

## **Task: Identifying alcoholic beverages in a bar**

**Objective:** Identify common alcoholic beverages based on the color, taste, and smell of the drink.

### **Purpose:**

- Learn to identify and distinguish different alcoholic beverages, which is important in bar work.
- Good knowledge of alcoholic beverages helps to recommend suitable drinks to customers and answer their questions.
- Knowledge of alcoholic beverages helps to identify potential problems, such as spoiled or improperly stored drinks.

### **Pair or group task:**

1. Identify the drink in the numbered glasses based on the color, smell, and taste.
2. Write down the drink category or type, approximate alcohol content, and country of origin for each product, if possible.
3. Use a straw for tasting. Always use a new straw for each taste.

**Tip:** Check the table below for drink categories and types of alcohol.

<b>Drink category or type</b>	<b>Alcohol content (roughly)</b>	<b>Country of manufacture</b>
1		
2		
3		
4		
5		
6		

### **Types and categories of alcoholic beverages:**

Beer types: lager, pilsner, wheat beer, ale, porter, stout, IPA (India Pale Ale), specialties

Cider types: no bubbles - still, unfiltered - cloudy, clear and sparkling

Long drinks

Wine types: white wine, red wine, rosé wine, sparkling wine

Fortified wines: port, sherry, madeira, fortified berry wine, fortified fruit wine

Spirits: gins, vodkas and spirits, flavored spirits, rums, cognacs, brandies, Armagnacs, calvados, whiskies, and liqueurs

Liqueur types: berry liqueur, fruit liqueur, spiced liqueur, herbal liqueur, cream liqueur, salmiac liqueur, coffee liqueur, punch

Source: [www.alko.fi](http://www.alko.fi)

