



CATAPULT

SITHFAB011

Provide advice on beers spirits and liqueurs

Table of Contents (Extract)

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<https://catapultlearning.com.au/product/SITHFAB011/>

Trainer/assessor guide

SITHFAB011

Provide advice on beers, spirits and liqueurs

Welcome to this unit of study

This unit describes the performance outcomes, skills and knowledge required to evaluate a range of local and imported beers, spirits and liqueurs; provide advice to customers on their selection; and continuously extend personal product knowledge.

The unit applies to hospitality, retail, breweries and wholesale organisations that sell beers, spirits and liqueurs.

It applies to personnel who operate independently or with limited guidance from others and who have substantial specialist knowledge of beers, spirits and liqueurs. This includes beverage sales consultants, bar specialists, sommeliers, and senior bar and food and beverage attendants.

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: Evaluate beers, spirits and liqueurs	5
Examine beers, spirits and liqueurs	5
Review information about beers, spirits and liqueurs	11
Check your understanding	13
Topic 2: Handle, store and monitor beers, spirits and liqueurs	15
Store and cellar products	15
Monitor product quality.....	19
Check your understanding	21
Topic 3: Advise customers on beers, spirits and liqueurs	23
Provide advice about beers, spirits and liqueurs.....	23
Assist customers in selecting beverages	33
Check your understanding	37
Topic 4: Extend and update knowledge of beers, spirits and liqueurs.....	39
Conduct research.....	39
Identify customer taste trends.....	42
Source information on trends.....	45
Provide informed input.....	47
Check your understanding	51
References.....	53
Assessment workbook	55
Unit information	57
What is competency-based assessment?.....	58
How will my competency be assessed?.....	59
Assessment agreement	60
Foundation skills checklist.....	61
Skills recognition.....	62
Topic 1: Evaluate beers, spirits and liqueurs	63
Topic 2: Handle, store and monitor beers, spirits and liqueurs	64
Topic 3: Advise customers on beers, spirits and liqueurs	65
Topic 4: Extend and update knowledge of beers, spirits and liqueurs.....	66
Knowledge questions	67
Topic 1: Evaluate beers, spirits and liqueurs	70
Topic 2: Handle, store and monitor beers, spirits and liqueurs	73
Topic 3: Advise customers on beers, spirits and liqueurs	76
Topic 4: Extend and update knowledge of beers, spirits and liqueurs.....	82
Topic 5: Specific knowledge evidence.....	90

Performance tasks.....	96
Third party evidence collection agreement	97
Topic 1: Evaluate beers, spirits and liqueurs	98
Topic 2: Handle, store and monitor beers, spirits and liqueurs	99
Topic 3: Advise customers on beers, spirits and liqueurs	100
Topic 4: Extend and update knowledge of beers, spirits and liqueurs.....	102
Completion record.....	103
Unit mapping and assessment checklist	104
Trainer/ assessor user instructions.....	109

About this trainer/assessor guide

Learning resource

The learning resource is divided into the following topics:

- » Evaluate beers, spirits and liqueurs
- » Handle, store and monitor beers, spirits and liqueurs
- » Advise customers on beers, spirits and liqueurs
- » Extend and update knowledge of beers, spirits and liqueurs

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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