

MOCKTAILS AND COCKTAILS

UNIT CODE: 1013 551 10A

TVET CDACC UNIT CODE: HOSCU/FBS/CR/03/3/MA

UNIT DURATION: 120 HOURS

Relationship to Occupational Standards

This unit addresses the Unit of Competency: **Prepare mocktails and cocktails**

UNIT DESCRIPTION

This unit of learning covers the learning outcomes, content, assessment methods, methods of delivery, and resources required to prepare mocktails and cocktails. It involves preparation of mocktails and cocktails ingredients, mocktails, and cocktails.

Summary of Learning Outcomes

By the end of this unit, the learner should be able to:

S/No	Learning Outcomes	Duration (Hours)
1.	Prepare mocktails and cocktails ingredients	30
2.	Prepare mocktails	40
3.	Prepare cocktails	50
Total		120

Learning Outcomes, Content and Suggested Assessment Methods

Learning Outcome	Content	Suggested Assessment Methods
1. Prepare mocktails and cocktails ingredients	2. 1 Work organization 1.1.1 Assembling ingredients 1.1.2 Assembling equipment. 2. 2 Garnishes /decorations <ul style="list-style-type: none">• Lemon wheels• Lemon twists• Orange slices• Sugar and salt ring• Jelly crystals 1.3 Waste disposal	<ul style="list-style-type: none">• Practical• Portfolio of evidence• Third party reports• Oral test• Written texts

Learning Outcome	Content	Suggested Assessment Methods
2. Prepare mocktails	2. 1 Work organisation <ul style="list-style-type: none"> 2.1.1 Assembling ingredients 2.1.2 Assembling equipment 2. 2 Introduction to mocktails <ul style="list-style-type: none"> 2.2.1 Definition of mocktails 2.2.2 Importance of mocktails 2.2.3 Rules to observe when preparing mocktails 2.2.4 Components of a mocktails 2.3 Types of mocktails glasses <ul style="list-style-type: none"> 2.3.1 Glasses <ul style="list-style-type: none"> • Tom Collins glass • Cosmopolitan glass • Martini glass • Brandy balloon • Highball • Paris goblet glass • Flute • Champagne saucer. • Whisky glasses 2.3.2 Polishing 2.4 Mocktails making methods <ul style="list-style-type: none"> • Shaking • Stirring • Layering • Building 2.5 Garnishing mocktails 2.6 Service of mocktails <ul style="list-style-type: none"> 2.6.1 Mocktails <ul style="list-style-type: none"> • Shirley temple • Virgin mojito • Virgin colada 2.7 Post service duties <ul style="list-style-type: none"> • Taking closing bar stock • Cleaning equipment and surfaces • Drying equipment • Storing equipment 2.8 Waste disposal	<ul style="list-style-type: none"> • Practical • Portfolio of evidence • Third party reports • Oral test • Written texts

Learning Outcome	Content	Suggested Assessment Methods
3. Prepare cocktails	2. 1 Work organization <ul style="list-style-type: none"> 1.1.1 Assembling ingredients 1.1.2 Assembling equipment 2. 2 Introduction to cocktails <ul style="list-style-type: none"> 1.2.1 Definition of cocktails 1.2.2 Importance of mocktails 1.2.3 Rules to observe when preparing cocktails 1.2.4 Components of a cocktails 2. 3 Method of making cocktails <ul style="list-style-type: none"> • Stirring • Shaking • Layering • Muddling • Binding • Blending • Flaming • Smoking 2. 4 Categories of cocktails <ul style="list-style-type: none"> • Sours • Fizz • Old fashion • Shooter 2. 5 Composition of a cocktail 2. 6 Types of cocktail glasses <ul style="list-style-type: none"> 2.6.1 Glasses <ul style="list-style-type: none"> • Tom Collins glass • Cosmopolitan glass • Martini glass • Brandy balloon • Highball • Paris goblet glass • Flute • Champagne saucer. • Whisky glasses 2.6.2 Polishing 2.7 Cocktail making methods <ul style="list-style-type: none"> • Shaking • Stirring 	<ul style="list-style-type: none"> • Practical • Portfolio of evidence • Third party reports • Oral test • Written texts

Learning Outcome	Content	Suggested Assessment Methods
	<ul style="list-style-type: none"> • Layering • Building <p>2.8 Garnishing cocktails</p> <p>2.9 Service of cocktails</p> <p>2.9.1 Types of cocktails</p> <ul style="list-style-type: none"> • Blood Mary • Screw driver • Whisky sour • Pink gin • Old fashioned • Pina colada <p>2.10 Post service duties</p> <ul style="list-style-type: none"> • Taking closing bar stock • Cleaning equipment and surfaces • Drying equipment • Storing equipment • Waste disposal <p>3.11 Apply Entrepreneurial Skills</p> <ul style="list-style-type: none"> • Sources of personal and business funds • Entrepreneurial roles and characteristics • Salaried employment and self-employment • Regulatory requirements 	

Suggested Methods of delivery

- Demonstration
- Group discussions
- Direct instructions
- Practical
- Project

RECOMMENDED RESOURCES FOR 25 TRAINEES

Item	Quantities	Recommended Ratio (Item: Trainee)
Laptops	2	1:13
Stable and reliable Internet connection		all students

Item	Quantities	Recommended Ratio (Item: Trainee)
Projectors	2	1:13
Assorted Flash Cards	5	1:5
Whiteboards	1	1:25
Flip Charts	5	1:5
Assorted colour of whiteboard markers		
A stimulated bar environment		

Equipment

Item	Quantities	Recommended Ratio (Item: Trainee)
Salver	12	1:3
Boston shaker	12	1:3
Cocktail shaker	12	1:3
Mixing glasses	12	1:3
Assorted glasses	100	4:1
Bar spoons	12	1:3
Cutting board	12	1:3
Refrigerators	2	1:13
Ice maker	2	1:13
Ice bucket & tongs	5	1:5
Wine stands	5	1:5
Wine baskets	5	1:5
Wine buckets	5	1:5
Cock screw opener	5	1:5
Coasters	15	1:2
Bottle opener	12	1:3
Tot measure	10	1:3
Speed pourers	10	1:3
Side plates	12	1:3
Small glass bowls	12	1:3
Knives	12	1:3
Variety of beverages		

Safety equipment

Item	Quantities	Recommended Ratio (Item: Trainee)
Assorted Fire extinguishers	5	1:5
Fire blankets	5	1:5
Well stocked first aid kits	2	1:13

BAR KEEPING OPERATIONS

UNIT CODE: 1013 551 14A

TVET CDACC UNIT CODE: HOSCU/FBS/CR/04/3/MA

UNIT DURATION: 150 Hours

Relationship to Occupational Standards

This unit addresses the Unit of Competency: **Perform bar keeping operations**

UNIT DESCRIPTION

This unit of learning covers the learning outcomes, content, assessment methods, methods of delivery and resources required to perform bar keeping operations. It involves performing bar opening duties, preparing and serves non-alcoholic beverages, preparing and serving alcoholic beverages, presenting cigars and carrying out bar closing activities

Summary of Learning Outcomes

By the end of this unit, the learner should be able to:

S/No	Learning Outcomes	Duration (Hours)
1.	Perform bar opening duties.	30
2.	Prepare and serve non-alcoholic beverages.	30
3.	Prepare and serve alcoholic beverages.	40
4.	Present cigars	30
5.	Carry out bar closing activities	20
	Total	150

Learning Outcomes, Content and Suggested Assessment Methods

Learning Outcome	Content	Suggested Assessment Methods
1. Perform bar opening duties	1.1.Introduction to bar. 1.1.1. Parts of a bar. ▪ Front bar ▪ Back bar ▪ Under bar 1.1.2. Arrangement of the bar 1.1.3. Types of bars ▪ Cash bar ▪ Snack bar ▪ Main bar	<ul style="list-style-type: none">• Practical• Portfolio of evidence• Third party reports• Oral test• Written texts