

CORE COMPETENCIES

| Unit of Competency | Learning Outcomes | Methodology | Assessment Approach |
|--|---|---|---|
| 1. Prepare espresso | 1.1 Set up and prepare machine and equipment 1.2 Dose and tamp coffee 1.3. Extract espresso | Lecture/ discussion Demonstration Hands-on Video viewing Picture/photos/ drawings | Written exercise/ Practical test Oral questioning Observation |
| 2. Texture milk | 2.1 Prepare milk and equipment 2.2 Foam milk 2.3 Texture milk | Lecture/ discussion Demonstration Hands-on/ Practice sessions Video viewing Picture/photos/ drawings | Practical test/simulation Observation Oral questioning Portfolio |
| 3. Prepare and serve coffee beverages | 3.1 Take orders of guests 3.2 Prepare espresso based beverages 3.3 Prepare and serve brewed coffee | Lecture/ discussion Demonstration Hands-on/ Practice sessions Video viewing Picture/photos/ drawings | Written test Practical test/simulation Observation Oral questioning Portfolio |
| 4. Perform Basic Maintenance on Machines and Equipment | 4.1 Maintain espresso machine 4.2 Clean doser grinder 4.3 Care of small brewing devices | Lecture/ discussion Demonstration Hands-on Picture/photos/ drawings | Practical test/simulation Observation Oral questioning |
| 5. Perform Basic Cashiering and General Control Procedures | 5.1 Operate Electronic Cash Register (ECR) or Point of Sales system (POS) 5.2 Receive payments 5.3 Handle change funds and Petty cash 5.4 Maintain par stocks of items | Lecture/ discussion Demonstration Hands-on/ Practice sessions Video viewing Picture/photos/ drawings | Practical test/simulation Observation Oral questioning Portfolio |