



Australian Government

Assessment Requirements for SITHFAB010

Prepare and serve cocktails

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:

- use organisational-specific and traditional recipes to prepare cocktails over at least three service periods
- prepare and present at least two different cocktails to meet customer requirements, using each of the following methods:
 - blended
 - built
 - floated
 - muddled
 - shaken
 - stirred
- prepare and present above cocktails:
 - using accompaniments and garnishes decoratively
 - maintaining consistent quality, volume and appearance
 - in line with organisational procedures
 - using correct equipment, ingredients and standard measures for preparation
 - working to commercial timeframes.

Knowledge Evidence

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

- major types of alcoholic ingredients, their characteristics and origins:
 - spirits and liqueurs
 - vermouths, bitters and fortified wines
- popular types of cocktails and their characteristics, recipes, preparation techniques and service:
 - black velvet
 - bloody Mary
 - brandy Alexander
 - brandy crusta

- champagne cocktail
- cosmopolitan
- daiquiri
- grasshopper
- Long Island iced tea
- margarita
- martini
- mimosa
- mojito
- piña colada
- screwdriver
- Singapore sling
- tequila sunrise
- Tom Collins
- whisky sour
- white Russian
- recipes, preparation methods and presentation standards for organisation-specific cocktails
- available options to meet specific customer preferences relating to:
 - brand
 - garnishes
 - glassware
 - ice
 - mixers
 - strength
- organisational procedures for:
 - glassware used for cocktail presentation
 - garnishes and decorations used to enhance cocktails
- operational features and uses for cocktail making equipment.

Assessment Conditions

Skills must be demonstrated in an operational commercial bar. This can be:

- an industry workplace
- a simulated industry environment.

Assessment must ensure access to:

- fixtures and large equipment:
 - bar service area
 - glass washer
 - ice:

- crusher
 - maker
 - shaver
 - grinder
- post-mix dispensing system
- refrigerator
- storage area for glassware and drinks
- small equipment:
 - bar towels
 - coasters
 - cutting boards
 - garnish containers
 - ice buckets
 - jugs
 - juicers
 - napkins
 - powder shakers
 - pourers:
 - speed
 - optic
 - inverted optic
 - utensils:
 - bar spoons and teaspoons
 - nip measures
 - small knives
 - tongs
 - glassware:
 - brandy snifter
 - champagne flute/saucer
 - Collins glass
 - highball glass
 - hurricane glass
 - liqueur and liqueur coffee glass
 - martini glass
 - old fashioned glasses
 - piña colada glass
 - service trays and liners
 - straws, swizzle sticks and toothpicks
 - waiter's friend
- specific equipment for preparing cocktails and mocktails:

- blender
- Boston glass (mixing glass)
- cocktail shakers
- glass chillers
- Hawthorn glasses and strainer
- muddler
- standard and specialised cocktail glassware for different bases
- zester
- stock:
 - garnishes
 - ice
 - wide commercial range of:
 - bottled mixers
 - bottled and canned beers
 - liqueurs
 - wines
 - basic spirits
- cleaning materials and equipment:
 - cleaning cloths
 - commercial cleaning and sanitising agents and chemicals for cleaning bar areas and equipment
 - dishwashers
 - dustpans and brooms
 - garbage bins and bags
 - hand towel dispenser and hand towels
 - mops and buckets
 - separate hand basin and antiseptic liquid soap dispenser for hand washing
 - sponges, brushes and scourers
 - tea towels
- organisational specifications:
 - equipment manufacturer instructions
 - cocktail bar menus
 - organisational safety procedures
 - price lists
 - promotional materials
 - traditional recipes, preparation methods and presentation standards for cocktails
 - safety data sheets (SDS) for cleaning agents and chemicals or plain English workplace documents or diagrams that interpret the content of SDS
- industry-realistic ratio of bar 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>