



Australian Government

Department of Education, Employment and Workplace Relations

SITHFAB015A Prepare and serve cocktails

Revision Number: 1

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Modification History

Not applicable.

Unit Descriptor

Unit descriptor

This unit describes the performance outcomes, skills and knowledge required to prepare and serve cocktails in a range of hospitality enterprises.

Cocktails are drinks with a base, usually of one or more spirits, to which other ingredients are added.

Some States and Territories will have legislative requirements in relation to service of alcohol.

Application of the Unit

Application of the unit

This unit applies to establishments where cocktails are served. It generally reflects the role undertaken by an experienced beverage attendant and includes the requirement for creative input into cocktail development.

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units

This unit must be assessed after the following prerequisite units:

SITHFAB002C Operate a bar

SITHFAB009A Provide responsible service of alcohol

SITXOHS002A Follow workplace hygiene procedures.

Employability Skills Information

Employability skills

The required outcomes described in this unit of competency contain applicable facets of employability skills. The Employability Skills Summary of the qualification in which this unit is packaged will assist in identifying employability skills requirements.

Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.

Performance criteria describe the required performance needed to demonstrate achievement of the element. Where ***bold italicised*** text is used, further information is detailed in the required skills and knowledge and/or the range statement. Assessment of performance is to be consistent with the evidence guide.

Elements and Performance Criteria

ELEMENT

PERFORMANCE CRITERIA

- | | |
|-----------------------------------|---|
| 1 Promote cocktails to customers. | 1.1 Encourage customers to buy cocktails according to enterprise policy. |
| | 1.2 Use <i>display materials</i> appropriately to promote cocktails. |
| | 1.3 Offer customers accurate information in a courteous manner about the style and <i>range of cocktails</i> |

ELEMENT	PERFORMANCE CRITERIA available.
2 Prepare cocktails.	2.1 Select correct cocktail glassware and equipment and use them according to enterprise and industry standards. 2.2 Make cocktails correctly and efficiently according to enterprise and industry recipes. 2.3 Consider eye appeal, texture, flavour and required temperature in preparing cocktails. 2.4 Consider options for new cocktails using suitable combinations of alcoholic and non-alcoholic ingredients, and develop them according to enterprise policy.
3 Present cocktails.	3.1 Present cocktails attractively and maximise eye appeal. 3.2 Use garnishes and decorations according to enterprise standards. 3.3 Avoid wastage and spillage during service.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

This section describes the essential skills and knowledge and their level, required for this unit.

The following skills must be assessed as part of this unit:

- preparation and presentation of a variety of different cocktails
- safe work practices and hygiene issues in relation to cocktail preparation and presentation
- literacy skills to read cocktail recipes
- numeracy skills to calculate quantities of ingredients for cocktails in multiple quantities, and costs for cocktails.

The following knowledge must be assessed as part of this unit:

- recipes for the most popular traditional cocktails
- typical alcoholic ingredients of cocktails
- typical non-alcoholic ingredients of cocktails
- range and variety of cocktail making equipment
- range and variety of cocktail glassware
- origins, nature and characteristics of:
 - spirits and liqueurs
 - vermouths, bitters and fortified wines
- requirements of the relevant state or territory Liquor Act in relation to service of alcohol (please note that this should be covered by completion of SITHFAB009A Provide responsible service of alcohol).

Evidence Guide

EVIDENCE GUIDE

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

EVIDENCE GUIDE

Critical aspects for assessment and evidence required to demonstrate competency

Evidence of the following is essential:

- ability to prepare and present a variety of standard cocktails correctly and within an acceptable enterprise range, including examples of blended, shaken, stirred, built and floated cocktails
- preparation of quantities of cocktails within industry-realistic timeframes.

Context of and specific resources for assessment

Assessment must ensure:

- preparation of a variety of cocktails over a service period to meet various customer requests
- access to a bar with industry-current equipment for making cocktails, as defined in the Assessment Guidelines
- access to a variety of suitable ingredients for making cocktails.

Methods 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 practical demonstration of preparing and serving cocktails
- written or oral questions to test knowledge of ingredients and method of preparation of traditional cocktails
- evaluation of new cocktails developed by the candidate
- review of portfolios of evidence and third-party workplace reports of on-the-job performance by the candidate.

Holistic assessment with other units relevant to the industry sector, workplace and job role is recommended, for example:

SITXFIN001A Process financial transactions.

EVIDENCE GUIDE

Assessing employability skills

Employability skills are integral to effective performance in the workplace and are broadly consistent across industry sectors. How these skills are applied varies between occupations and qualifications due to the different work functions and contexts.

Employability skills embedded in this unit should be assessed holistically with other relevant units that make up the skill set or qualification and in the context of the job role.

Range Statement

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 in the performance criteria is detailed below.

Display materials include:

- cards
- brochures
- lists
- photographs
- any other materials used to promote cocktails.

Range of cocktails must include:

- blended
- shaken
- stirred
- built
- floated.

RANGE STATEMENT

Cocktail **equipment** includes:

- shakers
- jugs
- standard and specialised cocktail glassware
- stirrers and swizzles
- blenders
- ice crushers
- glass chillers
- ice shavers
- cleaning equipment
- bar towels
- toothpicks.

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

- brandy alexander
- piña colada
- brandy crusta
- tom collins
- champagne cocktail
- martini
- margarita
- grasshopper
- tequila sunrise
- daiquiri
- bloody mary
- black velvet
- whisky sour
- white Russian
- screwdriver.

Alcoholic ingredients for cocktails include:

- spirits
- fortified wines
- liqueurs.

RANGE STATEMENT

Non-alcoholic ingredients for cocktails include:

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

Unit Sector(s)

Sector

Hospitality

Competency field

Competency field

Food and Beverage