



**Australian Government**

# **SITHFAB303 Prepare and serve cocktails**

**Release 1**

## SITHFAB303 Prepare and serve cocktails

### Modification History

The version details of this endorsed unit of competency set are in the table below. The latest information is at the top.

Version	Comments
1.0	<p>E</p> <p>Replaces and is equivalent to SITHFAB015A Prepare and serve cocktails.</p> <p>Re-worked Elements, Performance Criteria, Required Skills and Knowledge to more fully articulate content. Any 'must' statements in Range moved to Required Knowledge and Critical aspects for assessment. One prerequisite unit removed. SITXFSA101 Use hygienic practices for food safety, and SITHFAB201 Provide responsible service of alcohol retained as prerequisites.</p>

### Unit Descriptor

This unit describes the performance outcomes, skills and knowledge required to prepare and serve a range of organisational and traditional specific cocktails. It requires the ability to promote, prepare and present attractive cocktails and experiment with ideas to develop new cocktail recipes.

### Application of the Unit

This unit applies to any hospitality organisation which operates a cocktail bar including hotels, restaurants and clubs.

The preparation of cocktails is a high order technical bar attendant skill used by experienced beverage attendants who operate independently or with limited guidance from others.

### Licensing/Regulatory Information

The sale and service of alcohol is subject to the provisions of Responsible Service of Alcohol (RSA) law in each state and territory of Australia. Skills and knowledge for compliance with this law are covered by the prerequisite unit SITHFAB201 Provide responsible service of alcohol.

## Pre-Requisites

This unit must be assessed after the following prerequisite units:	
SITHFAB201	Provide responsible service of alcohol
SITXFSA101	Use hygienic practices for food safety

## Employability Skills Information

This unit contains employability skills.

## Elements and Performance Criteria Pre-Content

### Elements and Performance Criteria

Elements describe the essential outcomes of a unit of competency. Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.

1. Promote cocktails to customers.
  - 1.1 Use *display materials* to promote cocktails.
  - 1.2 Offer customers accurate information about the style and *range of cocktails* available and encourage their purchase.
  - 1.3 Check and identify *specific customer preferences* and take orders.
  - 1.4 Make recommendations and suggestions to assist customers with drink selection, and promote or upsell products.
2. Prepare cocktails.
  - 2.1 Select appropriate cocktail glassware and *equipment* and use them according to organisational and traditional industry standards.
  - 2.2 Make cocktails correctly and efficiently according to organisational and traditional *recipes*.
  - 2.3 Consider eye appeal, texture, flavour and required temperature in preparing cocktails.
  - 2.4 Evaluate presentation of cocktails and make adjustments before serving.
  - 2.5 Experiment with creative and complementary combinations of *alcoholic* and *non-alcoholic* ingredients to develop new cocktails.
3. Present cocktails.
  - 3.1 Present cocktails attractively and maximise eye appeal.
  - 3.2 Use garnishes and decorations according to organisational and traditional standards.
  - 3.3 Avoid wastage and spillage during service.

## Required Skills and Knowledge

This section describes the skills and knowledge required for this unit.

### Required skills

- communication skills including active listening and open and closed probe questioning to:
  - interact with customers in a polite and friendly manner
  - determine customer preferences and offer suitable products
  - provide clear and accurate information tailored to the customer
- initiative and enterprise skills to promote and upsell products and to develop new and appealing cocktails
- literacy skills to:
  - read and interpret cocktail menus, brochures, price lists, promotional materials and organisational and traditional recipes
  - write recipes for newly developed cocktails
- numeracy skills to:
  - calculate ingredient quantities for the preparation of cocktails
  - accurately measure standard drink ingredients
- planning and organising skills to sequence the preparation of cocktails to efficiently serve customers
- problem-solving skills to identify deficiencies in cocktail quality and make adjustments to ensure a quality product
- self-management skills to manage own speed, timing and productivity
- technology skills to use cocktail preparation equipment.

### Required knowledge

- major types of alcoholic ingredients, their characteristics and origins including:
  - spirits and liqueurs
  - vermouths, bitters and fortified wines
- major types of cocktails and their characteristics, preparation techniques and service including:
  - blended
  - built
  - floated
  - muddled
  - shaken
  - stirred
- traditional recipes and preparation methods for popular cocktails including:
  - bloody mary
  - brandy alexander
  - champagne cocktail
  - daiquiri

- margarita
- martini
- piña colada
- screwdriver
- tom collins
- whisky sour
- recipes, preparation methods and presentation standards for organisation specific cocktails
- organisational and traditional industry standards for:
  - glassware used for cocktail presentation
  - garnishes and decorations used to enhance cocktails
- operational features and uses for cocktail making equipment.

## Evidence Guide

The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.

### Overview of assessment

#### **Critical aspects for assessment and evidence required to demonstrate competency in this unit**

Evidence of the ability to:

- prepare and present a diverse range of cocktails, using organisational and traditional recipes, to meet diverse customer requests including these types:
  - blended
  - built
  - floated
  - muddled
  - shaken
  - stirred
- present multiple cocktails, accompaniments and garnishes attractively and decoratively that are consistent in quality, volume and appearance
- use the correct equipment, ingredients and standard measures to prepare cocktails
- prepare and present cocktails over multiple service periods
- work with speed and efficiency to deal with numerous service tasks simultaneously
- integrate knowledge of:
  - major types of cocktails and their characteristics
  - traditional and organisation recipes and preparation methods for popular cocktails
  - organisational and traditional industry standards for presentation.

#### **Context of and specific resources for assessment**

Assessment must ensure use of:

- an operational bar with the fixtures, large and small equipment and workplace documentation defined in the Assessment Guidelines including specific equipment for preparing cocktails; this may be a:
  - real industry workplace
  - simulated industry environment such as a training bar servicing customers
- industry-realistic ratios of bar staff to customers
- commercial cocktail bar menus, brochures, price lists and

promotional materials currently used by the hospitality industry

- traditional recipes, preparation methods and presentation standards for cocktails
- a wide commercial range of cocktail bar stock including spirits, fortified wines, liqueurs and non-alcoholic ingredients.

### **Method of assessment**

A range of assessment methods should be used to assess practical skills and knowledge. The following examples are appropriate for this unit:

- direct observation of the individual preparing and serving cocktails at a fully equipped commercial cocktail bar
- evaluation of the taste and visual appeal of cocktails produced by the individual
- evaluation of new cocktails developed by the individual
- project activities which allow assessment of the individual's ability to operate cocktail service for a themed event function or meeting
- written or oral questioning to assess knowledge of:
  - major types of cocktails and their characteristics
  - organisational and traditional recipes and preparation methods for popular cocktails
  - traditional industry and organisational standards for presentation
- review of portfolio of evidence and third-party workplace reports of on-the-job performance by the individual.

### **Guidance information for assessment**

The assessor should design integrated assessment activities to holistically assess this unit with other units relevant to the industry sector, workplace and job role, for example:

- SITHFAB101 Clean and tidy bar areas
- SITHFAB202 Operate a bar
- SITXCCS303 Provide service to customers
- SITXFIN201 Process financial transactions.



## Range Statement

The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.

*Display materials* include:

- brochures
- cards
- descriptive menus
- lists
- photographs.

*Range of cocktails* include:

- blended
- built
- floated
- muddled
- shaken
- stirred.

*Specific customer preferences* may relate to:

- brands
- garnishes
- glassware
- ice
- mixers
- strength.

*Equipment* includes:

- bar towels
- blender
- Boston Glass (mixing glass)
- coasters
- cocktail shakers
- cutting board
- garnish containers
- glass chillers
- glass washer
- Hawthorn glasses and strainer
- ice:
  - buckets
  - crusher
  - make
  - shaver
  - grinder
- jugs
- juicers

- muddler
- pourers:
  - speed
  - optic
  - inverted optic
  - nip measures
- utensils including:
  - small knives
  - tongs
  - spoons including bar spoons, teaspoons
- refrigerator
- industry standard and specialised cocktail glassware for different bases spirits
- spirit measures
- service trays and liners
- straws, swizzle sticks, coasters, napkins, toothpicks
- vitimiser
- waiter's friend
- zester.
- black velvet
- bloody mary
- brandy alexander
- brandy crusta
- champagne cocktail
- daiquiri
- grasshopper
- margarita
- martini
- piña colada
- screwdriver
- tequila sunrise
- tom collins
- whisky sour
- white Russian.
- spirits
- fortified wines
- liqueurs.
- bitters
- cordials

**Recipes** include those developed by the organisation as well as traditional recipes such as:

**Alcoholic** ingredients for cocktails include:

**Non-alcoholic** ingredients for cocktails include:

- eggs
- fruit and vegetable juices
- fruit and vegetables
- milk and cream
- salt
- spices
- sugar
- sugar syrup.

## **Unit Sector(s)**

Hospitality

## **Competency Field**

Food and Beverage