is then carved or filleted, if necessary, and placed onto the plate of the guest. Unlike like silver service where the spoon and forks are used together in one hand, gueridon service requires that the spoon and fork are used together with both hands. Usually the spoon on the left and the fork on the right.

The vegetables are then placed on to the plate by the same method while the plates are still on the gueridon, the sauces are also placed onto the plates and then the waiter will take it and serve the guest. It should be noted that when there are more than 2 people at one table, the main dishes are served as

described above, but the vegetables and sauces are served as per the normal standards of silver service.

Questions:

- Q. 1. What are the different types of Gueridon Trolleys?
- Q. 2. How does Gueridon help in sale promotion?
- Q. 3. What is the equipment used for flambe trolley? what care to be taken while handling this equipment?
- Q. 4. Explain the procedure for carving at the table?

Answers:

Read the following article No. for Answer

1. 10:3
2. 10:2
3. 10:4:1
4. 10:5:1

Chapter 11

Menu Planning

Structure:

11:0 Objective

11:1 Introduction

11:2 *Objectives of Menu*

11:3 Menu Planning Procedures

11:4 Constraints in Menu Planning

11:5 Menu Merchandising

11:5:1 Components of Menu Designing

11:0 Objective

- Study the procedure of planning a menu
- *Learn how menus are designed*
- What are difficulties faced while planning a menu
- What are ways and means of promoting menus?

11:1 Introduction:

The word 'MENU' comes from French and according to the OED, means a detailed list of the dishes to be served a banquet or meal; a bill of fare. A restaurant's menu is not only a very important marketing tool in that it tells the guests, about the products and prices, but it also dictates many back-of-house management activities.

11:2 Objectives:

1. The menu must satisfy guest expectations.
2. *The menu must attain marketing objectives.*
3. The menu must help achieve quality objective.
4. The menu must be cost effective.
5. The menu must be accurate.

1. **The menu must satisfy guest expectations** ; Because guest satisfaction is a byword of dining service management, your menu must, above everything else, reflect your guest's tastes and preferences - not the chefs, the food and beverage director's nor those of the manager of the particular dining outlet.

2. **The menu must attain marketing objectives**; While part of marketing is discovering what guests want, another important aspect is providing for their needs at convenient locations and times and at prices that they are willing and able to pay. In some cases, excellent product development, pricing and promotion will convince guests that you have what they desire -even if up until now they never knew what it was that they'd been looking for.

3. **The menu must help achieve quality objective**; Quality concerns are closely related to marketing concerns. It is important that you clearly understand all aspects of quality requirements and develop menus that incorporate these standards into your food menus. High quality and good nutrition go hand - in - hand. A menu that helps achieve quality objectives would also offer enough choices to the guests so that they can order a nutritionally well-balanced meal. Other aspects of food quality include flavour, texture, colour, shape, consistency, palatability, flak and guest-appeal. As you plan the menu, remember to balance it so that textures, colours, shapes and flavours are not repetitive.

4. **The menu must be cost effective**; Both commercial and institutional food service operations should plan menus that recognize financial restraints. Generally, commercial properties cannot attain their profit objectives unless their product costs, which the menu often dictates, fall within a specific range. In institutional food service operations, minimising costs is also the menu planner's responsibility. Whether you plan a menu for a commercial or an institutional operation, you must select menu items that are within the operation's budget.

5. **The menu must be accurate**; You are responsible for telling the truth when you formulate menus. You must not mislabel a product, describe it inaccurately, or deceive the guest by your menu presentation. The menu is a powerful advertising tool. It can influence what guests order and their expectations. If your food service operation does not deliver the type of products that your menu represents, your guests may feel cheated and never return.

11:3 Menu Planning Procedures;

The next step in the process of menu planning is the Procedures. Always begin by focusing on your guests. Take into account the factors

that motivate guests and help determine their wants and needs. Quality is the foremost factor, which concerns the menu planners most. The next factor, say the want or need of the guest. The following points should be taken into account while planning a menu:-

- i. Retention of adequate product quality levels.
- ii. Cost of ingredients
- iii. Availability of ingredients.
- iv. Skill of the production staff.
- v. Availability of equipment and the space required to prepare them.

Tools required for planning a menu: - Since the task of menu planning is fairly complex find a workplace that is free from interruptions and distractions and gives you plenty of elbow room. Some of the aids that you will want to have close at hand as you develop your menu include:

- i. Copies of old menus, including the menu you currently use in your operation.
- ii. Standard recipes.
- iii. Inventory information and lists of seasonal foods, best buys etc.
- iv. Cost per portion
- v. Sales history
- vi. Production records
- vii. A glossary of menu terms.

11:4 Constraints In Menu Planning: -

The resource available to the food service operation affects the menu. The following are the constraints, which you face while planning a menu:

- i. **Facility Layout /design and equipment:** - You must have the space and equipment available to produce all the items offered on the menu. If not, your staff may need to prepare convenience foods,
- ii. **Available Labour:** - You must hire an ample number of employees with the required skills to manage, prepare, and

serve all the items on the menu. If skilled labour is not available to prepare menu items, you may need to implement training programs or reconsider including such items on the menu,

- iii. **Ingredients:** - before you make your final selection chooses the standard recipe, which your production staff will use. Also, make certain that all the ingredients required by each recipe will be available during the life span of the menu,
- iv. **Marketing Implication;** Guest preferences should be a primary concern when you plan the menu. Even though certain menu items may be practical to serve from your properties point of view if your guests do not care for them you should eliminate them. Another marketing concern of menu planning deals with the meal period involved.
- v. **Quality Levels:** You must know what level of quality the guests expect and how to incorporate quality requirements to the food items offered on the menu. The level of your employee's skills and knowledge, availability of equipment and specific ingredients all affect the quality of food,
- vi. **Costs:** Food items that are expensive to prepare should be priced at a level, which compensates for their high costs. You must know the cost of preparing specific menu items and their possible selling prices. If cost of a menu item is excessive, you may decide not offer it.

11:5 Menu Merchandising: -

A menu is the primary communication, sales and public relations tool of a restaurant. It may not bring your customers into the restaurant, but once they are there, the menu determines what they will order and how much they will spend. Thus a menu is important to running a successful and profitable restaurant.

A menu card is a compilation of dishes available in the restaurant put on paper in form the of words, and illustrated in printed, and should be colourful, attractive, clean and reflect quality, style and theme of the restaurant. A diny poorly printed, hard to read menu creates a negative impression. An attractive, colourful, well-written menu, on the other hand puts the customer in the ordering mood.

11:5:1 Components Of Menu Designing: -

1. Compiling Menu Data: The following table helps you in compiling your data. It can be used for all the various categories of the menu; appetizers, soups, salads, sandwiches, entrees, side orders, desserts and beverages - both alcoholic and non-alcoholic. A table is made of six columns - item number, description, cost, price, profit, and popularity - for every entree, appetizer, dessert, salad and sandwich. This information helps the owner and the menu designer to decide which items to feature in each category. For example, if an item is profitable but not popular, it should be given more prominence on the menu and presented in a way that will win more consumer acceptance. Once a table for each category has been filled out, the designer can devise an effective menu that should increase profits. Following are some examples: -

- a. **Appetizers:** Six appetizers is the average number for a fairly large menu.
- b. **Soups:** A soup du jour (soup of the day) can be listed in the menu or on a daily supplement, which makes the soup list more flexible.
- c. **Salads:** There are two types of salads: the entree salad and the salad that accompanies the main course, the two should be differentiated on the menu.
- d. **Entrees:** The entree section generally can be divided into the categories of meat - Beef, pork, lamb and veal; seafood - fish and shellfish such as shrimp, crab and lobster; and poultry, including chicken, turkey, vegetables etc.
- e. **Side orders:** Side orders or extras may accompany a complete dinner or luncheon or be served as a la cart items.
- f. **Desserts:** Desserts can be listed on the entree menu or separately on a dessert menu. They also can be presented on a tray or dessert cart.
- g. **Specials:** They are an important part of the menu; they provide variety, spice and flexibility to an otherwise stable bill of fare.

2. PRICING: In addition to deciding what to serve, the restaurant operator must decide what to charge for each item. Pricing is determined by cost, what the market will bear -and what the competition will allow.

3. TARGETING THE MARKET: The restaurant market is so varied that not every segment can be covered by one restaurant or even a whole restaurant chain.

4. DESIGNING AND PRINTING THE MENU: The selection of a designer, writer and producer of a menu depends in part on the size and location of the restaurant.

Check Your Progress: -

- Q. 1. What are the objectives of menu-planning?
- Q. 2. Explain the procedure of menu-planning.
- Q. 3. What are the constraints in menu-planning?
- Q. 4. Write a short note on:
- Menu-merchandising
 - Menu-designing

Answer: -

Read the following article No. for Answer

1. 11:2

2. 11:3

3. 11:4

4. 11:5 & 11:5:1

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