

HOT BEVERAGES

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TEA

- Botanical name is *Camellia sinenses*
- Native of China, produced in India, Indonesia, Malaysia, Laos, Burma, Japan
- Plant is 2 to 3 feet high, like a shrub
- Pruning done after 1 year, for fresh shoots

TEA

- Grown on hilly slopes
- Requires humid climate good rainfall & no stagnation of water near the plants
- Contain approximately only half the caffeine of coffee

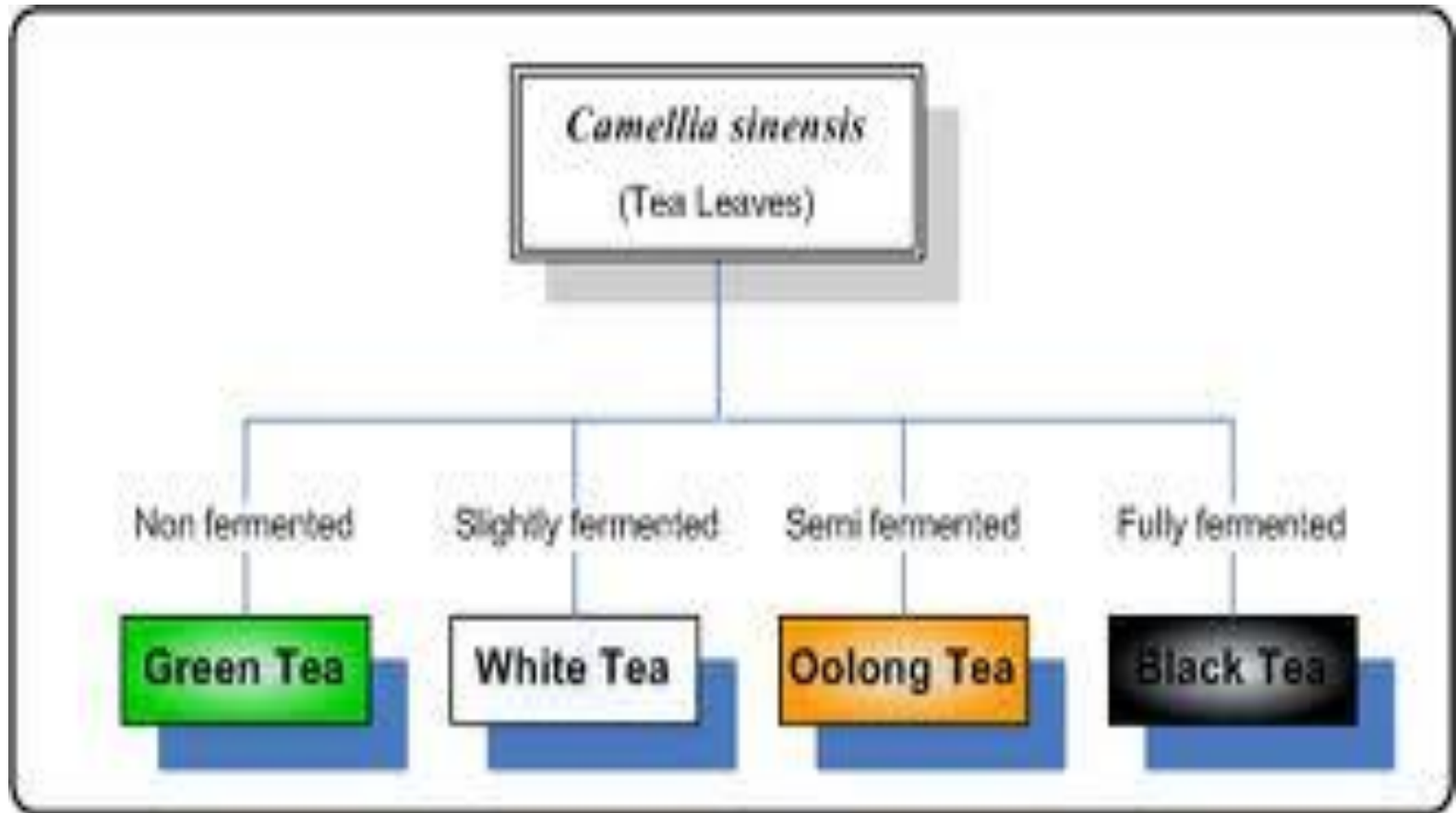
TEA



TEA



TEA



COUNTRIES

- **China:** oldest producer of Keemun, Lapsang, Green Tea, Souchong, Oolong
- **East Africa:** Kenya, Malawi, Tanzania, Zimbabwe: bright coppery and brisk

COUNTRIES

- **India:** Assam, Darjeeling and Nilgiri: largest producer of tea; about 30% of the world tea
- **Indonesia:** Light fragrant with bright colors, used mainly for blending
- **Sri Lanka:** Delicate light lemon flavour, excellent afternoon teas, good for ice tea

MANUFACTURING OF TEA

- Plucking of top leaves is done ,
- Approximately 40 kg of leaves are plucked in first shift
- They are sent for WITHERING, where tea leaves are spread on perforated racks under the sun for 24 hours

MANUFACTURING OF TEA

- The moisture level comes down to 50%
- During rainy season tea leaves are sent to withering room & dried by blowing hot air over them

ROLLING & FIRING

- The tea leaves are passed through a special crusher
- The leaves rupture and juice comes out
- The juice contains tannin, which comes in contact with air & gets oxidized to form deep copperish colour (takes minimum 3 hours)

ROLLING & FIRING

- Finally firing is done by exposing the leaves to dry warm air until moisture content is 3%
- Leaves acquire a black colour, they are packed properly & sent for sale
- This is the orthodox method of making tea

TYPES OF TEA

- **Types of Tea**
- Green Tea –Leaves which are not fermented
- Black Tea –Leaves are fermented to maximum
- Oolong Tea - Leaves are partially fermented. (Taiwan)
- Tisanes-Herbal tea or Herbal infusions

TYPES OF TEA

- **Types of Tea**
- CTC=cut tear curl ,it is a method of rolling— leaves are passed through grooved cylinders where by they get cut & torn & curled
- Leg cut =leaves are shredded into strips,miximum tannin comes out, fermentation is quick

STORAGE

- Dry and clean covered container to avoid brightness or sunlight
- Should be stored in Well ventilated area
- Away from excess moisture
- Away from strong odours ,like perfumes ,pesticides or organic chemicals

POPULAR TEAS

- Assam: rich, malty - breakfast/milk
- Darjeeling: Light grape flavor - afternoon/
little milk
- Jasmine: green unoxidized, jasmine blossom
- Earl Grey: Blend of Darjeeling and China -
lemon or milk

POPULAR TEAS

- Herbal: camomile, peppermint, rosehip, hibiscus
- Twining (Kolkata)
- Ceylon Tea (Watawala Plantation, Sri Lanka)-
- Tetley-Standard teabags used at Taj hotels

SPECIAL TEAS

- Yunnan (China): Yunnan is considered one of China's "noble" varieties and is unique in that it combines aroma with strength. Nicknamed "the mocha of tea",
- Imperial Souchong (China): young tender leaves blended with jasmine flowers

SPECIAL TEAS

- Great Mandarin (China) : Flavored with jasmine and perfect accompaniment for Chinese food.
- Assam (India) : Assam teas are bold with a strong malty taste and dark liquor, making them excellent morning teas. Bursting with rich, round flavour,

GOLDEN RULES FOR MAKING TEA

- Avoid using chlorinated water, hard water
- Avoid water that has been boiled before
- Rinse out the teapot with boiling hot water
- Pour water over the tea just as it reaches boiling point

GOLDEN RULES FOR MAKING TEA

- The infusion time (2 to 5 minutes) depends on the variety of tea used
- If over infused, the tannins spread and make the tea dark and bitter
- Just before serving, stir the tea in the teapot using a spoon
- If tea leaves are left in the pot, use a strainer when pouring

TEA COMPANIES / BRANDS

- Lipton
- Celestial Seasonings
- Salada
- Twinings
- Good Earth Teas
- East Indian Company
- Ginar
- The Nashville Tea Company

COFFEE

- Coffee is found in south America, Africa, Asia
- Brazil , Columbia, Ivory coast, India, Ceylon
- Botanical name is Coffea Rubiaceae (family)
- Species = Coffee Arabica coffee canephora & liberica
- Requires high humidity, high rainfall & cooler climate
- Blending can be done two or more batches of beans

COFFEE

- Fruit is called berry
- It is 1.5 cms in length & oblong in shape
- Berry has 2 coffee seeds
- Fruit comes after the plant is of 3 years
- Yields fruit till 16 years

COFFEE

- Requires cool climate, plenty of rainfall
- Water should not stagnate round the plant
- Coffee was first consumed in the 9th century, when it was discovered in the highlands of Ethiopia. From there, it spread to Egypt and Yemen

COFFEE



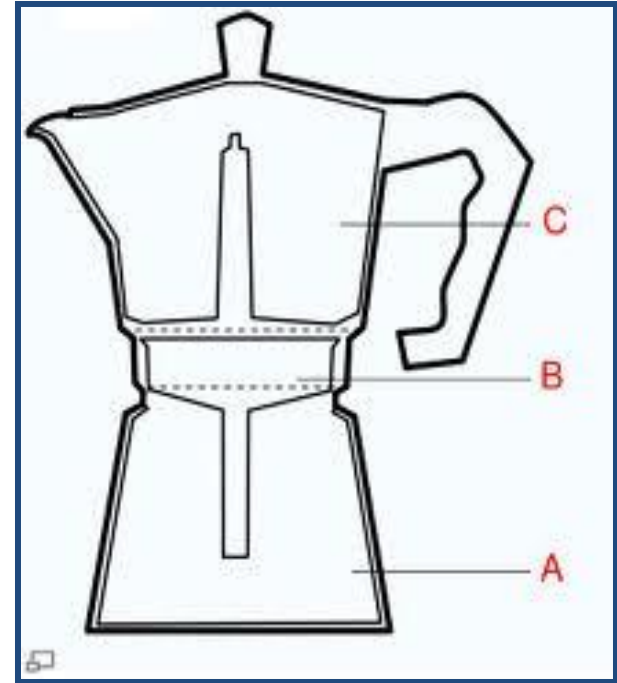
COFFEE



COFFEE



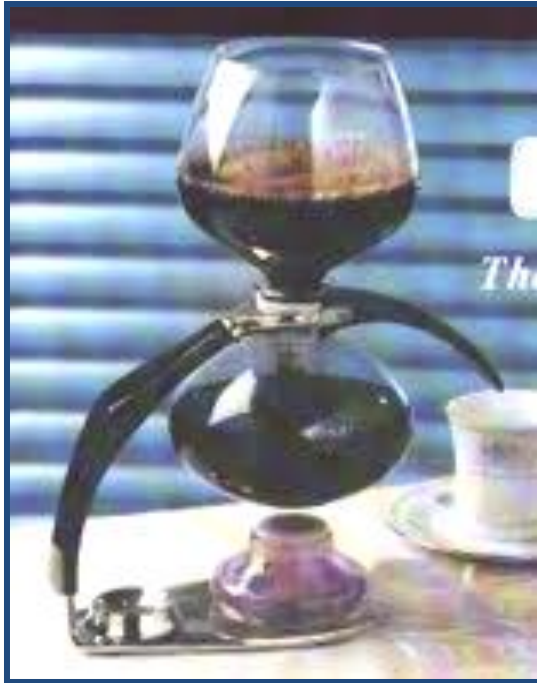
COFFEE



COFFEE



COFFEE



PROCESSING OF BEANS

- First, coffee berries are picked, generally by hand
- Then, they are sorted by ripeness and color
- The flesh of the berry is removed, by fermentation method, pulp falls off ,beans removed

PROCESSING OF BEANS

- Berry can be dried under sun, pulp dries up, seeds are removed
- The beans are roasted on kilns ,by hot air 150 degree centigrade

PROCESSING OF BEANS

- Light pale roasting preserves the aroma
- Medium roasting gives strong flavour & character
- Roll roasting gives bitter taste, popular in Latin countries

BURR MILL

- Quenching –is adding cold water to contain further roasting
- A burr mill uses revolving elements to crush or tear the bean
- An electric grinder chops the beans with blades moving at high speeds, and mortar and pestle grinds the beans to a powder

BURR MILL

- The type of grind is often named after the brewing method for which it is generally used
- Turkish grind is the finest grind

SPECIALTY COFFEES

- Heena coffee=roasted figs with coffee seeds
- Irish coffee=black coffee +Irish coffee sugar +whipped cream, served in wine glass

SPECIALTY COFFEES

- Café Hawaiian =pineapple juice black cold coffee + cream in long john glass
- Café au lait=coffee with milk
- Espresso =strong black coffee in demitasse cup, with demarera sugar

SPECIALTY COFFEES

- Coffee Brule =brandy ,crushed coffee & sugar ignited in a spoon & stirred in hot coffee
- Café cappachino=blending chocolate & cinnamon in coffee with Chantilly cream

COCOA

- Production is maximum in Ghana (Assra)
- 60% of world's cocoa production is in Africa
- 20% is from Brazil & rest from south west Asia
- Cocoa pod is a big oval fruit 12"long X 4"wide has approximately 20 to 40 seeds

COCOA

- After fermentation the pulp leaves the seeds ,acetic acid produced gives brown colour to the seeds
- By Winnowing process outer skin is removed & nib obtained, treated with alkaline

COCOA



COCOA



CHOCOLATE PREPARATION

- After treating with alkaline Seeds develop brown colour & strong flavour
- Nibs are crushed, have 50% cocoa & 50 % cocoa butter
- Cocoa mass is heated to 60% centigrade & churned

CHOCOLATE PREPARATION

- This is crushed by hydraulic press ,the cocoa butter separates leaving pure chocolate as residue
- Cocoa butter is used to make cosmetics & 2nd grade chocolates
- Chocolate can be eaten or drunk

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THANK YOU

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