



Province of the
EASTERN CAPE
EDUCATION

HOSPITALITY STUDIES

GRADE 12

NON-ALCOHOLIC BEVERAGES MARKING GUIDELINES

This document consists of 3 pages.

1.1

1.1.1 **Mocktail:** Non-alcoholic cocktail / virgin drink ✓ (1)

1.1.2 **Squash:** Made from fruit juice or syrups / concentrate (prepared from sugar and water) ✓ and other flavourings, ✓ usually diluted with water, sodas or lemonade ✓ (Any 2) (2)

1.2

| | SHAKING | STIRRING |
|------------------|---|--|
| EQUIPMENT | Use a cocktail shaker/ put two glasses that fit into each other ✓ | Use a mixing glass/swizzle sticks/long spoon (parfait spoon) ✓ |
| METHOD | Shake for 10 seconds / until well mixed ✓ | Stir mixture with ice/stir liquids to mix well ✓ |

(4)

1.3 Use sugar or salt to coat the rim of the glass ✓
Place in the refrigerator/freezer to become frosted ✓
Dip glasses in beaten egg white ✓ or lemon juice ✓ and then dip them in granulated sugar or powders ✓ (Any 2) (2)

1.4

- mix the ingredients in a glass in which it will be served. ✓
- float the ingredients on top of each other and form layers in the glass. ✓
- place swizzle sticks in the glass to allow the ingredients to mix. ✓

(3)

1.5

1.5.1 Shaken/ shaking and straining ✓ (1)

1.5.2

- Syrup ✓
- Cordials ✓
- Fruit juices ✓

(Any 2) (2)

1.6

- Barman must use system of First-in-first-out (FIFO)/ use older stock first ✓
- Have a system of minimum (enough) and maximum (not too much) stock levels ✓
- Place order/ requisition as soon as minimum stock level is reached/ before stock runs out ✓
- Daily stock taking necessary when bartenders change shifts ✓
- Computer based stock control systems can also be used ✓
- Stock ordering must be done in advance to allow delivery time to prevent stock from running out ✓
- Requisition stock from the store man in advance to prevent shortages during the evening ✓

(Any 3) (3)

1.7

| | SERVING OF WINE | SERVING OF COCKTAILS |
|---------------------|---|---|
| USE OF TRAYS | Trays not required because glasses are already on the table. ✓ Can be served on trays ✓ | Cocktails are arranged on / without trays ✓ |
| SEQUENCE | Hosts tastes the wine ✓ waiter starts with the ladies ✓ ending with the host ✓ Wine poured in an anti-clockwise direction ✓ | No sequence ✓, waiters walk around between the guests ✓ |

(4)

1.8.1

- People prefer the taste of mineral water without ice ✓
- Some guests drink mineral water because it is safer than tap water and if the ice added is made from tap water they will not be happy ✓
- If the ice melts into the mineral water it will become dilute)

(3)

1.8.2

- Shaking and stirring
- Stirring and straining
- Blending
- Building

(Any 2)

(3)