



Australian Government

SITHFAB024 Prepare and serve non-alcoholic beverages

Release: 1

SITHFAB024 Prepare and serve non-alcoholic beverages

Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to prepare and serve a range of teas, non-espresso coffees and other non-alcoholic beverages. It requires the ability to select ingredients and equipment and to use a range of methods to make and present drinks.

It does not include making espresso coffee beverages, which is covered in SITHFAB025 Prepare and serve espresso coffee.

This unit applies to any hospitality organisation that serves coffee, tea and other non-alcoholic beverages, including cafes, restaurants, bars, clubs, and function and event venues.

The unit applies to kitchen staff and operational food and beverage attendants who work with very little independence and under the guidance of others.

The skills in this unit must be applied in accordance with Commonwealth and State/Territory legislation, Australian/New Zealand standards and industry codes of practice.

No occupational licensing, certification or specific legislative requirements apply to this unit at the time of publication.

Pre-requisite Unit

SITXFSA005 Use hygienic practices for food safety

Competency Field

Food and Beverage

Unit Sector

Hospitality

Elements and Performance Criteria

ELEMENTS

Elements describe the essential outcomes

1. Select ingredients.

PERFORMANCE CRITERIA

Performance criteria describe the performance needed to demonstrate achievement of the element.

1.1. Check and identify specific customer preferences for beverages on order.

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| | 1.2. Identify and obtain correct ingredients for non-alcoholic drinks. |
| 2. Select, prepare and use equipment. | 2.1. Select equipment of correct type and size.
2.2. Ensure cleanliness of equipment before use and assemble safely.
2.3. Use equipment safely and hygienically according to manufacturer instructions. |
| 3. Prepare non-alcoholic beverages. | 3.1. Prepare beverages using appropriate methods and standard recipes to meet customer requests.
3.2. Ensure correct and consistent strength, taste, temperature and appearance for each beverage prepared.
3.3. Minimise waste to maximise profitability of beverages produced. |
| 4. Serve non-alcoholic beverages. | 4.1. Present beverages attractively in appropriate glassware or service-ware with accompaniments and garnishes according to organisational policies and procedures.
4.2. Evaluate presentation of beverages and make adjustments as required before serving. |

Foundation Skills

Foundation skills essential to performance in this unit, but not explicit in the performance criteria are listed here, along with a brief context statement.

SKILLS	DESCRIPTION
Reading skills to:	• read manufacturer instructions to determine correct use and maintenance requirements of equipment.
Oral communication skills to:	• use active listening and open and closed probe questioning to determine customer preferences and offer suitable products.
Numeracy skills to:	• calculate and measure ingredient quantities for the preparation of beverages.
Planning and organising skills to:	• sequence the preparation of beverages to efficiently serve customers.
Self-management skills to:	• manage own speed, timing and productivity.
Technology skills to:	• use equipment for the preparation of non-alcoholic beverages.

Unit Mapping Information

Supersedes and is equivalent to SITHFAB004 Prepare and serve non-alcoholic beverages.

Links

Companion Volume implementation guides are found in VETNet -

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