

Unit mapping

KQ: Knowledge questions		KQ	PA
PA: Practical assessment – Task (T), Workplace Skills (WS)			
Elements and performance criteria			
E 1 Select ingredients			
PC 1.1	Check and identify specific customer preferences for beverages on order	Q 1.2 Q 1.3 Q 1.4	T 4a-e
PC 1.2	Identify and obtain correct ingredients for non-alcoholic drinks	Q 1.5 Q 1.6 Q 1.7	T 1a T 2a T 2b T 5a-c
E 2 Select, prepare and use equipment			
PC 2.1	Select equipment of correct type and size	Q 2.1 Q 2.2	T 2e T 5e
PC 2.2	Ensure cleanliness of equipment before use and assemble safely	Q 2.3 Q 2.4 Q 2.5	T 2f-h T 5e
PC 2.3	Use equipment safely and hygienically according to manufacturer instructions	Q 2.6 Q 2.7 Q 2.8 Q 2.9.a Q 2.9.b Q 2.9.c	T 1c T 1d T 2f T 2g T 2j T 5f
E 3 Prepare non-alcoholic beverages			
PC 3.1	Prepare beverages using appropriate methods and standard recipes to meet customer requests	Q 3.1 Q 3.2 Q 3.3 Q 3.4	T 1a T1b T 1d T 2a T 2d T 2e T 2i T 5a-h
PC 3.2	Ensure correct and consistent strength, taste, temperature and appearance for each beverage prepared	Q 3.5 Q 3.6 Q 3.7	T 1a T 1b T 2d T 2i T 2k-m T 3g T 3h T5a-d T 5f T 5h T 5l-n

KQ: Knowledge questions**PA: Practical assessment – Task (T), Workplace Skills (WS)****KQ****PA**

PC 3.3	Minimise waste to maximise profitability of beverages produced	Q 3.8	T 2c
		Q 3.9	T 2d
			T 2i
			T 2j
			T 3c
			T 5c
			T 5g-i

E 4 Serve non-alcoholic beverages

PC 4.1	Present beverages attractively in appropriate glassware or service-ware with accompaniments and garnishes according to organisational policies and procedures	Q 4.1	T 3a-d
		Q 4.2	T 5j-n
		Q 4.3	
		Q 4.4	
		Q 4.5	
PC 4.2	Evaluate presentation of beverages and make adjustments as required before serving	Q 4.6	T 3e
		Q 4.7	T 3f
		Q 4.8	T 5m
			T 5n

Knowledge evidence		
KE 1	Major types and characteristics of non-alcoholic beverages specified in performance evidence	Q 1.1 Q 3.1
KE 2	Culinary terms for and characteristics of ingredients commonly used to produce non-alcoholic beverages specified in the performance evidence	Q 1.6
KE 3	Preparation methods for non-alcoholic beverages:	
	▪ blending	Q 3.1 Q 3.2 Q 3.4
	▪ brewing	Q 3.1 Q 3.2 Q 3.4
	▪ juicing	Q 3.1 Q 3.2
	▪ mixing	Q 3.1 Q 3.2 Q 3.4
	▪ plunging	Q 3.1 Q 3.2
	▪ shaking	Q 3.2
KE 4	Organisational procedures for beverages specified in the performance evidence in relation to:	
	▪ glassware and service-ware used for presentation	Q 4.1 Q 4.4
	▪ garnishes and accompaniments used to enhance beverages	Q 4.3 Q 4.4
KE 5	Options to meet specific customer preferences relating to:	
	▪ brand of beverage or ingredient	Q 1.2
	▪ dietary requirements	Q 1.2
	▪ garnishes	Q 1.2
	▪ glassware	Q 1.2
	▪ ice	Q 1.2
	▪ mixers	Q 1.2
	▪ strength	Q 1.2

KQ: Knowledge questions		KQ	PA
PA: Practical assessment – Task (T), Workplace Skills (WS)			
KE 6	Safe operational practices using essential functions and features of equipment used to produce the non-alcoholic beverages specified in the performance evidence	Q 2.3 Q 2.4 Q 2.5 Q 2.6 Q 2.7 Q 2.8 Q 2.9.a Q 2.9.b Q 2.9.c	
KE 7	Dangers of inert gases used in post-mix dispensing systems and the measures required to ensure worker and customer safety	Q 2.9.a Q 2.9.b Q 2.9.c	
Performance evidence			
PE 1	Prepare and present non-alcoholic beverages to meet different customer requests, over a minimum of three different service periods, including at least one peak service period		T 4a-e T 5a-p T 6
PE 2	Prepare and present at least six different non-alcoholic beverages from the following list on three occasions each: <ul style="list-style-type: none"> ▪ carbonated drinks ▪ non-espresso coffees ▪ frappés ▪ freshly squeezed juices ▪ hot chocolate ▪ iced chocolate or coffee ▪ milkshakes ▪ mocktails ▪ smoothies ▪ teas 		T 1a-d T 2a-m T 3a-i
PE 3	Prepare above non-alcoholic beverages within commercial timeframes and with consistent quality, volume and appearance and in line with organisational procedures		T 2k-m T 3g-iT T 5o
PE 4	Use the correct equipment, ingredients and standard measures preparing the above beverages		T 1a T 1b T 1d T 2a T 2d T 2e T 3a T 3d T 5a-c T 5e T 5j T 5l

Foundation skills

FS 1	<p>Reading skills to:</p> <ul style="list-style-type: none"> read manufacturer instructions to determine correct use and maintenance requirements of equipment 	T 1c
FS 2	<p>Oral communication skills to:</p> <ul style="list-style-type: none"> use active listening and open and closed probe questioning to determine customer preferences and offer suitable products 	T 4a-d
FS 3	<p>Numeracy skills to:</p> <ul style="list-style-type: none"> calculate and measure ingredient quantities for the preparation of beverages 	T 2a
FS 4	<p>Planning and organising skills to:</p> <ul style="list-style-type: none"> sequence the preparation of beverages to efficiently serve customers 	T 3i T 5o T 5p
FS 5	<p>Self-management skills to:</p> <ul style="list-style-type: none"> manage own speed, timing and productivity 	T 5o T 5p
FS 6	<p>Technology skills to:</p> <ul style="list-style-type: none"> use equipment for the preparation of non-alcoholic beverages 	T 2h T 2j T 5f