**JOY INTERNATIONA COLLEGE KADUNA**

**HOME WORK**

**SUBJECT: CATERING CRAFT PRACTICES SS3 (v)**

|  |  |  |  |
| --- | --- | --- | --- |
| S/N | REVISION TOPIC | CONTENT | OBJECTIVES |
| 9 | BEVERAGES (ALCOHOLIC) | Definition of beverage  Types of beverages  Define the types of spirits, cider, liqueurs  Classification of wine  Factors that influence the quality and taste of wine Step in making wine  Factors to consider when making wine types of wine glasses | Students should be able to:  Define beverage  State the types of beverages  Define spirit, cider, liqueurs  State the factors to consider when making wine  List the step in making wine  Mention the factors that influence the quality and taste of wine |
| 10 | COCKTAIL/BREAKFAST | Definition of cocktail  Types of cocktail  Point to consider when making cocktail ingredient for making cocktail  Definition of breakfast  Types of breakfast | Students should be able to:  Define cocktail  List the types of cocktail  List the points to consider when making cocktail  Define breakfast  List the types of breakfast |
|  |  |  |  |

**REVISION QUESTI0N FOR TOPIC 9 and 10**

1. Spirit are \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ of fermented liquid that are converted into liquid spirit

2. Whisky is an example of \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

3. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ is a spirit made from the fermented by-product of sugar-cane

4. Red wine is usually served at \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ temperature

5. Red wine is produced from fermented grapes in which the \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ is used

6. Champagne is an example of \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ wine

7. Fortified wine are strengthened by the addition of \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

8. The second step in making wine is \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

9. Fermentation in wine making means \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

10. All white wine, rose wine and sparkling wine should be served \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

11. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ is a continental breakfast with coffee as the beverage

12. “The simple’’ means \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ breakfast

13. Salamander is an \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ equipment found in the \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

14. Cocktail is \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

15. The two methods of making cocktail are \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ methods

16. When the ingredient are wine base and clear the cocktail should be \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

17. Ice to be added to cocktail should be \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

18. Effervescent drinks should never be \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

19. Serve cocktail in \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ glasses

20. When making cocktail, \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_should go into the glass first before the necessary ingredient

20. Cocktail should be served at \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ temperature

**ESSAY**

1. State five points to consider when making cocktail

l-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------1b. List and define the two methods or making cocktail

------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

2. Define the following:

I. Beverages

------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

ii. Spirits

------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

iii. Liquor

------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

iv. Rum

------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

v. Liqueurs

------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------vi. Wine

------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

**NOTE:**

* **Submission – 30th May 2020**
* Please submit to **your respective subject teacher’s email address**. Handwritten solution to essay questions can be photographed and uploaded (Your name should be written on every page of your answer)
* Students should feel free to interact with any of the above teachers for assistance through phone calls, WhatsApp or e-mail

**TEACHER CONTACTS FOR ASSISTANCE**

|  |  |  |  |
| --- | --- | --- | --- |
| S/N | NAME | EMAIL | PHONE NUMBER |
| 1 | ADEBIYI HELEN | Adebiyihelen1@gmail.com | 09036711166 |
|  |  |  | 08078960728 |