



CATAPULT

SITHFAB010

Prepare and serve cocktails

Table of Contents (Extract)

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This Table of Contents extract is taken from Catapult Smallprint's full hardcopy Trainer/Assessor Guide for the unit SITHFAB010.

For more information, including using our enhanced online version of this unit in Catapult LMS, or to purchase the Learner or Trainer printed books, please see this unit on our website by clicking this link:

<https://catapultlearning.com.au/product/SITHFAB010/>

Trainer/assessor guide

SITHFAB010

Prepare and serve cocktails

Welcome to this unit of study

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.

It may be undertaken as:

- » part of a formal qualification nationally recognised through the Australian Qualifications Framework (AQF)
- » a stand alone unit
- » part of a formal skill set

Contents

About this trainer/assessor guide	4
Learning resource.....	5
Topic 1: Promote cocktails to customers and take orders.....	5
Display materials	5
Offering customers information	7
Customer preferences	11
Check your understanding	13
Topic 2: Prepare cocktails.....	15
Cocktail glassware	15
Making cocktails.....	18
Developing new cocktails.....	25
Check your understanding	27
Topic 3: Serve cocktails.....	29
Presenting cocktails.....	29
Avoiding wastage	32
Check your understanding	35
Assessment workbook	37
Unit information	39
What is competency-based assessment?.....	42
How will my competency be assessed?.....	43
Assessment agreement	44
Foundation skills checklist.....	45
Skills recognition.....	46
Topic 1: Promote cocktails to customers and take orders.....	47
Topic 2: Prepare cocktails.....	48
Topic 3: Serve cocktails.....	49
Knowledge questions	50
Topic 1: Promote cocktails to customers and take orders.....	51
Topic 2: Prepare cocktails.....	58
Topic 3: Serve cocktails.....	66
Performance tasks.....	70
Third party evidence collection agreement	71
Topic 1: Promote cocktails to customers and take orders.....	72
Topic 2: Prepare cocktails.....	73
Topic 3: Serve cocktails.....	74
Completion record.....	75
Unit mapping and assessment checklist	76
Trainer/ assessor user instructions.....	79

About this trainer/assessor guide

Learning resource

The learning resource is divided into the following topics:

- » Promote cocktails to customers and take orders
- » Prepare cocktails
- » Serve cocktails

Each topic provides information to help you gain the skills and knowledge required to perform the work tasks to which they refer. Read the information and practise the skills described. You should also take the opportunity to undertake additional independent research. Your trainer/assessor may also provide supplementary information including interpretation of the contents of this resource.

At the end of each topic is:

- » a set of true or false questions
- » a set of multiple choice questions

These questions provide an opportunity to check your understanding and progress. They are self-marking and do not form part of the assessment for the unit.

Assessment workbook

To have this unit recognised as a formal qualification you need to have your skills and knowledge assessed. The assessment workbook provides:

- » information on competency-based assessment
- » instructions on how you will be assessed
- » assessment tools to assess your competence
- » instructions on how to complete the assessment tasks within each assessment tool

To be assessed as competent you need to provide evidence that you have the skills and knowledge to undertake the requirements of this unit. This assessment of competency is made by a qualified trainer/assessor from a registered training organisation. You must complete all the assessments as directed by your trainer/assessor to the required standard. It is not necessary to work through the guide in the order in which it is written. However this is at the discretion of your trainer/assessor.

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