



Australian Government

Assessment Requirements for SITHFAB005 Prepare and serve espresso coffee

Release: 1

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Modification History

Not applicable.

Performance Evidence

Evidence of the ability to complete tasks outlined in elements and performance criteria of this unit in the context of the job role, and:

- prepare and present each of the following espresso-based coffee beverages on three different occasions within commercial timeframes:
 - caffè latte
 - cappuccino
 - espresso (short black)
 - flat white
 - long black
 - piccolo latte
 - mocha
 - ristretto
 - short and long macchiato
- monitor quality indicators for extraction as listed in the knowledge evidence during preparation of the above espresso coffee beverages and make adjustments to restore extraction to required standard
- present the above espresso coffee beverages and accompaniments demonstrating consistency and quality of:
 - appearance
 - aroma
 - body
 - crema on top of the espresso
 - flavour
 - taste
 - strength
 - volume
- use the correct equipment, ingredients and measures to prepare the above espresso coffee beverages.

Knowledge Evidence

Demonstrated knowledge required to complete the tasks outlined in elements and performance criteria of this unit:

- major types and characteristics of espresso coffee beverages specified in the performance evidence
- different types of milk, their characteristics and uses for different types of coffee beverages
- characteristics of different types of beans, blends and roasts
- mise en place requirements for preparing coffee beverages
- methods and techniques for preparing and serving espresso coffee beverages:
 - grinding coffee beans
 - measuring dose by sight, electronically, manually and mechanically
 - tamping
 - extracting espresso
 - texturing milk
 - sequencing orders for the preparation of coffee beverages
- quality indicators for espresso coffee extraction:
 - changes in colour of crema
 - changes in flow texture
 - cake of used ground coffee
 - water pressure during extraction
- available options to meet specific customer preferences relating to:
 - accompaniments
 - blends
 - service-ware
 - strength
 - sweeteners
 - type of:
 - beans
 - milk
- factors relevant to quality of espresso coffee:
 - ambient humidity
 - consistency of used coffee grounds
 - crema on top of the espresso
 - quality and rate of espresso flow
 - steam pressure during foaming and steaming of milk
 - taste
- extraction rates for the different espresso coffee beverages specified in the performance evidence

- how and when adjustments are required to the following to ensure quality of espresso coffee:
 - dose
 - grind
 - tamping technique
 - water flow
 - water pressure
- organisational procedures and industry standards for:
 - service-ware used for espresso coffee beverage presentation
 - accompaniments used to enhance beverages
 - presentation of beverages:
 - latte art
- appropriate environmental conditions for storing coffee beans, ground coffee, milk and other ingredients to:
 - ensure food safety
 - optimise shelf life
- essential features and functions of different espresso machines and grinders used to prepare espresso coffee beverages:
 - sizes and types of filter baskets and tampers
 - purging the steam wand
 - flushing the group head
 - cleaning and maintenance methods and procedures
 - symptoms of faults in espresso machines and grinders
 - safe operational practices and dangers of working with steam
- basic maintenance and cleaning methods for espresso grinders, machines and equipment:
 - back flushing the machine
 - brushing out doser chamber
 - pouring hot water to clean drainage pipes
 - using correct and environmentally sound disposal methods for coffee making waste
 - washing drip trays
 - washing and drying:
 - bean hopper
 - group handle and filter basket
 - wiping down entire machine
 - wiping outside of steam wand and nozzle and purging inside with steam
- content of safety data sheets (SDS) for cleaning agents and chemicals, or workplace documents or diagrams that interpret the content of SDS.

Assessment Conditions

Skills must be demonstrated in an operational food and beverage outlet. This can be:

- an industry workplace
- a simulated industry environment.

Assessment must ensure access to:

- fixtures and large equipment:
 - workstation with industry current commercial grade espresso machine and coffee grinders
 - bins or knock boxes for used coffee grounds
 - storage bins
- small equipment:
 - blind or blank filter basket
 - cleaning brushes
 - colour coded cleaning cloths
 - flat edge implement for levelling off dosed filter basket
 - measuring equipment:
 - stopwatch or timer
 - thermometer
 - milk foaming jugs
 - napkins
 - powder shakers
 - service trays
 - spoons and stirrers
 - straws
 - service-ware for different types of coffee beverages:
 - cups: espresso and standard
 - saucers
 - mugs
 - glasses
 - take-away coffee cups and lids
 - take-away cardboard trays
 - tamp mats
 - tampers
- stock:
 - commercial range of coffee beans, ground coffee and other ingredients and accompaniments
- organisational specifications:
 - equipment manufacturer instructions
 - cleaning and maintenance procedures for espresso coffee machines and grinders
 - commercial beverage menus

- organisational procedures and industry standards for presenting espresso coffee beverages
- price lists
- standard recipes for coffee beverages currently used by the hospitality industry
- SDS for cleaning chemicals or plain English workplace documents or diagrams that interpret the content of SDS
- industry-realistic ratio of staff to customers; these can be:
 - customers in an industry workplace during the assessment process; or
 - individuals who participate in role plays or simulated activities, set up for the purpose of assessment, in a simulated industry environment operated within a training organisation.

Assessors must satisfy the Standards for Registered Training Organisations' requirements for assessors; and:

- have worked in industry for at least three years where they have applied the skills and knowledge of this unit of competency.

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694>