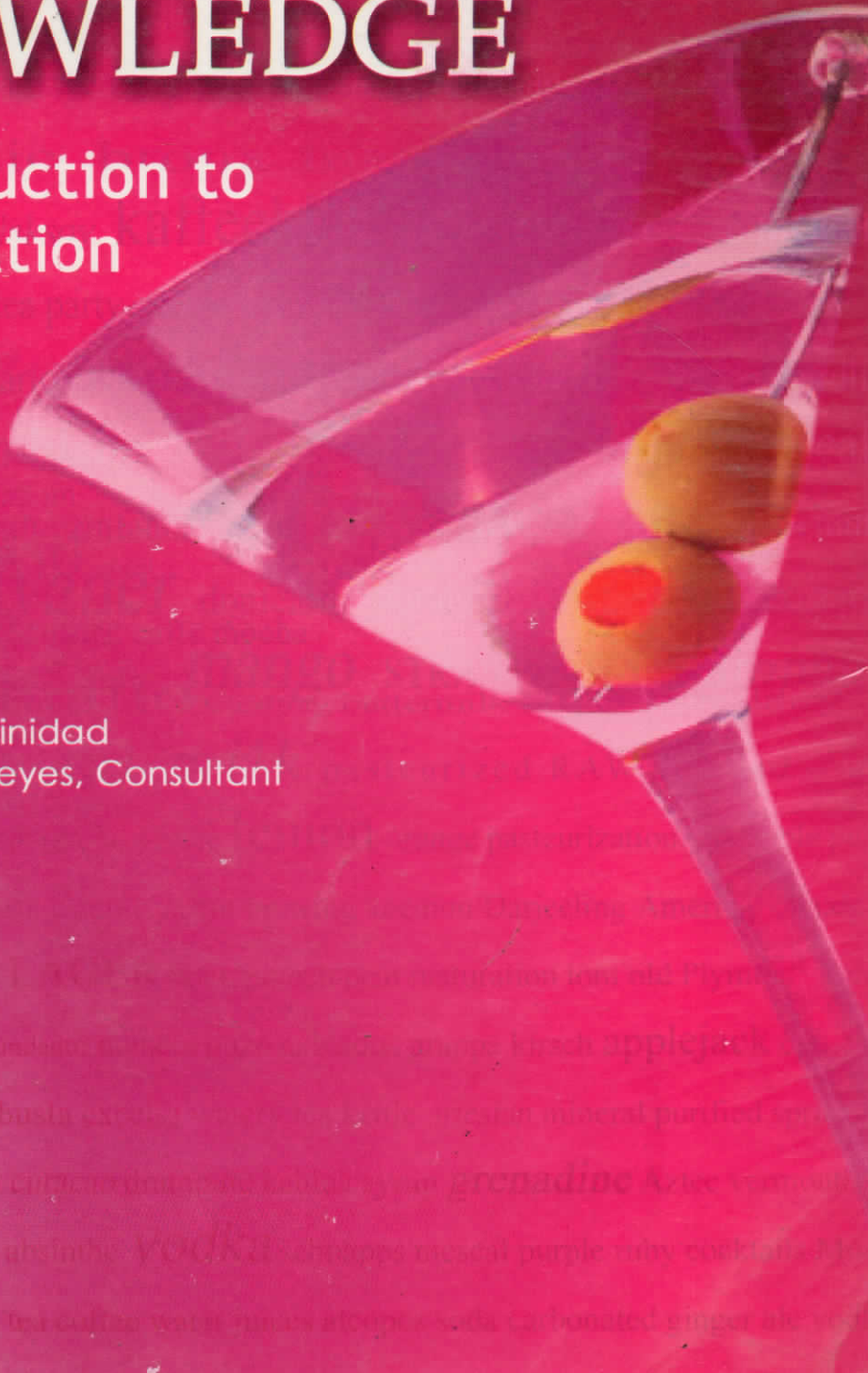


significance physiology bar terminologies the bar
bar personnel appetizers sake beer
beer gin rum vodka tequila
coffee tea MILK juice
WINES

BEVERAGE KNOWLEDGE

An Introduction to
Bar Operation



Ma. Cristina Q. Trinidad
Ma. Corazon R Reyes, Consultant

grapefruit
grains hops per cent
nessy otard absolut
ating PEABERRY robusta
crème de cacao Galliano
bernod anis arrack ouzo absinthe
able SPARKLING milk tea

TABLE OF CONTENTS

LESSON 1

Lesson 1	HISTORICAL SIGNIFICANCE OF ALCOHOL	1
Lesson 2	PHYSIOLOGY OF ALCOHOL	7
Lesson 3	BAR TERMINOLOGIES	13
Lesson 4	THE BAR	17
Lesson 5	BAR EQUIPMENTS	27
Lesson 6	BAR PERSONNEL	35
Lesson 7	APPETIZERS	43
Lesson 8	SAKE	51
Lesson 9	BEER	57
Lesson 10	GIN	67
Lesson 11	RUM	73
Lesson 12	VODKA	79
Lesson 13	TEQUILA	85
Lesson 14	WHISKY/WHISKEY	89
Lesson 15	BRANDY	97
Lesson 16	CORDIALS AND LIQUEURS	101
Lesson 17	BARTENDING	107
Lesson 18	WINES	139
Lesson 19	COFFEE	171
Lesson 20	TEA	193
Lesson 21	CHOCOLATE	211
Lesson 22	MILK	225
Lesson 23	JUICES	233
Lesson 24	WATER	243
Lesson 25	SODA	247
Lesson 26	ALCOPOPS	253

REFERENCES	257
------------------	-----

WEBLIOGRAPHY	258
--------------------	-----