

<b>Title</b>	<b>Demonstrate knowledge of commercial espresso coffee equipment and prepare espresso beverages under supervision</b>		
<b>Level</b>	<b>2</b>	<b>Credits</b>	<b>4</b>

<b>Purpose</b>	<p>This unit standard is for people training to use commercial espresso coffee equipment and make popular drinks that can be made with espresso equipment.</p> <p>People credited with this unit standard are able to demonstrate knowledge of: commercial espresso equipment; making espresso and other beverages using commercial espresso equipment; and prepare espresso beverages under supervision.</p>
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<b>Classification</b>	Hospitality > Food and Beverage Service
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<b>Available grade</b>	Achieved
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### Guidance Information

- 1 Legislation and regulations relevant to this unit standard include but are not limited to – Food Act 2014, Health and Safety at Work Act 2015.
- 2 Standard industry texts relevant to this unit standard can be found at <http://www.perfectespresso.com.au/products/barista-bible>.
- 3 Evidence is required for three different types of espresso beverages.
- 4 This unit standard can be assessed against in a simulated situation. This refers to a situation that reflects some elements of commercial realism but the candidate must be under time pressure. There must be an end user of the product and commercial equipment must be used.

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### Outcomes and performance criteria

#### Outcome 1

Demonstrate knowledge of commercial espresso equipment.

**Performance criteria**

- 1.1 Terms designating equipment relevant to the operation of an espresso machine are described and their position and use in espresso equipment is identified and described in accordance with standard industry texts.
- Range includes but is not limited to – burrs, doser, grind adjuster, hopper, tamper, dumpbox.
- 1.2 The terms water filter, pump and boiler are described and their position and use in espresso equipment is identified and described in accordance with standard industry texts.
- 1.3 The main components of espresso equipment are identified and described in terms of their use.
- Range main components may include but are not limited to – on/off switch, pressure gauge, water level indicator, shot buttons.
- 1.4 Terms relevant to brewing are described and their position and use in espresso equipment is identified and described in accordance with standard industry texts.
- Range may include but is not limited to – group, portafilter, filter basket, head seal, dispersion screen.
- 1.5 Terms relevant to milk steamer are described and their position and use in espresso equipment is identified and described in accordance with standard industry texts.
- Range may include but is not limited to – steam wand, steam valve, hot water outlet, nozzle, jug.
- 1.6 Terms related to the cleaning of espresso equipment are described in accordance with standard industry texts.
- Range may include but is not limited to – back-flush, blind, purge, drain tray.

**Outcome 2**

Demonstrate knowledge of making espresso and other beverages using commercial espresso equipment.

**Performance criteria**

- 2.1 The ingredients required for espresso beverages are identified and described in accordance with standard industry texts.
- Range beverages may include but are not limited to – short black, cappuccino, latté, mochaccino, long black, flat white.

- 2.2 Other beverages made with espresso equipment are identified and described in accordance with standard industry texts.

Range other beverages may include but are not limited to – hot chocolate, cold coffee-based beverages, chai, flavoured coffees.

### Outcome 3

Prepare espresso beverages under supervision.

### Performance criteria

- 3.1 Espresso beverages are prepared on espresso equipment in accordance with standard industry texts.

Range evidence is required for three different types of espresso beverages.

- 3.2 Milk is aerated using espresso equipment in accordance with standard industry texts.

Range process may include but is not limited to – texturing characteristics, temperature, milk varieties; evidence of a minimum of two milk varieties is required.

- 3.3 Espresso beverages are presented using cups and/or glassware in accordance with standard industry texts.

<b>Planned review date</b>	31 December 2026
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### Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	23 February 2000	31 December 2013
Revision	2	15 November 2002	31 December 2013
Review	3	16 December 2004	31 December 2013
Review	4	23 April 2008	31 December 2013
Review	5	12 December 2008	31 December 2017
Revision	6	17 April 2009	31 December 2017
Review	7	20 February 2014	31 December 2017
Revision	8	19 November 2015	31 December 2017
Revision	9	21 July 2016	31 December 2023
Review	10	25 November 2021	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	0112
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

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**Comments on this unit standard**

Please contact Ringa Hora Services Workforce Development Council  
[qualifications@ringahora.nz](mailto:qualifications@ringahora.nz) if you wish to suggest changes to the content of this unit standard.