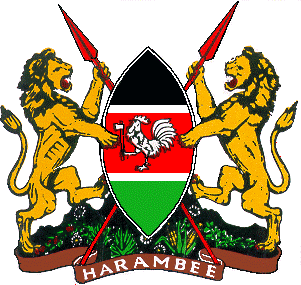
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**REPUBLIC OF KENYA**

**NATIONAL OCCUPATIONAL STANDARDS**

**FOR**

**MIXOLOGIST**

**KNQF LEVEL 3**

**PROGRAMME ISCED CODE: 1013 254 A**

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**FOREWORD**

The provision of quality education and training is fundamental to the Government’s overall strategy for social economic development. Quality education and training will contribute to the achievement of Kenya’s development blue print and sustainable development goals.

Reforms in the education sector were necessary for the achievement of the provisions of the Constitution of Kenya 2010, Medium Term Plan (MTP) (IV), the government Bottom-up Economic Transformation Agenda (BETA) Model and Kenya Vision 2030. Aligning the education sector to the Constitution resulted in the formulation of Sessional Paper No. 1 of 2019, the Policy Framework for Reforming Education and Training. A key feature of this policy is the radical change in the design and delivery of the TVET programmes. The reforms include TVET to be competency based, industry led occupation standard development, certification based on demonstration of competence and allowing for multiple entry and exit in TVET programmes.

These reforms underscore the need for close collaboration with industry stakeholders, ensuring that TVET curricula address current and emerging skills demands. It is within this framework that **The Nyeri National Polytechnic** has developed the **Level 3 Mixologist occupational standard** to bridge existing skill gaps and respond effectively to industry needs.

I am confident that this occupational standard will contribute significantly to the development of a highly skilled and competent workforce in the hospitality industry, ultimately driving Kenya's sustainable industrial growth and development

**Dr. Alfred Mutua**

**Ministry of Labour and Social Protection**

**PREFACE**

The role of Technical and Vocational Education and Training (TVET) in driving sustainable development and industrial transformation cannot be overstated. In a world driven by rapid technological advancements, it is imperative that the education and training systems remain dynamic, responsive, and aligned with industry needs. The development of the **Mixologist Level 3 Occupational Standard** by The Nyeri National Polytechnic is a significant step towards achieving this goal.

The TVET Act CAP. 210A, Sessional Paper No. 1 of 2019 on Reforming Education and Training in Kenya, emphasizes the need toreform occupational standard development, assessment and certification. This resulted in a shift to Competency Based Skilling (CBS) to address the skill mismatch between training and skills needed by industry as well as increase the global competitiveness of the Kenyan work force.

This occupational standard has been developed by trainers from The Nyeri National Polytechnic in conjunction with other national polytechnics and experts in the hospitality industry

This occupational standard is designed and organized to include an outline of learning outcomes; suggested delivery methods, training/learning resources and methods of assessing the trainee’s achievement. It allows for multiple entry and exit into the course.

I am grateful to the Council Members, Council Secretary, Hospitality industry experts, The Nyeri National Polytechnic trainers and all those who participated in the development of this occupational standard.

**ACKNOWLEDGEMENT**

The successful development of the Mixologist Level 3 occupational standard was a result of collaborative efforts and invaluable contributions from various stakeholders. I extend my deepest gratitude to the hospitality industry for their unwavering support and insight into the current and future skills required in this rapidly evolving sector.

I recognize with appreciation the role of industry experts who dedicated their time and expertise to ensure this occupational standard meets the demands of the hospitality field. Their guidance has been instrumental in creating a program that is both practical and aligned with industry standards.

I also wish to acknowledge the subject matter experts for their commitment to ensuring the curriculum is academically robust and competency-based. Their efforts have been pivotal in bridging the gap between theoretical knowledge and practical application.

Finally, I express my sincere appreciation to the TVET Authority (TVETA) for their guidance, oversight, and dedication throughout the development process. Their commitment to upholding quality and relevance in TVET education has been a cornerstone of this initiative.

To all who contributed in one way or another, your efforts have ensured that this occupational standard will serve as a benchmark for excellence in training and a pathway for producing highly skilled professionals in the hospitality sector.

**KEY TO UNIT CODE**



**ABBREVIATIONS AND ACRONYMS**

CBET – Competency Based Education and Training

CBS – Competency Based Skilling

HACCPs- Hazard Analysis and Critical Control Points

HSE -Health, safety and Environment principles and requirements

HVAC systems – Heating, ventilation and air conditioning

OSH – Occupational Health and Safety

PPE – Personal Protective Equipment

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**COURSE OVERVIEW**

The Mixologist Level 3 qualification consists of competencies that an individual must achieve to, perform bar keeping operations, prepare non-alcoholic and alcoholic beverages, and prepare mocktails and cocktails.

**Summary Of Units of Competency**

|  |  |
| --- | --- |
| **ISCED UNIT CODE** | **UNIT NAME** |
| 1013 251 03A | Perform bar-keeping operations |
| 1013 251 04A | Prepare non-alcoholic and alcoholic beverages |
| 1013 251 05A | Prepare mocktails and cocktails. |

**PERFORM BAR KEEPING OPERATIONS**

**UNIT CODE: 1013 251 03A**

**UNIT DESCRIPTION:**

This unit describes the competencies required to perform barkeeping operations. It involves preparing bar equipment, stocking bars, and restocking bars.

The unit is applicable in the hospitality industry

**ELEMENTS AND PERFORMANCE CRITERIA**

|  |  |
| --- | --- |
| **ELEMENT**  These describe the key outcomes which make up workplace function. | **PERFORMANCE CRITERIA**  These are assessable statements which specify the required level of performance for each of the elements.  ***Bold and italicized terms are elaborated in the Range*** |
| 1. Prepare bar equipment | 1. ***PPEs*** are donned as per the work requirements. 2. ***Cleaning equipment and materials*** assembled as per work requirements. 3. ***Bar cleaning procedures*** carried out as per work procedure. 4. ***Hygiene and safety measures*** are observed 5. ***Bar tools and equipment*** are identified and cleaned as per work procedure 6. Bar equipment stored as per work procedures. |
| 1. Perform bar stocking | 2.1 Bar stock sheet is prepared as per work procedure.  2.2 Bar opening stock is taken as per work place procedure.  2.3 ***Expiry dates*** labels are checked as per work procedure  2.4***.*** Bar requisition list is prepared as per work procedure  2.5 Bar closing stock is taken as per work procedure. |
| 1. Perform bar re- stocking. | 1. ***Bar non-alcoholic beverages*** are re- stocked as per work requirement. 2. ***Bar alcoholic beverages*** are re- stocked as per work requirement. 3. ***Bar food items and supplies*** are re- stocked as per work requirement. 4. Ice trays are re-filled as per work procedure. |

**RANGE**

This section provides work environment and conditions to which the performance criteria apply. It allows for different work environment and situations that will affect performance.

| **Variable** | **Range** |
| --- | --- |
| 1. ***PPEs*** may include but not limited to; | * Black leather low-heeled shoes * Black trouser/skirt * Bowtie * Half coat * Waiters’ cloth |
| 1. ***Cleaning equipment*:** may include but not limited to; | * Mops * Mop buckets * Dust pan and brush * Brooms * Soft brush * Hard brush * Dust bin |
| 1. ***Cleaning materials*** mayinclude but not limited to; | * Detergent * Sanitizers * Wipes * Cleaning cloths * Dust bin liners |
| 1. ***Bar cleaning procedures*** mayinclude but not limited to; | * High dusting * Sweeping * Low dusting * Damp dusting * Cleaning the floor |
| 1. ***Bar tools and equipment***: may include but not limited to; | * Shakers * Chopping Boards * Liquidizer * Muddler * Tot Measurer * Glasses * Bar Knives * Corkscrew * Assorted glasses * Wine basket * Opener * Wine bucket * Ice bucket * Ice maker * Ice crusher * Refrigerator * Bar spoon * Decanter * Mixing glass * Hawthorn strainer * Coaster. * Ash tray |
| 1. ***Expiry dates*** may include but not limited to; | * Best before date * Use by date * Expiration date * Sell by date |
| 1. ***Bar surfaces*** may include but not limited to; | * Counter tops * Table tops * Shelves |
| 1. ***Bar non-alcoholic beverages*** may include but not limited to; | * Mineral water * Aerated water * Fruit juices * Squashes * Tea * Coffee * Chocolate * Milk |
| 1. ***Bar alcoholic beverages*** may include but not limited to; | * Beers * Spirits * Wines * Aperitifs * Cider and perry * Liqueur |
| 1. ***Bar food items and supplies*** may include but not limited to; | * Fruits * Vegetables * Herbs * Spices * Beverages * Eggs * Ice cubes * Straw |

**REQUIRED KNOWLEDGE AND SKILLS**

This section describes the knowledge and skills required for this unit of competency.

**Required knowledge**

The individual needs to demonstrate knowledge of:

* Understanding of alcoholic and non -alcoholic beverages
* Knowledge of mixers and modifiers
* Cocktails types and categories
* Basic business and customer service skills
* Basic mixology theory
* Industry knowledge and trends
* Responsible alcohol service
* Flavor profiling and balancing
* Glassware and presentation
* Mixology techniques
* Food storage and preservation

**Required skills**

The individual needs to demonstrate the following skills:

* Creativity and innovation
* Analytical skills.
* Critical thinking.
* Problem solving skills
* Preparing reports.
* Storekeeping.
* Digital skills.
* Knowledge of ingredients
* Presentation and garnishing
* Attention to detail
* Customer service
* Speed and efficiency
* Technique and tools
* Customer care

**EVIDENCE GUIDE**

This provides advice on assessment and must be read in conjunction with the performance criteria, required knowledge and skills range.

|  |  |
| --- | --- |
| Critical aspects of competency | Assessment requires evidence that the candidate:   * 1. Donned PPE’s as per work procedure.   2. Assembled cleaning equipment and materials as per work requirements.   3. Carried out bar cleaning procedures as per work procedure.   4. Identified and cleaned bar tools and equipment as per work procedure   5. Took bar opening stock as per work place procedure.   6. Checked expiry dates labels as per work procedure.   7. Prepared bar requisition list as per work procedure.   8. Re- stocked bar non-alcoholic and alcoholic beverages as per work requirement.   9. Re-stocked bar food items and supplies as per work requirement. |
| Resource implications | The following resources should be provided:   * 1. Appropriately simulated environment where assessment can take place   2. Access to relevant work environment   3. Resources relevant to the proposed activities or tasks |
| Methods of assessment | Competency in this unit may be assessed through:   1. Practical 2. Third party reports 3. Portfolio of evidence 4. Written test 5. Oral test. |
| Context of assessment | 1. This competency may be assessed in a workplace or a simulated workplace |
| Guidance information for assessment | 1. Holistic assessment with other units relevant to the industry sector and workplace job role is recommended. |

**PREPARE** **NON -ALCOHOLIC AND ALCOHOLIC BEVERAGES**

**UNIT CODE: 1013 251 04A**

**UNIT DESCRIPTION:**

This unit describes competencies required to prepare non -alcoholic and alcoholic beverages. It involves prepare still room beverages, prepare non- alcoholic dispense bar beverages and prepare alcoholic beverages.

The unit is applicable in the hospitality industry

**ELEMENTS AND PERFORMANCE CRITERIA**

|  |  |
| --- | --- |
| **ELEMENT**  These describe the key outcomes which make up workplace function. | **PERFORMANCE CRITERIA**  These are assessable statements which specify the required level of performance for each of the elements.  ***Bold and italicized terms are elaborated in the Range*** |
| * + - 1. Prepare still room beverages | * 1. Ingredients are assembled as per work requirement.   2. Equipment is assembled as per work requirement.   3. ***Still room beverages*** are prepared as per recipe.   4. Bar surfaces and equipment are cleaned as per cleaning procedure |
| * + - 1. Prepare non- alcoholic dispense bar beverages | * 1. Ingredients are assembled are per work requirement.   2. Equipment is assembled are per work requirement.   3. ***Non-alcoholic dispense bar beverages*** are prepared as per recipe.   4. Bar surfaces and equipment are cleaned as per cleaning procedure. |
| * + - 1. Prepare alcoholic beverages | * 1. Equipment is assembled are per work requirement.   2. Equipment is polished as per work requirement.   3. ***Alcoholic beverages*** are prepared as per work procedure.   4. Bar surfaces and equipment are cleaned as per cleaning procedure.   5. Post service duties carried out as per work procedures.   6. Bar waste is disposed as per work place policy |

**RANGE**

This section provides work environment and conditions to which the performance criteria apply. It allows for different work environment and situations that will affect performance.

| **Variable** | **Range** |
| --- | --- |
| 1. ***Still room beverages*** may include but not limited to; | * Tea * Coffee * Chocolate |
| 1. ***Non-alcoholic dispense bar beverages*** may include but not limited to; | * Smoothies * Aerated water * Mineral water * Syrups * Juices |
| 1. ***Alcoholic beverages*** may include but not limited to | * Wines * Spirits * Bitters * Liqueurs * Cider and perry * Beers * Aperitifs |

**REQUIRED KNOWLEDGE AND SKILLS**

This section describes the knowledge and skills required for this unit of competency.

**Required knowledge**

The individual needs to demonstrate knowledge of:

* Understanding of alcoholic and non -alcoholic beverages
* Knowledge of mixers and modifiers
* Cocktails types and categories
* Basic business and customer service skills
* Basic mixology theory
* Industry knowledge and trends
* Responsible alcohol service
* Flavor profiling and balancing
* Glassware and presentation
* Mixology techniques
* Food storage and preservation

**Required skills**

The individual needs to demonstrate the following skills:

* Creativity and innovation
* Analytical skills.
* Critical thinking.
* Problem solving skills
* Preparing reports.
* Storekeeping.
* Digital skills.
* Knowledge of ingredients
* Presentation and garnishing
* Attention to detail
* Customer service
* Speed and efficiency
* Technique and tools
* Customer care

**EVIDENCE GUIDE**

This provides advice on assessment and must be read in conjunction with the performance criteria, required knowledge and skills range.

|  |  |
| --- | --- |
| Critical aspects of competency | Assessment requires evidence that the candidate:   1. Assembled ingredients as per work requirement. 2. Assembled equipment as per work requirement. 3. Prepared still room beverages as per recipe. 4. Cleaned bar surfaces and equipment as per cleaning procedure 5. Prepared non-alcoholic dispense bar beverages as per recipe. 6. Prepared alcoholic beverages as per work procedure. 7. Carried out post service duties as per work procedures. 8. Disposed bar waste as per work place policy |
| Resource implications | The following resources should be provided:   * + Appropriately simulated environment where assessment can take place   + Access to relevant work environment   + Resources relevant to the proposed activities or tasks |
| Methods of assessment | Competency in this unit may be assessed through:   * Practical * Third party reports * Portfolio of evidence * Written test * Oral test. |
| Context of assessment | This competency may be assessed in a workplace or a simulated workplace |
| Guidance information for assessment | Holistic assessment with other units relevant to the industry sector and workplace job role is recommended. |

**PREPARE** **MOCKTAILS AND COCKTAILS**

**UNIT CODE: 1013 251 05A**

**UNIT DESCRIPTION:**

This unit describes competencies required to prepare mocktails and cocktails. It involves prepare mocktails and cocktails ingredients, prepare mocktails and prepare cocktails.

The unit is applicable in the hospitality industry

**ELEMENTS AND PERFORMANCE CRITERIA**

|  |  |
| --- | --- |
| **ELEMENT**  These describe the key outcomes which make up workplace function. | **PERFORMANCE CRITERIA**  These are assessable statements which specify the required level of performance for each of the elements.  ***Bold and italicized terms are elaborated in the Range*** |
| 1. Prepare mocktails and cocktails ingredients | * 1. Ingredients are assembled as per work requirement.   2. Equipment is assembled as per work requirement.   3. Mocktails and cocktails ingredientsprepared as per recipe.   4. ***Garnishes*** are prepared as per work requirement   5. Bar waste is disposed as per work place policy |
| 1. Prepare mocktails | 1. Ingredients are selected are per mocktails recipes 2. Equipment is assembled are per work requirement. 3. ***Mocktail glasses*** are polished as per work requirement. 4. ***Mocktail making methods*** are identified as per work procedures. 5. Ingredients are mixed as per mocktail recipes 6. ***Mocktails*** are garnished as per recipes 7. Mocktails are served as per work procedures 8. Post service duties carried out as per work procedures. |
| 1. Prepare cocktails | 1. Ingredients are selected are per cocktails recipe. 2. Equipment is assembled are per work requirement.    1. Cocktail glasses are polished as per work requirement.    2. ***Cocktail making methods*** are identified as per work procedure.    3. ***Cocktails*** are mixed as per recipe.    4. Cocktails are garnished as per recipe.    5. Cocktails are served as per work procedure.    6. ***Post service duties*** carried out as per work procedures. |

**RANGE**

This section provides work environment and conditions to which the performance criteria apply. It allows for different work environment and situations that will affect performance.

|  |  |
| --- | --- |
| **Variable** | 1. **Range** |
| * + - 1. ***Garnishes*** may include but not limited to: | * Lemon wheels * Lemon twists * Orange slices * Sugar and sugar ring * Jelly crystals |
| * + - 1. ***Mocktail making methods*** may include but not limited to: | * Shaking * Stirring * Layering * Building |
| * + - 1. ***Mocktails*** may include but not limited to: | * Shirley temple * Virgin mojito * Virgin colada |
| * + - 1. ***Cocktails*** may include but not limited to: | 1. Blood Mary 2. Screw driver 3. Whisky sour  * Pink gin * Old fashioned * Pinacolada |
| * + - 1. ***Mocktails and Cocktails glasses*** may include but not limited to: | 1. Tom Collins glass 2. Cosmopolitan glass 3. Martini glass 4. Brandy balloon 5. Highball 6. Paris goblet glass 7. Flute 8. Champagne saucer. 9. Whisky glasses |
| * + - 1. ***Post service duties*** may include but not limited to: | * Taking closing bar stock * Cleaning equipment and surfaces * Drying equipment * Storing equipment * Waste disposal |

**REQUIRED KNOWLEDGE AND SKILLS**

This section describes the knowledge and skills required for this unit of competency.

**Required knowledge**

The individual needs to demonstrate knowledge of:

* Understanding of alcoholic and non -alcoholic beverages
* Knowledge of mixers and modifiers
* Cocktails types and categories
* Basic business and customer service skills
* Basic mixology theory
* Industry knowledge and trends
* Responsible alcohol service
* Flavor profiling and balancing
* Glassware and presentation
* Mixology techniques
* Food storage and preservation

**Required skills**

The individual needs to demonstrate the following skills:

* Creativity and innovation
* Analytical skills.
* Critical thinking.
* Problem solving skills
* Preparing reports.
* Storekeeping.
* Digital skills.
* Knowledge of ingredients
* Presentation and garnishing
* Attention to detail
* Customer service
* Speed and efficiency
* Technique and tools
* Customer care

**EVIDENCE GUIDE**

This provides advice on assessment and must be read in conjunction with the performance criteria, required knowledge and skills range.

|  |  |
| --- | --- |
| 1. Critical aspects of competency | Assessment requires evidence that the candidate:   1. Assembled ingredients as per work requirement. 2. Assembled equipment as per work requirement. 3. Prepared mocktails and cocktails ingredients as per recipe. 4. Prepared garnishes as per work requirement. 5. Disposed bar waste as per work place policy. 6. Selected ingredients as per mocktails recipes. 7. Polished mocktail and cocktail glasses as per work requirement. 8. Identified mocktails and cocktail making methods as per work procedures. 9. Mixed mocktail and cocktails ingredients as per recipes 10. Garnished mocktails and cocktails as per recipes 11. Carried out post service duties as per work procedures. |
| 1. Resource implications | The following resources should be provided:   * 1. Appropriately simulated environment where assessment can take place   2. Access to relevant work environment   3. Resources relevant to the proposed activities or tasks |
| 1. Methods of assessment | Competency in this unit may be assessed through:   1. Practical 2. Third party reports 3. Portfolio of evidence 4. Written test 5. Oral test. |
| 1. Context of assessment | This competency may be assessed in a workplace or a simulated workplace |
| 1. Guidance information for assessment | Holistic assessment with other units relevant to the industry sector and workplace job role is recommended. |