



Australian Government

SITHFAB010 Prepare and serve cocktails

Release: 1

SITHFAB010 Prepare and serve cocktails

Modification History

Not applicable.

Application

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

The unit applies to any hospitality organisation that operates a bar that serves cocktails, 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.

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 SITHFAB002 Provide responsible service of alcohol.

Pre-requisite Unit

SITHFAB002 Provide responsible service of alcohol

SITXFSA001 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. Promote cocktails to customers and take orders.

PERFORMANCE CRITERIA

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

- 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 in line with house policy.
- 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 manufacturer instructions, organisational procedures and industry standards.
- 2.2. Make cocktails correctly and efficiently according to organisational and traditional recipes.
- 2.3. Consider visual appeal, texture, flavour and required temperature in preparing cocktails.
- 2.4. Experiment with creative and complementary combinations of alcoholic and non alcoholic ingredients to develop new cocktails.
- 2.5. Evaluate presentation of cocktails and make adjustments before serving.
3. Serve cocktails.
- 3.1. Present cocktails attractively and maximise visual appeal.
- 3.2. Use garnishes and decorations according to organisational and traditional standards.
- 3.3. Avoid wastage and spillage during service.

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 cocktail menus, brochures, price lists, promotional materials, and organisational and traditional recipes.
Oral communication skills to:	• use active listening and open and closed probe questioning to determine customer preferences and offer suitable products • provide clear and accurate information on cocktails tailored to the customer.
Numeracy skills to:	• calculate ingredient quantities when preparing cocktails.
Learning skills to:	• take customer feedback into account when developing new and appealing cocktails.
Problem-solving skills to:	• identify deficiencies in cocktail quality and make adjustments to ensure a quality product.
Planning and organising skills to:	• sequence the preparation of cocktails to efficiently serve customers.

Self-management skills • manage own speed, timing and productivity.
to:

Unit Mapping Information

SITHFAB303 Prepare and serve cocktails

Links

Companion Volume implementation guides are found in VETNet -

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

Assessment Requirements for SITHFAB010 Prepare and serve cocktails

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.

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