Chapter 9

Preparation of Instant Tea

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

- understand the meaning of instant tea
- prepare and serve the instant tea
- know the different flavours of instant tea

Equipments Required:

- 1. Tea cups, tea saucers, tea spoons
- 2. Trays with tray covers
- 3. Salvers with covers
- 4. Bowls with under liners to keep instant tea mixers

Teaching Aid:

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

The comprehensive range of instant tea premixes is prepared with pure range of natural ingredients and free from any artificial colours, artificial flavours and preservatives. These premixes are processes in state-of-the-art pharmaceutical graded plant. The instant tea can be made from black tea, green tea or oolong tea. Cool tea variants are available in the market. The instant tea is readily soluble in both cold water as well as hot water. The instant tea (tea extracts) have minimum wastage and are convenient to use.

The instant tea is available in numerous flavours and some of the common flavours are:

ELAICHI (CARDAMOM)

MASALA

















PLAIN

ICED

LEMON (BLACK)

WITHOUT SUGAR (PLAIN)

STRAWBERRY

SERVICE OF INSTANT TEA:

The guest is welcomed and seated in the restaurant. Present him the menu card / list of instant tea brands available. Take the order for hot or iced instant tea.

SERVICE OF HOT INSTANT TEA:

Place the tea cup, tea saucer and tea spoon in front of the guest from right hand side as explained in earlier chapter No. 3. Take the hot clean potable water and mix the same with the desired instant tea and serve from right hand side. If desired milk / lemon wedges and sugar can be passed separately.

SERVICE OF ICED INSTANT TEA:

Iced instant tea is served pre plated in a tall glass with under liner covered with a doily paper and a parfait spoon from right hand side. Straw holder with straws is passed to guest. In case desired, sugar syrup in a sauce boat and lemon wedges can be served.





