



Australian Government

Assessment Requirements for SITHFAB024 Prepare and serve non-alcoholic beverages

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 non-alcoholic beverages to meet different customer requests, over a minimum of three different service periods, including at least one peak service period
- prepare and present at least six different non-alcoholic beverages from the following list on three occasions each:
 - carbonated drinks
 - non-espresso coffees
 - frappés
 - freshly squeezed juices
 - hot chocolate
 - iced chocolate or coffee
 - milkshakes
 - mocktails
 - smoothies
 - teas
- prepare above non-alcoholic beverages within commercial timeframes and with consistent quality, volume and appearance and in line with organisational procedures
- use the correct equipment, ingredients and standard measures preparing the above beverages.

Knowledge Evidence

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

- major types and characteristics of non-alcoholic beverages specified in performance evidence
- culinary terms for and characteristics of ingredients commonly used to produce non-alcoholic beverages specified in the performance evidence
- preparation methods for non-alcoholic beverages:
 - blending
 - brewing
 - juicing

- mixing
- plunging
- shaking
- organisational procedures for beverages specified in the performance evidence in relation to:
 - glassware and service-ware used for presentation
 - garnishes and accompaniments used to enhance beverages
- options to meet specific customer preferences relating to:
 - brand of beverage or ingredient
 - dietary requirements
 - garnishes
 - glassware
 - ice
 - mixers
 - strength
 - temperature
- safe operational practices using essential functions and features of equipment used to produce the non-alcoholic beverages specified in the performance evidence
- dangers of inert gases used in post-mix dispensing systems and the measures required to ensure worker and customer safety.

Assessment Conditions

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

- an industry workplace; or
- a simulated industry environment set up for the purposes of assessment.

Assessment must ensure access to:

- fixtures and large and small equipment:
 - refrigerator
 - blender
 - juicer
 - milkshake machine
 - standard range of glassware and service-ware for the service of non-alcoholic beverages specified in the performance evidence
 - equipment used to prepare non-alcoholic beverages
- stock:
 - condiments, garnishes and accompaniments
 - ice
 - commercial range of non-alcoholic beverages
- cleaning materials and equipment

- organisational specifications:
 - equipment manufacturer instructions
 - beverage menus
 - standard recipes for non-alcoholic beverages
 - price lists
 - retail promotional materials
 - 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 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>