


# IOWA STATE UNIVERSITY

## Department of Apparel, Events, and Hospitality Management Group Project Cocktail Worksheet

<b>Group Name:</b> _____			
<b>Cocktail name:</b> _____			
<b>&amp; selling price:</b> _____			
<b>Description:</b>			
<b>Cocktail ingredients:</b>			
Amt.	Unit.	Ingredients	Alcohol Cost*
		<b>*Estimated beverage cost:</b>	
<b>Estimated gross profit (price – cost)</b>			
<b>Garnishes:</b>			
<b>Glassware:</b>			
<b>Preparation &amp; special needs:</b>			
1.			
2.			
3.			
4.			
5.			
6.			
<b>Notes:</b>			

<p>-Sample-</p> <h3 style="margin: 0;">The Cuban Cocktail</h3> <p style="margin: 0;">\$6.00 (sales price)</p>			
<b>Description:</b> <i>A classic shaken rum and tropical fruit cocktail from Old 1940's Havana, Cuba...</i>			
<b>Cocktail ingredients:</b>			
Amt.	Unit.	Ingredients	Alcohol Cost*
1	Tbsp.	Pineapple Juice	
½	@	Lime, fresh, juiced	
1¼	oz.	Light Cuba style rum, "Bacardi"	.80
¾	oz.	Triple sec	.20
		<b>*Estimated beverage cost:</b>	\$1.00
<b>Estimated gross profit (price – cost)</b>			<u>\$5.00</u>
<b>Garnishes:</b> A spear containing fresh pineapple and cherries.			
<b>Glassware:</b> Cocktail glass			
<b>Preparation &amp; special needs:</b>			
1. Combine the four ingredients in a cocktail shaker; fill with ice cubes.			
2. Shake thoroughly and strain into a chilled cocktail glass.			
3. Garnish with a spear containing fresh pineapple and cherries and serve with a cocktail napkin.			
4.			
5.			
6.			
<b>Notes:</b> (see lectures #9 & 10)			
* Rum: \$13.75/750ml ÷ .22 oz. = .625 X 1¼ = \$.80			
* Triple sec: \$5.80/750ml ÷ .22 oz. = .264 X ¾ = \$.20			
* Est. bottle loss & pour cost with a 20% "pour" cost.			
* Equals one (1) standard drink/beverage alcohol			