

ASSESSMENTS

SITHFAB004 Prepare and serve non-alcoholic beverages

Trainee/Student Name:	
Assessor Name:	
School/Venue:	
Year (if applicable):	

RECORD OF EVIDENCE	
o KBT	Date achieved:
o Activity	Date achieved:
o PD	Date achieved:

Unit Completion

This section below is only to be signed off when the trainee has achieved competency in all elements of this unit

1. Select ingredients
2. Select, prepare and use equipment
3. Prepare non-alcoholic beverages
4. Serve non-alcoholic beverages

Prerequisite – SITXFSA001 – Use hygienic practices for food safety

UNIT OF COMPETENCE	
Trainee/Student Signature:	Date:
Employer/Supervisor Signature:	Date:
Assessor Signature:	Date

ASSESSMENT RESULTS for KNOWLEDGE BASED TEST (KBT) Prepare and serve non-alcoholic beverages SITHFAB004		
Date:	Assessor Name:	
o C	o NYC	
If not yet achieved, additional assessment required:		
<ul style="list-style-type: none"> Type of assessment: written o oral o Re-assess Questions: _____ Date of additional assessment: _____ 		
Assessor comments:		
	Yes	No
Results Discussed		
Trainee understood assessment process and requirements		
Trainee/Student comments:		
Trainee/Student signature:		

1. How do you check and identify specific customer's preferences for beverages on an order in your workplace?

2. What non-alcoholic beverages would you make from the following methods?

Blending	
Brewing	
Juicing	
Mixing	
Plunging	
Shaking	

3. What equipment would you use to make the following beverages safely, hygienically and according to manufacturer's instructions?

Beverage	Equipment
Tea	
Instant Coffee	
Milkshake	
Smoothie	
Fresh Juice	
Carbonated drink	

4. a) Why are standard recipes used in the preparation of non-alcoholic drinks?

4. b) Choose one non-alcoholic beverage and detail the recipe and presentation steps below

Beverage selected: _____

Ingredients	Method

5. Identify four ingredients that can be included to produce scented tea

1. _____
2. _____
3. _____
4. _____

6. Complete the table below detailing the range of options available to customers within your hospitality environment against the headings provided:

	Range of options available
Brand e.g. Coca Cola/Pepsi	
Garnishes	
Glassware	
Ice	
Mixers	
Strength	
Temperature	

7. a) Why is it necessary to clean equipment that is used to prepare non-alcoholic beverages?

7. b) If you were unsure of how to assemble or disassemble a piece of equipment what would you do?

8. a) Why is it important that you do not operate faulty equipment?

8. b) Who do you report faulty equipment to, so it is not used until it has been repaired?

9. Name the 5 dangers of inert gases used in post-mix dispensing systems and the measures required to ensure worker and customer safety:

Dangers	Measures required to ensure worker and customer safety

10. Describe the characteristics of the following ingredients used to produce non alcoholic beverages:

Ingredient	Characteristics	Example of drink used for
Soda water		
Ice cream		
Cordial/syrup		
Instant coffee		
Milk		
Frozen berries		

Honey		
Acai		
Pineapple		
Coconut water		
Chocolate powder		
Loose leaf tea		

11. Why is presentation of non-alcoholic beverages important?

12. Before serving a drink what would you check and what adjustments may you need to make?

13. List four ways you can minimise waste to maximise profitability of beverages produced:

1. _____
2. _____
3. _____
4. _____

14. Why are communicating skills and asking questions so important when taking orders?

15. Read the manufacturer's instructions below for a blender and answer the questions:

BLENDER ASSEMBLY, USE AND CARE

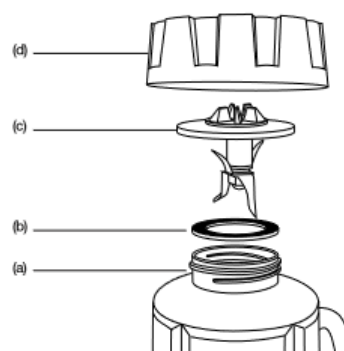
To use your Cuisinart® SmartPower Duet® Blender/Food Processor, begin by assembling the blender jar.

1. Turn the blender jar (a) upside down, and place it flat on a sturdy surface.
2. Position the rubber gasket (b) on the round opening on the bottom of the blender jar.
3. Turn the cutting assembly (c) upside down, and place the blade end in the blender jar opening. **Note: Blades are very sharp, handle carefully.**
4. Secure the rubber gasket and cutting assembly in position by placing the smaller opening of the locking ring (d) on top of the cutting assembly. Engage threads by twisting the locking ring clockwise until tightened. Make sure locking ring is tightly fastened to blender jar. Once assembled, turn the blender jar right side up.
5. Push the cover onto the top of the blender jar. Insert the measured pour lid into the cover, aligning the tabs in the pour lid with the slots in the cover. Twist clockwise to lock pour lid into the cover.
6. Place the blender jar on the motor base so that the jar markings are facing you and the handle is positioned to one side.
7. Plug in power cord. Your blender is now ready to be used.

Helpful Reminders

- Once the cover is in position, additional ingredients can be added during blending by simply twisting the measured pour lid counterclockwise until the tabs in the pour lid align with the slots in the cover. Pull up the pour lid, add ingredients, and replace the pour lid.
- Cover should always be in place while the unit is ON.
- Warning: Do not place blender jar on base while motor is running.
- Do not twist locking ring from blender jar when removing blender jar from base. Simply lift blender jar from motor base.
- Boiling liquid or solid frozen foods (with the exception of ice cubes or ½" pieces of frozen fruit) should never be placed in the blender jar.

- Do not place ice, frozen foods or very cold liquids in a blender jar that has come directly from a hot dishwasher.
- Do not place very hot liquids or foods in a blender jar that has come directly from the freezer. Boiling liquids should cool for 5 minutes before being placed in blender jar.
- Follow Cleaning and Maintenance instructions on page 7 prior to your first use.



BLENDER OPERATION

1. Place the motor base of your Cuisinart® SmartPower Duet® Blender/Food Processor on a flat, sturdy surface. It is important that the surface be clean and dry. Assemble the blender by following the Assembly instructions. Once the jar is assembled and is in position on the motor base, plug the Cuisinart® SmartPower Duet® Blender/Food Processor into an electrical outlet.
2. Add all necessary ingredients to the blender jar and replace the cover. You may add additional ingredients by lifting the measured pour lid and dropping ingredients through the fill area. Replace the measured pour lid after adding ingredients. Do not place hands into blender jar with blender plugged in.

Note: Add liquid ingredients first, then follow with solid ingredients. This will provide more consistent blending and prevent unnecessary stress on the motor.

(Source -<https://www.cuisinart.com/share/pdf/manuals/bfp-703.pdf>)

Question	Answer
In the diagram, what is the name of the part labelled (b)?	
When you place the blender jar on the motor base which way should the jar markings be facing?	
Does the cover need to always be in place while the unit is on?	
In the helpful reminders section it states that two things should never be placed in the blender jar. What are these?	
On what page of the manufacturer's instructions would you find the cleaning and maintenance instructions?	

ACTIVITY 1

Complete the table below with the culinary terms and characteristics of ingredients commonly used to produce the non-alcoholic beverages

Culinary Term	Non-alcoholic drink	Description/Characteristics	Appropriate glassware/crockery	Garnishes/ accompaniments
Carbonated Drinks Brand:	Name:			
Children's Speciality	Name: Fire Engine			
Non-espresso coffees Brand:	Name:			
Flavoured Milks Brand:	Name:			

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Culinary Term	Non-alcoholic drink	Description/Characteristics	Appropriate glassware/crockery	Garnishes/ accompaniments
Cordials and syrups Brand:	Name:			
Frappe	Name:			
Health Drinks	Name:			
Hot Chocolate	Name:			

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Culinary Term	Non-alcoholic drink	Description/Characteristics	Appropriate glassware/crockery	Garnishes/ accompaniments
Iced chocolate or coffee	Name:			
Milkshakes	Name:			
Mocktails	Name:			
Freshly Squeezed Juices	Name:			

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Culinary Term	Non-alcoholic drink	Description/Characteristics	Appropriate glassware/crockery	Garnishes/ accompaniments
Smoothies	Name:			
Tea Brand:	Name:			



The following sections will be assessed at a time agreed with your trainer.

PRACTICAL DEMONSTRATION

Assessment Conditions

Assessment must be conducted in a safe environment where evidence gathered demonstrates consistent performance of typical activities experienced in the industry capability – workplace effectiveness field of work and include access to:

- an industry workplace
 - a simulated industry environment
- Assessment must be performed and assessed across **3** different service periods including at least **one** peak period and the trainee/student will need to demonstrate the ability to prepare and present **seven** of the following non-alcoholic drinks: **Total of drinks must equal 21**
 - prepare above non-alcoholic beverages within commercial timeframes and with consistent quality, volume and appearance and in line with organisational procedures
 - use the correct equipment, ingredients and standard measures in preparing the beverages.
 - Assessment must ensure access to all equipment and resources as stated in the venue equipment checklist.

Assessment must ensure access to:

- industry-realistic ratio of 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.

Beverage Category	Date & Beverage Type	Peak (P)	Date & Beverage Type	Peak (P)	Date & Beverage Type	Peak (P)
Carbonated Drinks						
Children's Speciality Drink						
Non-Espresso Coffee						
Cordials and Syrups						
Flavoured Milks						
Frappes						
Freshly Squeezed Juices						
Health drinks						
Hot Chocolate						
Iced Chocolate or Iced Coffee						
Milkshake						
Mocktail						
Smoothie						
Tea						

Select ingredients	Date	Date	Date
Check and identify specific customer preferences for beverages on order using active listening and open/closed probing questions Details:			
Identify and obtain correct ingredients for non-alcoholic drinks Details:			
Select, prepare and use equipment	Date	Date	Date
Select equipment of correct type and size Details:			
Safely assemble and ensure cleanliness and equipment before use Details:			
Use equipment safely and hygienically according to manufacturer instructions Details:			
Prepare non-alcoholic beverages	Date	Date	Date
Prepare beverages using appropriate methods and standard recipes to meet customer requests Details:			
Ensure correct and consistent strength, taste temperature and appearance for each beverage prepared Details:			
Minimise waste to maximise profitability of beverages produced Details:			
Drinks are prepared in line with organisational procedures to ensure consistent quality, volume and appearance.			
Calculate and measure ingredient quantities for the preparation of beverages			
Sequence the preparation of beverages to efficiently serve customers			

Manage own speed, timing and productivity to prepare drinks within commercial timeframes			
Serve non-alcoholic beverages	Date	Date	Date
Present beverages attractively in appropriate crockery or glassware with accompaniments and garnishes according to operational procedures Details:			
Evaluate presentation of beverages and make adjustments before serving Details:			

[illegible]