



Prifysgol Cymru
Y Drindod Dewi Sant
University of Wales
Trinity Saint David

200
1822 - 2022

Food & Beverage Operations

BMIH4002

Week 6: Beverages

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Man Geni Addysg Uwch yng Nghymru
Where Higher Education Began in Wales

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Week 6

What are beverages

Coffee

Introduction to Wine

Old World vs. New World Wine

Sparkling Wine

Wine Labels

Storing & Serving Wine

Reference List



What are Beverages?



Non - alcoholic

- Tea
- Coffee
- Chocolate
- Flavoured hot milks
- Soft drinks & cordials

Alcoholic

- Beers
- Ciders & Perrys
- Wines – Fortified, Un-fortified, still & sparkling
- Spirits

There are also very many more variations!

The Wine & Drinks Menu or List...

The function of the wine and drinks list is similar to that of the menu and is a **selling aid**.



Coffee

It's hard to predict what the most popular drink in the world is however it's thought that coffee is in the top three alongside tea and water.

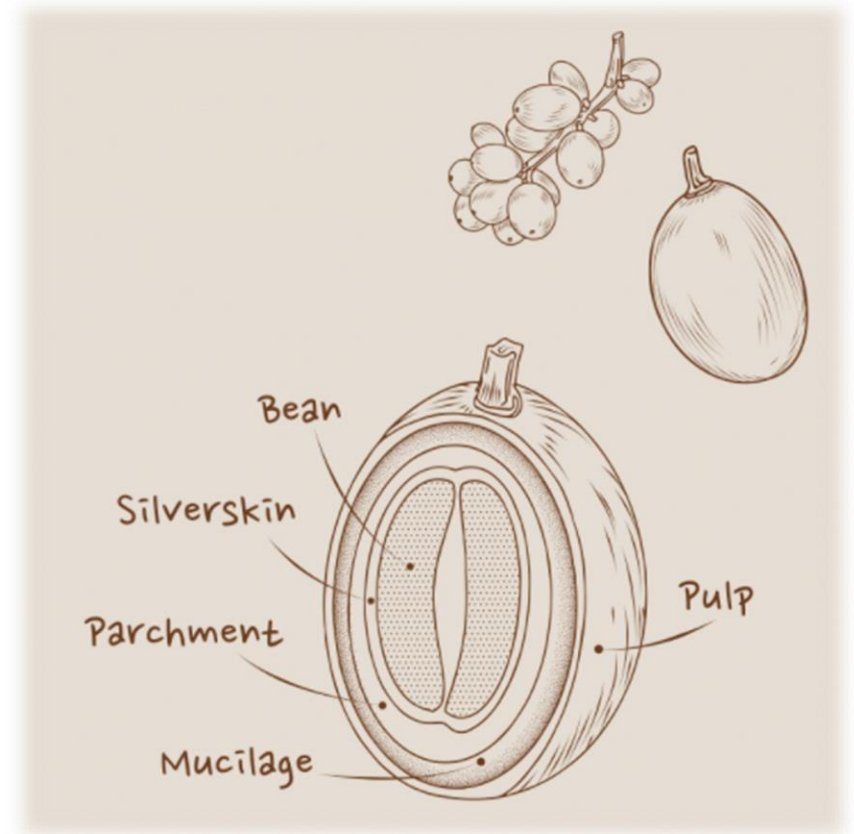
Over 2.25 Billion Cups Of Coffee Are Consumed Everyday Throughout The World.

Each year the world consumes roughly 10 billion kilos of coffee.

1.53% of people said the deciding factor when buying a coffee was taste.

Consuming 3 cups of coffee per day reduces risk of cardiovascular disease by 19%.

The coffee industry is expected to reach global revenues of US\$585 billion by 2025.



Coffee



① HARVESTING



② PROCESSING



③ DRYING



Coffee



⑥ PACKING



⑤ ROASTING



④ HULLING

Coffee





It can take years of training to become an expert roaster.



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Introduction to Wine

“Anyone who tries to make you believe that he knows all about wines is obviously a fake.” – ***Leon Adams***



What is Wine?

Wine is the beverage resulting exclusively from the partial or complete alcoholic fermentation of fresh grapes, whether crushed or not, or of grape must.





*PRODUCTION STATISTICS FROM 2010 - WWW.WINEINSTITUTE.ORG

WineFolly
LEARN BY DRINKING

(winefolly.com)

Vinification

Is the production of wine, starting with the selection of the grapes and ending with bottling the finished wine.



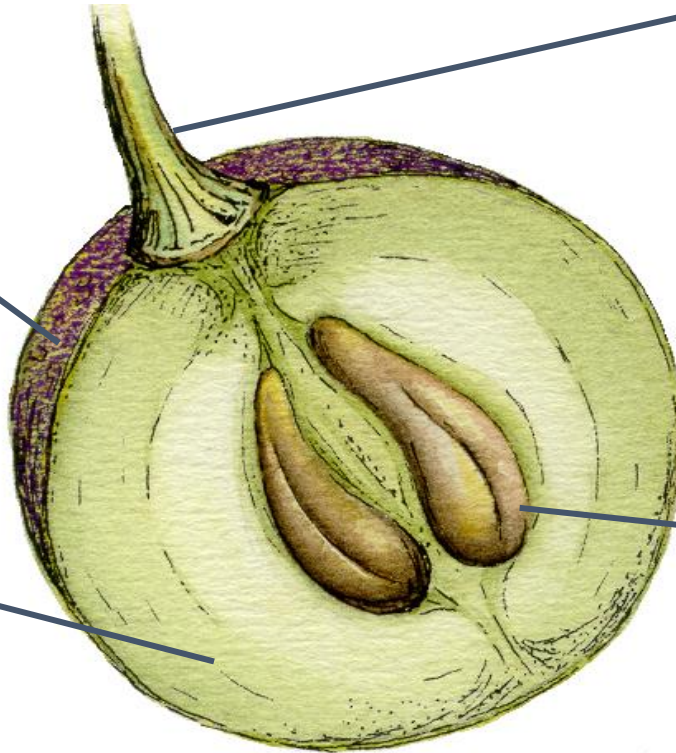
The Grape

Skin

- Tannins
- Colour
- Flavour

Pulp

- Sugars
- Fruit Acids
- Water
- Proteins



Stalks

- Tannins

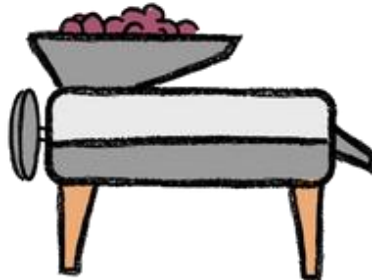
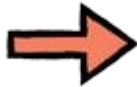
Pips

- Bitter Oils

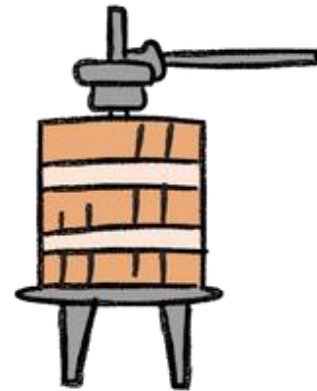
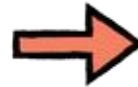
How Wine is Made: Vinification



Harvest



Crush



Press



How Wine is Made: Vinification



Ferment



Age



Bottle



Enjoy!

Vinification

- White Wine:

Only the juice is used so no tannins or colour. White, red & black grapes can be used.

- Red Wine:

Juice is kept in contact with skins (pumping over) during fermentation to give colour and add tannin (Maceration).

- Rose Wine:

Time spent in contact with skin is shorter, so is lighter in colour.



Popular Grape Varieties

White Grapes

Chardonnay

Sauvignon Blanc

Chenin Blanc

Riesling

Pinot Blanc

Red Grapes

Cabernet Sauvignon

Merlot

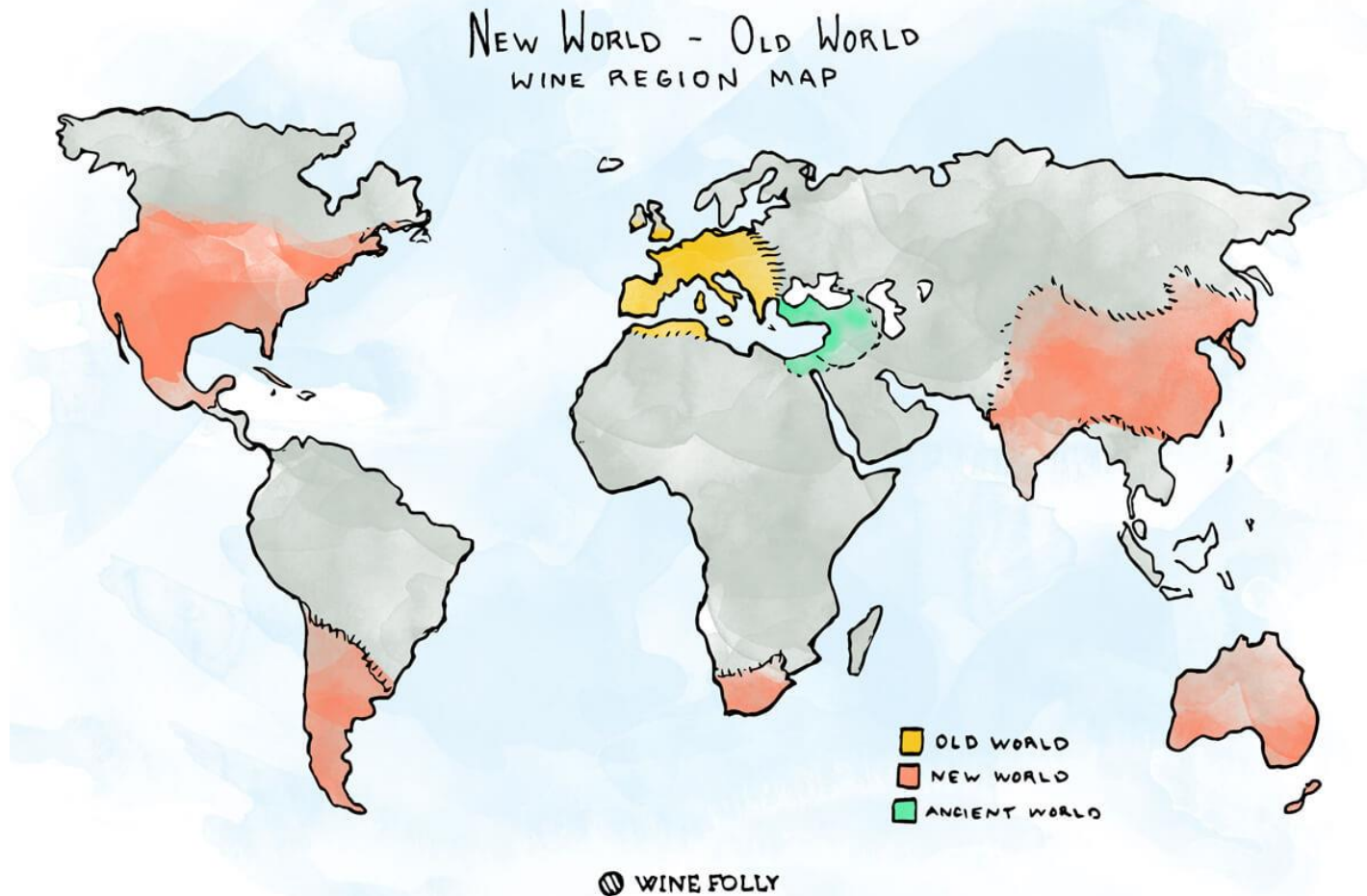
Pinot Noir

Syrah/Shiraz

Grenache

“Like human beings, a wine’s taste is going to depend a great deal on its origins and its upbringing.” **-Linda Johnson-Bell**

New World vs Old World

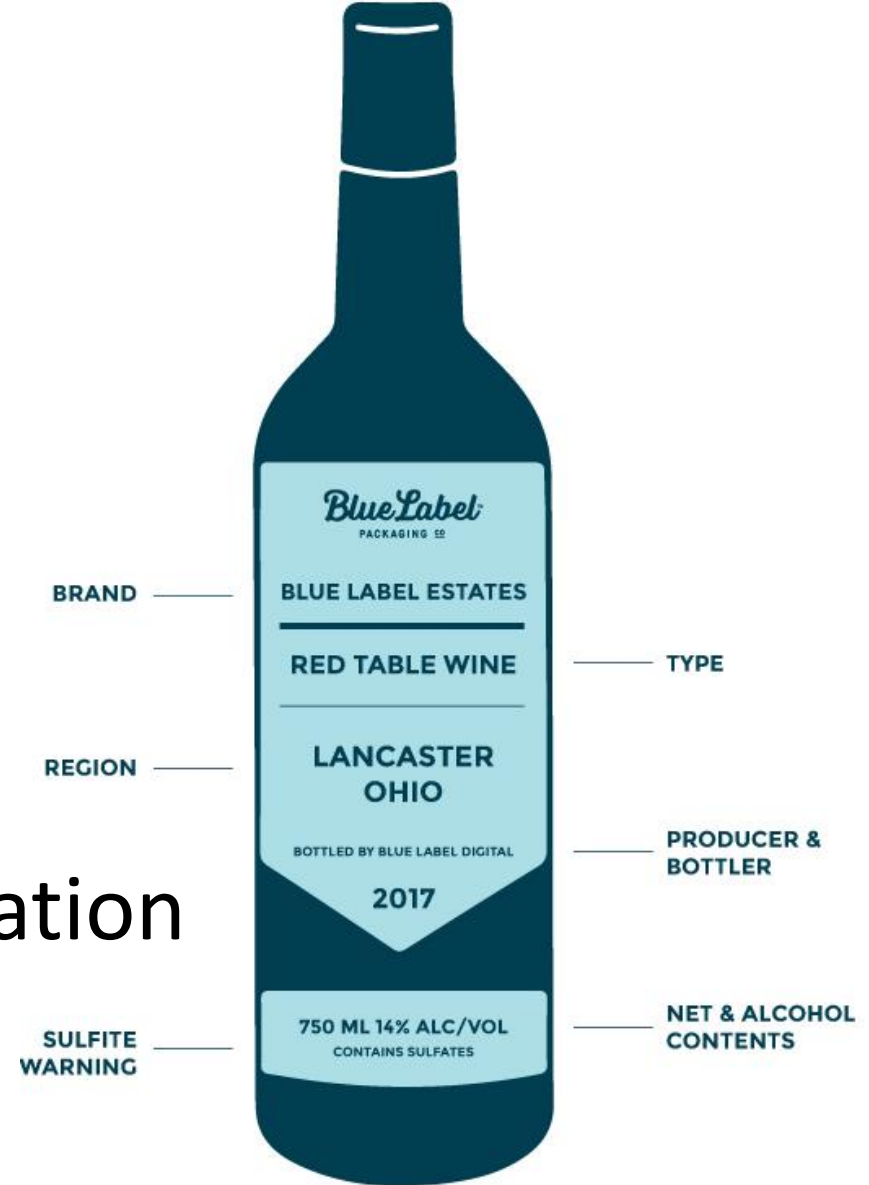


Vintage or Non Vintage (NV)



Wine Label Basics

- Brand
- Year
- Wine Type
- Region
- Alcohol
- Designation/Classification



New World Wine Labels



Matua Sauvignon Blanc 2016

Brand: Matua

Wine Type: Sauvignon Blanc

Grape Variety: Sauvignon Blanc

Region: Marlborough

Year: 2016



Justin Justification 2014

Brand: Justin

Wine Type: 55% Cabernet Franc, 45% Merlot

Grape Variety: Same as wine type

Region: Paso Robles (California is assumed)

Year: 2014

Old World Wine Labels



Giulio Straccali Chianti Classico 2016

Brand: Giulio Straccali

Wine Type: Chianti Classico

Grape Variety: at least 80% Sanviovese (not mentioned on label)

Region: Chianti (Tuscany is assumed)

Year: 2016



Chateau Malartic Lagraviere 2013

Brand: Chateau Malartic Lagraviere

Wine Type: Bordeaux

Grape Varieties: Bordeaux blend

Region: Pessac-Leognan (Bordeaux is assumed)

Year: 2016

Old World vs. New World



Serving Wine





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Sparkling Wines



Champagne



FRANCE

Champagne Grapes



Red fruit aromas and adds body & strength to blend

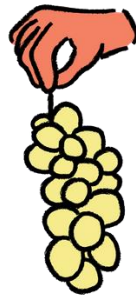


Fast maturing, supple body with intense fruit roundness

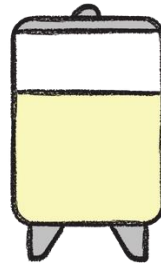
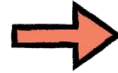


Young: floral notes & minerals, slow maturing

TRADITIONAL METHOD

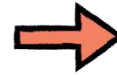


Harvest



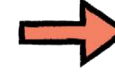
Still Wine

first fermentation



Liqueur de Tirage

to start the second fermentation in bottle.



Bubbles Created

carbon dioxide from the fermentation is absorbed into the wine



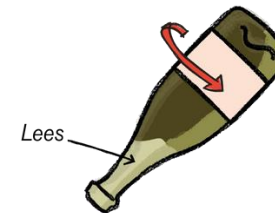
Cork & Cage

(enjoy!)



Dosage

topped up with sugar and wine



Riddling & Disgorge

to remove the sediment



METHOD TRADITIONAL

- 1** Australia
- 2** USA
- 3** New Zealand



Serving Sparkling Wine



Level of Sweetness

Style	Amount of Sugar in the Wine
EXTRA BRUT	0 – 6 grams per Litre
BRUT	Less than 12 grams per litre
EXTRA DRY	12 – 17 grams per litre
SEC	17 – 32 grams per litre
DEMI-SEC	32 – 50 grams per litre
DOUX	More than 50 grams per litre

Bottle sizes



Bottle equivalents

Storing Wine



Cool and Constant
temperature



Laid down to keep contact
with the cork



Keep away from strong
light



Avoid vibrations

Wine service temperatures



Sparkling wines:

*Well chilled 6–10°C
(43–50°F)*



Sweet wines:

*Well chilled 6–8°C
(43–45°F)*



Light/medium-bodied white wines:

*Chilled 7–10°C
(45–50°F)*



Medium/full-bodied, oaked white wines:

Lightly chilled 10–13°C (50–55°F)



Light-bodied red wines:

*Lightly chilled 13°C
(55°F)*



Medium/full-bodied red wines:

*Room temperature:
15–18°C (59–64°F)*

The Licensing Act (2003)

The Licensing Act 2003 (the Act) replaced earlier controls of alcohol and introduced a more permissive, flexible regime. The Act consolidated a diverse system of licences that had been separately issued for late-night refreshment and regulated entertainment.

You require a licence if your business includes:

- Sale of alcohol by retail
- Supply of alcohol on club premises
- Provision of regulated entertainment
- Late night refreshment

Licensing Objectives

The four licensing objectives:

- The prevention of crime and disorder
- Public safety
- The prevention of public nuisance
- The protection of children from harm

Two Types of Licence

A personal licence is granted to an individual and authorises that individual to sell alcohol in accordance with the terms of the premises licence related to the place where the alcohol is being sold.

A premises licence can be granted in respect of any premises and authorises those premises to be used for one or more of the licensable activities.

Designated Premises Supervisor (DPS)

- In day to day control of the premises and is therefore responsible for authorising the sale of alcohol and is .
- Must have a personal licence
- Single point of accountability
- There can be only one DPS

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