

- 11.Gin and Vodka
 - 12.Liqueurs
 - 13.Other Famous Spirits
 - 14.Introduction to Wine
 - 15.World Wines
 - 16.New World Wines
 - 17.Champagne
 - 18.Fortified Wines
 - 19.Aperitifs and Bitter
 - 20.and Wine Pairing
 - 21.Cocktails
 - 22.Cellar Management
 - 23.Tobacco
 - 24.Bar Licence
 - 25.Fruits, Nuts, Herbs and Spices
 - 26.New Trends in Bar
 - 27.Bar Set Up
 - 28.Presenting Beverage Menu
 - 29.Service of Non-alcoholic Beverages
 - 30.Service of Tea and Coffee
 - 31.Beer Service Procedure
 - 32.Service of Straight Drinks/Spirits
 - 33.Service of Wine (Red and White)
 - 34.Service of Champagne/Sparkling Wine
 - 35.Service of Cocktails and Mocktails
 - 36.Service of Cigars/Cigarette Case Study Index
-

About the Author

Mahendra Singh Negi :- is an Assistant Professor, F&B Services at Amrapali Institute of Hotel Management, Haldwani. He completed his Hotel Management from G.I.H.M Dehradun and M.T.M from I.G.N.O.U. He has over 9 years of teaching and training experience in food and beverage services and has worked with many renowned hotels. He has also authored one book titled 'Handbook of Bar and Beverages' and have also written several research papers and articles which have been published in various national and international journals and edited book.