



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>