



Australian Government

Assessment Requirements for SITHFAB030 Prepare and serve cocktails

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:

- 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
- current trends and customer preferences for cocktails
- popular types of cocktails and their characteristics, recipes, preparation techniques and service:
 - black velvet
 - bloody Mary
 - brandy Alexander

- brandy crusta
- champagne cocktail
- cosmopolitan
- daiquiri
- espresso martini
- grasshopper
- Long Island iced tea
- margarita
- martini
- mimosa
- mojito
- negroni
- old fashioned
- piña colada
- screwdriver
- Singapore sling
- tequila sunrise
- Tom Collins
- whisky sour
- white Russian
- recipes, preparation methods and presentation standards for organisation-specific cocktails
- options to meet specific customer preferences relating to:
 - brand
 - garnishes
 - glassware
 - ice
 - mixers
 - strength
- organisational standards for:
 - glassware used for cocktail presentation
 - garnishes and decorations used to enhance cocktails
- operational features and uses of cocktail making equipment.

Assessment Conditions

Skills must be demonstrated in an operational commercial bar. 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:

- bar service area
- refrigerator
- storage area for glassware and drinks
- bar towels
- coasters
- cutting boards
- garnish containers
- ice and ice buckets
- juicers
- napkins
- powder shakers
- pourers:
 - speed
 - optic
 - inverted optic
- utensils:
 - bar spoons and teaspoons
 - nip measures
 - small knives
 - tongs
- glassware specific to the type of cocktail being prepared
- service trays and liners
- straws, swizzle sticks and toothpicks
- waiter's friend
- specific equipment for preparing cocktails and mocktails:
 - blender
 - Boston glass
 - cocktail shakers
 - Hawthorn glasses and strainer
 - muddler
 - standard and specialised cocktail glassware for different bases
 - zester
- stock:
 - garnishes
 - ice
 - commercial range of:
 - bottled mixers
 - bottled and canned beers
 - liqueurs
 - wines

- basic spirits
- cleaning materials and equipment
- 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.

Links

Companion Volume implementation guides are found in VETNet -

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