



Non-Alcoholic Beverages and Stock Rotation

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Non-Alcoholic Beverages

Aeriated Waters

- ✓ Charged or aerated with carbonic gas - most common with an effervescent characteristic
- ✓ There are different flavours in different aerated waters. (*used as mixers*)

Tonic water:

Colourless (Quinine flavoured)

Bitter lemon:

Pale and cloudy with a sharp lemon flavour



Aeriated Waters

Soda Water:

Colourless and tasteless

Dry Ginger:

Golden colour with ginger flavour

Other flavoured waters which come under this headings are: fizzy lemonades, orange, cola, and other soft drinks



Natural Spring & Mineral Waters

- ✓ Mineral waters are obtained from natural springs in the ground
- ✓ They are impregnated with the natural minerals found in the soil and sometimes naturally charged with an aerating gas
- ✓ Where mineral waters are found, there is usually what is termed a spa, where the waters may be drunk in accordance to the cures they are supposed to affect
- ✓ Many of the best known mineral waters are bottled at the source



Natural Spring & Mineral Waters

- ✓ Still or sparkling
- ✓ Fastest growing beverage - Europe is the birthplace
- ✓ Added with wine as a **spitzer** by Germans and Austrians
- ✓ *Appolinaris from Germany*: Queen of the table waters
- ✓ *Perrier from France*: makes a good aperitif
- ✓ *Ferrarelle from Italy*: goes well with food – lighter and natural carbonation



Natural Spring & Mineral Waters

Still Waters

France: Evian, Vittel

Italy: Panna

Spain: FontVella

Belgium: Spa

Scotland: Highland Spring



NAME	TYPE	COUNTRY
Appolinaris	naturally sparkling	Germany
Contrex	still	France
Evian	still	France
Highland spring	still or carbonated	Scotland
Perrier	sparkling	France
San Pellegrino	carbonated	Italy
Spa	still or sparkling	Belgium
Vichy	natural sparkling	France
Vittel	natural sparkling	France
Volvic	still	France
Royal Ferris	natural sparkling	Norway
Malvern	still or carbonated	England

Syrups

Concentrated, sweet, fruit flavourings

- ✓ a base for cocktails, fruit cups or mixed with soda as a long drink, ideal for mocktails
- ✓ Grenadine - pomegranate
- ✓ Cassis - blackcurrant
- ✓ Citronelle - lemon
- ✓ Gomme - white sugar syrup
- ✓ Framboise - raspberry



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Squashes

- ✓ Squash is often colloquially known as "juice".
- ✓ However this term is inaccurate; no squash is pure juice!
- ✓ Squashes are commonly called according to the fruit from which they are made



Squashes

More rarely, they may be called "fruit drink", especially if they are ready-diluted in a plastic bottle

Squashes are measured by their juice content, the average being 30%.

A variety of squash that contains a larger amount of fruit juice, up to half or more of the volume in juice, is sold in markets as **high juice**



Cordials

- ✓ "Cordial", "diluting juice", and "squash" are similar products, although the products known as cordials tend to be thicker and stronger, requiring less syrup and more water to be blended



Juices

- ✓ A drink made from the extraction or pressing of the natural liquid contained in fruit & vegetables.
- ✓ Tomato juice should be served chilled on a doily, side plate, teaspoon.

Accompaniments for tomato juice:

- ✓ Worcestershire sauce, Tabasco, salt, pepper, celery stick





Stock Rotation

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Stock Rotation

- ✓ All packaged perishable food and beverage products, will have either a use by date on them or a best before date
- ✓ Use by dates indicate when a product may no longer be safe to eat. One should not eat, cook, or freeze it after the date displayed, even if it looks or smells fine.
- ✓ Best before dates are an indication of quality rather than safety. One can still eat food after its best before date, but its flavour and texture is most likely not as good as before the date.

Stock Rotation

- ✓ It is very important to keep your stock rotated.
- ✓ All stock rotation means is making the older items available for sale before the newer ones.
- ✓ This is because you don't want your old stock to go out of date and have to be thrown away; you'd just be throwing money away if you did that.
- ✓ It is simple to keep your stock rotated in a bar or cellar because the items have a use by date on them and you have separate areas where you keep older stock and newer stock.

Stock Rotation

- ✓ If you can get into the habit of placing the older stock closer to the entrance of your cellar or store and the newer stock further away then you will manage your stock rotation easily.
- ✓ What you do have to remember is that when you are bottling up you must put all the older bottles to the front of the fridge and the newer ones behind them so the older ones get sold first.

FIFO vs LIFO

- ✓ The majority of restaurants and bar operate according to the **first-in, first-out (FIFO)** principle of inventory valuation.
- ✓ This technique assumes that the goods you purchase first are the goods you use (and sell) first.

FIFO vs LIFO

- ✓ As a result, your remaining inventory consists of your most recent purchases.
- ✓ The first-in, first-out method is best for businesses where inventory has a short demand cycle or is perishable, which is most prominent in the Food & Beverage Industry.

FIFO vs LIFO

- ✓ **Last-in, first-out (LIFO)** is another technique used to value inventory, but it's not one commonly practiced, especially in bars and restaurants.
- ✓ Last-in, first-out values inventory on the assumption that the goods purchased last are sold first at their original cost.

FIFO vs LIFO

- ✓ In this scenario, the oldest goods usually remain as ending inventory.
- ✓ Under the LIFO system, many food and beverage items and goods would expire before being used, so this method is typically practiced with non-perishable commodities.