

# Chapter 1 *Drawing Glassware*

**Objective:** At the end of this chapter learners would be able to:

1. recognize the glasses
2. know the capacity of glasses
3. differentiate between glasses
4. understand that which drink is served in which glass

**Equipments required:**

1. Different types of glass wares
2. Show window to display the glass wares
3. Cupboard to store the glass wares

**Teaching Aids:**

1. Projector LCD / OHP, Site Visit to star hotels in the vicinity
2. Practical and Demonstration
3. White Board with marker

Different type of glasses is used for serving different drinks. The same drink may also be served in different type of glasses according to the occasion, quantity, convenience, etc.

Glasses are transparent, scratch free and scratch resistant. Handmade glasses are heavier and more expensive than machine made glasses. Machine made glasses are thinner lighter and finer in nature.

A goblet consists of three parts: Base, Stem and Bulb / Bowl. All the parts are made separately and then joined together. The rim of the glass is finely ground and smooth. The un-smooth or un finely ground glass rim may be not very convenient to use and at times as it may cut the lips while drinking or cut fingers / hand while polishing. The diameter of the glass's rim should be big enough to trap lips and nose. Otherwise, the drink may spill from the sides while drinking. The thickness and length of the stem of the goblet depends upon the shape and size of the bowl / bulb and on the purpose of the glass.





**The capacity of the beverage can be measured in three units and these are:**

- a) Ounce (Oz.)
- b) Millilitres (ml.)
- c) Centilitres (cl.)

$$1 \text{ Oz} = 28.5 \text{ ml.}$$

$$30 \text{ ml.} = 3 \text{ cl.}$$

### DIAGRAMS OF GLASSWARE:

#### 1. RED WINE GLASS OR CLARET GLASS:

CAPACITY:  $7 \text{ O}_z = 210 \text{ ml.} = 21 \text{ Cl.}$

SERVICE:  $4.5 \text{ O}_z = 135 \text{ ml.} = 13.5 \text{ Cl.}$

*Claret is the other name of red wine glass. Red wines are served at room temperature.*

#### 2. A.P. TULIP OR WHITE WINE GLASS:

CAPACITY:  $6 \text{ O}_z = 180 \text{ ml.} = 18 \text{ Cl.}$

SERVICE:  $4.5 \text{ O}_z = 135 \text{ ml.} = 13.5 \text{ Cl.}$

#### 3. CHAMPAGNE FLUTE:

CAPACITY:  $6 \text{ O}_z = 180 \text{ ml.} = 18 \text{ Cl.}$

SERVICE:  $4.5 \text{ O}_z = 135 \text{ ml.} = 13.5 \text{ Cl.}$

#### 4. CHAMPAGNE TULIP:

CAPACITY:  $6 \text{ O}_z = 180 \text{ ml.} = 18 \text{ Cl.}$

SERVICE:  $4.5 \text{ O}_z = 135 \text{ ml.} = 13.5 \text{ Cl.}$

#### 5. CHAMPAGNE COUPE:

CAPACITY:  $6 \text{ O}_z = 180 \text{ ml.} = 18 \text{ Cl.}$

SERVICE:  $4.5 \text{ O}_z = 135 \text{ ml.} = 13.5 \text{ Cl.}$

*Champagne coupe is used when champagne is served without food.*



## 6. CHAMPAGNE SAUCER:

CAPACITY:  $5 O_z = 150 \text{ ml.} = 15 \text{ Cl.}$

SERVICE:  $4.5 O_z = 135 \text{ ml.} = 13.5 \text{ Cl.}$

*Champagne saucer is used when champagne is served in celebrations to raise a toast.*

## 7. PORT GLASS:

CAPACITY:  $3 O_z = 90 \text{ ml.} = 9 \text{ Cl.}$

SERVICE:  $2 - 2.5 O_z = 60 - 75 \text{ ml.} = 6 - 7.5 \text{ Cl.}$

## 8. SHERRY GLASS:

CAPACITY:  $3 O_z = 90 \text{ ml.} = 9 \text{ Cl.}$

SERVICE:  $2 - 2.5 O_z = 60 - 75 \text{ ml.} = 6 - 7.5 \text{ Cl.}$

## 9. BRANDY GLASS / BALLOON / SNIFFER / BRANDY IN HAILER:

CAPACITY:  $8 O_z = 240 \text{ ml.} = 24 \text{ Cl.}$

SERVICE:  $1 - 2 O_z = 30 - 60 \text{ ml.} = 3 - 6 \text{ Cl.}$

*Brandy balloon is used for the service of cognac brandy only.*

## 10. ROLLY POLLY:

CAPACITY:  $8 O_z = 240 \text{ ml.} = 24 \text{ Cl.}$

SERVICE:  $4.5 O_z = 135 \text{ ml.} = 13.5 \text{ Cl.}$

*Rolly Polly is used for serving the cocktail 'Bloody Mary'.*

## 11. TRADITIONAL BEER GLASS:

CAPACITY:  $10 O_z = 300 \text{ ml.} = 30 \text{ Cl.}$

SERVICE:  $8.5 O_z = 255 \text{ ml.} = 25.5 \text{ Cl.}$

## 12. PONY TUMBLER:

CAPACITY:  $5 O_z = 150 \text{ ml.} = 15 \text{ Cl.}$

SERVICE:  $4 O_z = 120 \text{ ml.} = 12 \text{ Cl.}$

*Pony Tumbler is used for serving aerated drinks, fresh and canned fruit juices, etc.*





### 13. HI-BALL GLASS:

CAPACITY:  $8 O_z = 240 \text{ ml.} = 24 \text{ Cl.}$

SERVICE:  $6 O_z = 180 \text{ ml.} = 18 \text{ Cl.}$

*Hi Ball glass is used to serve whisky with some mixer like water, soda, cola, etc. and water.*

### 14. COLLINS / ZOMBIE:

CAPACITY:  $12 O_z = 360 \text{ ml.} = 36 \text{ Cl.}$

SERVICE:  $10 O_z = 300 \text{ ml.} = 30 \text{ Cl.}$

*Zombie / Collin glass is used to serve the cocktails like: Tom Collins, John Collins, etc.*

### 15. OLD FASHIONED WHISKY GLASS:

CAPACITY:  $8 O_z = 240 \text{ ml.} = 24 \text{ Cl.}$

SERVICE:  $1 - 2 O_z = 30 - 60 \text{ ml.} = 3 - 6 \text{ Cl.}$

*Old Fashioned whisky glass is used to serve whisky straight / neat or on the rocks. It is also used to serve other than Cognac brandies.*

### 16. LIQUEUR GLASS:

CAPACITY:  $1.25 O_z = 37.5 \text{ ml.} = 3.75 \text{ Cl.}$

SERVICE:  $1 O_z = 30 \text{ ml.} = 3 \text{ Cl.}$







**Fig 1: Some common Tumblers**

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|-----------------|------------------|-------------|
| 1. Rolly Polly  | 2. High Ball     | 3. Slim Jim |
| 4. Pony Tumbler | 5. Old Fashioned | 6. Collins  |



**Fig 2: Common Goblets**

- |                   |                   |                     |
|-------------------|-------------------|---------------------|
| 1. Brandy Balloon | 2. Beer Goblet    | 3. Champagne Tulip  |
| 4. Club Goblet    | 5. Red Wine Glass | 6. Champagne Saucer |



