

## REPREARE MOCKTAILS AND COCKTAILS

UNIT CODE: 1013 551 10A

TVET CDACC UNIT CODE: HOS/OS/FBS/CR/03/3/MA

### 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	PERFORMANCE CRITERIA
These describe the key outcomes which make up workplace function.	These are assessable statements which specify the required level of performance for each of the elements. <i>Bold and italicized terms are elaborated in the Range</i>
1. Prepare mocktails and cocktails ingredients	1.1 Ingredients are assembled as per work requirement. 1.2 Equipment is assembled as per work requirement. 1.3 Mocktails and cocktails ingredients prepared as per recipe. 1.4 <i>Garnishes</i> are prepared as per work requirement 1.5 Bar waste is disposed as per work place policy
2. Prepare mocktails	2.1 Ingredients are selected are per mocktails recipes 2.2 Equipment is assembled are per work requirement. 2.3 <i>Mocktails glasses</i> are polished as per work requirement. 2.4 <i>Mocktails making methods</i> are identified as per work procedures. 2.5 Ingredients are mixed as per mocktails recipes 2.6 <i>Mocktails</i> are garnished as per recipes 2.7 Mocktails are served as per work procedures 2.8 Post service duties carried out as per work procedures.
3. Prepare cocktails	3.1 Ingredients are selected are per cocktails recipe. 3.2 Equipment is assembled are per work requirement.

	<p>3.3 Cocktail glasses are polished as per work requirement.</p> <p>3.4 <i>Cocktail making methods</i> are identified as per work procedure.</p> <p>3.5 <i>Cocktails</i> are mixed as per recipe.</p> <p>3.6 Cocktails are garnished as per recipe.</p> <p>3.7 Cocktails are served as per work procedure.</p> <p>3.8 <i>Post service duties</i> carried out as per work procedures.</p>
4. Apply Entrepreneurial Concepts in Mocktails and Cocktail Sales	<p>4.1 Ways of becoming an entrepreneur are identified as per principles of Entrepreneurship</p> <p>4.2 <i>Characteristics of Entrepreneurs</i> are identified as per principles of Entrepreneurship</p> <p>4.3 <i>Requirements for entry into self-employment</i> are identified according to business procedures and standards</p> <p>4.4 Roles of an Entrepreneur in an enterprise are determined according to business procedures and standards</p> <p>4.5 Contributions of entrepreneurship to National development are identified as per business procedures and standards</p>

## 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. Garnishes may include but not limited to:	<ul style="list-style-type: none"> <li>• Lemon wheels</li> <li>• Lemon twists</li> <li>• Orange slices</li> <li>• Sugar and sugar ring</li> <li>• Jelly crystals</li> </ul>

<p>2. Mocktail making methods may include but not limited to:</p>	<ul style="list-style-type: none"> <li>• Shaking</li> <li>• Stirring</li> <li>• Layering</li> <li>• Building</li> </ul>
<p>3. Mocktails may include but not limited to:</p>	<ul style="list-style-type: none"> <li>• Shirley temple</li> <li>• Virgin mojito</li> <li>• Virgin colada</li> </ul>
<p>4. Cocktails may include but not limited to:</p>	<ul style="list-style-type: none"> <li>• Blood Mary</li> <li>• Screw driver</li> <li>• Whisky sour</li> <li>• Pink gin</li> <li>• Old fashioned</li> <li>• Pinacolada</li> </ul>
<p>5. Mocktails and Cocktails glasses may include but not limited to:</p>	<ul style="list-style-type: none"> <li>• Tom Collins glass</li> <li>• Cosmopolitan glass</li> <li>• Martini glass</li> <li>• Brandy balloon</li> <li>• Highball</li> <li>• Paris goblet glass</li> <li>• Flute</li> <li>• Champagne saucer.</li> <li>• Whisky glasses</li> </ul>
<p>6. Post service duties may include but not limited to:</p>	<ul style="list-style-type: none"> <li>• Taking closing bar stock</li> <li>• Cleaning equipment and surfaces</li> <li>• Drying equipment</li> <li>• Storing equipment</li> <li>• Waste disposal</li> </ul>
<p>7. Characteristics of Entrepreneurs may</p>	<ul style="list-style-type: none"> <li>• Creative</li> <li>• Innovative</li> </ul>

<p>include but not limited to:</p>	<ul style="list-style-type: none"> <li>• Planner</li> <li>• Risk taker</li> <li>• Networker</li> <li>• Confident</li> <li>• Flexible</li> <li>• Persistent</li> <li>• Patient</li> <li>• Independent</li> <li>• Future oriented</li> <li>• Goal oriented</li> </ul>
<p>8. Requirements for entry into self-employment may include but not limited to</p>	<ul style="list-style-type: none"> <li>• Technical skills</li> <li>• Management skills</li> <li>• Entrepreneurial skills</li> <li>• Resources</li> <li>• Infrastructure</li> </ul>

## 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.

<p>1. Critical aspects of competency</p>	<p>Assessment requires evidence that the candidate:</p> <p>1.1 Assembled ingredients as per work requirement.</p> <p>1.2 Assembled equipment as per work requirement.</p> <p>1.3 Prepared mocktails and cocktails ingredients as per recipe.</p> <p>1.4 Prepared garnishes as per work requirement.</p> <p>1.5 Disposed bar waste as per work place policy.</p> <p>1.6 Selected ingredients as per mocktails recipes.</p> <p>1.7 Polished mocktails and cocktail glasses as per work requirement.</p> <p>1.8 Identified mocktails and cocktail making methods as per work procedures.</p> <p>1.9 Mixed mocktails and cocktails ingredients as per recipes</p> <p>1.10 Garnished mocktails and cocktails as per recipes</p> <p>1.11 Carried out post service duties as per work procedures.</p> <p>1.12 Entrepreneurial aspects applied as per work procedure</p>
<p>2. Resource implications</p>	<p>The following resources should be provided:</p> <p>2.1 Appropriately simulated environment where assessment can take place</p>

	<p>2.2 Access to relevant work environment</p> <p>2.3 Resources relevant to the proposed activities or tasks</p>
3. Methods of assessment	<p>Competency in this unit may be assessed through:</p> <p>3.1 Practical</p> <p>3.2 Third party reports</p> <p>3.3 Portfolio of evidence</p> <p>3.4 Written test</p> <p>3.5 Oral test.</p>
4. Context of assessment	<p>This competency may be assessed in a workplace or a simulated workplace</p>
5. Guidance information for assessment	<p>Holistic assessment with other units relevant to the industry sector and workplace job role is recommended.</p>

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