



Cocktail Making and Bartending

Madelyn Wilson

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Edited by
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ISBN 978-1-63549-614-7 (Paperback)

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TX
951
C64
2017

 **Larsen & Keller**

Published by Larsen and Keller Education,
5 Penn Plaza,
19th Floor,
New York, NY 10001, USA

Cataloging-in-Publication Data

Cocktail making and bartending / edited by Madelyn Wilson.
p. cm.

Includes bibliographical references and index.

ISBN 978-1-63549-614-7

1. Cocktails. 2. Alcoholic beverages. 3. Bartending. I. Wilson, Madelyn.

TX951 .C63 2017

641.874 --dc23

00077909

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The publisher's policy is to use permanent paper from mills that operate a sustainable forestry policy. Furthermore, the publisher ensures that the text paper and cover boards used have met acceptable environmental accreditation standards.

Printed and bound in China.

For more information regarding Larsen and Keller Education and its products, please visit the publisher's website www.larsen-keller.com

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Cocktail Making and Bartending

About the Book

Cocktails are a favorite among connoisseurs for the variety they offer. Modern bartending requires the knowledge of the varied types of cocktails, their composition and ingredients. A good cocktail has the correct amount of bitters, flavoring, spirits and ice, if necessary. They are also served in the appropriate glass and are accompanied by accessories such as olives, lime, a cocktail stick or a cocktail umbrella. A good quality cocktail is a symbol of high standards of hospitality. This book is meant for students who are looking for an elaborate reference text on bartending and mixology. It will be of great help to all those who are involved in the hospitality sector.

About the Editor

Madelyn Wilson received her Bartending-Mixology certificate from New York Bartending School, United States of America. Her expertise lies in modern mixology and garnish preparation. Wilson holds prominent memberships of international bartenders associations and has been an active participant at international conferences and symposiums. She has won over 10 awards and recognitions for her teaching service and continues to teach courses in institutes across the USA.

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ISBN 978-1-63549-614-7



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