

Chapter 14 Outline

Types of Beverages
 Malt Beverages
 Spirits
 Wines
 Non-Alcoholic Beverages
Spirits
 Measures and Storage
 Market Types
 Judging the Quality of Spirits
Beer
 Beer Terminology
 Classes
 Alcohol Content
 Packaging
 Storage and Service
Wine Fundamentals
 Wine Terminology
 Types of Wine
 Wine Production
 Taste Talk
 Judging Wine
Non-Alcoholic Beverages
 Coffee
 Tea
 Cocoa
 Soft Drinks
 Bottled Water

Competencies

1. List the types of beverages offered in food service operations. (pp. 399–405)
2. Distinguish among the different categories of spirits, define terminology related to spirits, and describe the common forms of packaging for spirits. (pp. 405–417)
3. Distinguish among the different categories of beer, define terminology related to beer, and describe the common forms of packaging for beer. (pp. 417–424)
4. Distinguish among the different categories of wine, define terminology related to wine, and explain wine tasting and judging. (pp. 424–433)
5. Describe the varieties, quality standards, processing stages, and market forms for coffee. (pp. 433–437)
6. Describe the varieties, quality standards, processing stages, and market forms for tea. (pp. 437–439)
7. Describe the market forms for soft drinks and bottled water. (pp. 439–443)
8. Explain the requirements, content, and importance of specifications for beverages. (pp. 399, 435–443)