

Vishnu Waman Thakur Charitable Trust's
Bhaskar Waman Thakur College of Science,
Yashvant Keshav Patil College of Commerce,
Vidhya Dayanand Patil College of Arts,
(VIVA College)



Crafting Flavorful
Elixirs: Mocktail
Makings
(CC-CFEMM)



Vishnu Waman Thakur Charitable Trust's
Bhaskar Waman Thakur College of Science,
Yashvant Keshav Patil College of Commerce,
Vidhya Dayanand Patil College of Arts,
(VIVA College)
(Affiliated to University of Mumbai)

DEPARTMENT OF BOTANY

IN COLLABORATION

WITH

DEPARTMENT OF HOTEL AND TOURISM MANAGEMENT

ORGANIZES

CERTIFICATE COURSE

ON

Crafting Flavorful Elixirs:

Making Mocktail

MOCKTAIL ART OF BREWING FRUIT WINES AND MASTERING MOCKTAILS & COCKTAILS

COURSE CODE:

FEB 2024

REGISTRATION LINK

DR. ROHAN GAVANKAR
AND
MS. KIRTI CHALKE
COORDINATOR

MR. VAIBHAV PATIL
(HOD- HM
AND
SUBJECT EXPERT

MRS. MADHULIKA YADAV
HOD BOTANY

DR. DEEPA VERMA
CHAIRMAN
VICE PRINCIPAL
AND
IQAC COORDINATOR

MRS. PRAJAKTA PARANJPE
VICE PRINCIPAL

DR. V S ADIGAL
PRINCIPAL



Crafting Flavorful Elixirs and Making Mocktails

CERTIFICATE COURSE FORMAT

Sr. No	Particulars	
1.	Department	Dept. of Botany in collaboration with Dept. of Hotel and Tourism Management
2.	Name of the Course	Course Title: Crafting Flavorful Elixirs: Mocktail Makings.
3.	Course Code	CC-CFEMM
4.	Duration	30 Hours, 8 Weeks
5.	Date of Commencement	February 2024
6.	Curriculum / Syllabus copy of the course	Detailed syllabus attached herewith
7.	Committee (BoS) for framing of syllabus	1. Chairman: Dr. Deepa Verma 2. Coordinator: Dr. Rohan Gavankar and Ms. Kirti Chalke 3. Member: Mr. Vaibhav Patil (HOD- HM and Subject expert) 4. Member: Mrs. Madhulika Yadav (HOD Botany)
8.	Mode of Delivery of the Curriculum	Offline- Face to Face
9.	Course Overview	This certificate course is designed for enthusiasts and aspiring mixologists interested in the intricate world of brewing fruit wines and mastering the art of creating delightful mocktails and cocktails. Participants will explore the fundamentals of fruit wine fermentation, understand mixology techniques, and develop the skills to craft a diverse range of mocktails and cocktails.
10.	Outcomes of the program	The participant will be able to 1. demonstrate the ability to produce high-quality fruit wines using a variety of fruits. 2. understand the fermentation process, manage variables, and troubleshoot common issues 3. design and present a signature mocktail or cocktail, integrating learned techniques, flavors, and presentation skills to create a unique and memorable beverage.
11.	Assessment	Practical Assessments: Participants will be evaluated based on their fruit winemaking process, cocktail/mocktail creation, and presentation of a signature beverage. Written Assignments: MCQ/Concept map/Short essays on key concepts, ingredients, and techniques covered during the course.

**Vishnu Waman Thakur Charitable Trust's
Bhaskar Waman Thakur College of Science
Yashvant Keshav Patil College of Commerce
Vidhya Dayanand Patil College of Arts
(VIVA College)**



12.	Certification	Upon successful completion of the course, participants will receive a certificate in "Crafting Flavorful Elixirs: The Art of Brewing Fruit Wines and Mastering Mocktails & Cocktails."
13.	Prerequisites	No prior experience is required. Enthusiasm and a passion for the craft are highly encouraged.
14.	Caution/ Safety note	Participants must be of legal drinking age in their respective locations to handle and consume alcoholic beverages during the course. The emphasis will be on responsible and informed enjoyment of crafted beverages.

Name & Signature of Course Coordinator

Name & Signature of HOD/ Coordinator



Certificate Course

Course Name: - Crafting Flavorful Elixirs and Making Mocktails: The Art of Brewing Fruit Wines and Mastering Mocktails & Cocktails

Syllabus

Module 1

4 lectures + 4 hours Lab

Week 1-2: Introduction to Fruit Winemaking

Overview of Fruit Winemaking: History and Modern Trends
Understanding Key Ingredients: Fruits, Yeast, and Sugar
Equipment and Tools for Fruit Winemaking
Fermentation Process: From Crushing to Bottling
Hands-on: Basic Fruit Wine Recipe

Module 2

4 lectures + 4 hours Lab

Week 3-4: Advanced Fruit Winemaking Techniques

Exploring Varieties: Berry Wines, Stone Fruit Wines, Tropical Fruit Wines
Managing Fermentation Variables: Temperature, pH, and Acidity
Oak Aging and Flavor Infusion
Troubleshooting Common Issues
Hands-on: Crafting a Unique Fruit Wine Blend

Module 3

4 lectures + 4 hours Lab

Week 5-6: Mixology Basics for Mocktails and Cocktails

Mixology Fundamentals: Building Blocks of a Great Drink
Understanding Flavors and Combinations
Essential Bar Tools and Equipment
Creating Syrups, Infusions, and Bitters
Hands-on: Classic Mocktails and Basic Cocktails

Module 4

4 lectures + 2 hours Visit

Week 7-8: Mastering Mocktails & Cocktails

Advanced Mixology Techniques: Layering, Muddling, Smoking
Garnishes and Presentation Skills
Perfecting Signature Mocktails and Cocktails
Food Pairing Principles
Field trip: To any Vineyard or Winery and submission of report.

Final Project: Designing and Presenting a Signature Beverage

Textbooks/Reference books: -

1. The Home Winemaker's Companion: Secrets, Recipes, and Know-How for Making 115 Great-Tasting Wines- Author: Gene Spaziani and Ed Halloran
2. The Ultimate Bar Book: The Comprehensive Guide to Over 1,000 Cocktails- Author: Mittie Hellmich

Name & Signature of Course Coordinator

Name & Signature of HOD/ Coordinator