

Title	Prepare and serve alcoholic cocktails in a licensed commercial environment		
Level	3	Credits	8

Purpose	<p>This entry-level unit standard is for people working as professional bar staff in a broad range of beverage service outlets.</p> <p>People credited with this unit standard are able to prepare and maintain cocktail service areas and equipment, and assemble and serve alcoholic cocktails to customers in a licensed commercial environment.</p>
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Classification	Hospitality > Food and Beverage Service
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Available grade	Achieved
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Explanatory notes

- 1 Definitions**

Cocktail – an alcoholic beverage comprised of two or more ingredients, that is shaken, stirred, blended, built, layered or muddled either to a recipe or to customer requirements;

Establishment requirements – any policy, procedure, or agreed requirement, either written or oral, made known to the candidate prior to assessment against this unit standard;

Licensed commercial environment – any establishment that serves wine under the Sale and Supply of Alcohol Act 2012. These establishments may serve wine and/or wine and food.
- 2 Legislation and regulations to be complied with include but are not limited to –** Food Act 2014, Health and Safety at Work Act 2015, Sale and Supply of Alcohol Act 2012, Sale and Supply of Alcohol Regulations 2013.
- 3 Evidence for the practical components of this unit standard must either be gathered in the workplace or in a realistic environment where the candidate has to produce product or similar for customers who have the same expectations for quality and timeliness as a paying customer.**

Outcomes and evidence requirements

Outcome 1

Prepare and maintain cocktail service areas and equipment.

Evidence requirements

- 1.1 Sufficient cocktail ingredients and accompaniments for service are stored and maintained in designated place, at correct temperature for service, in accordance with establishment requirements and legislation.
- Range accompaniments and ingredients may include but are not limited to – ice, garnishes, condiments, bitters, cordials, sauces, milk, cream, decorative items.
- 1.2 Cocktail accompaniments are prepared for cocktail service, and are stored ready for use, in accordance with establishment requirements.
- 1.3 Cocktail assembling and service equipment is kept clean, hygienic, and ready for use in accordance with establishment requirements.
- Range equipment may include but is not limited to – pourers, blenders, shakers, stirrers, strainers, measures, knives and chopping boards, glassware, ice scoop, cocktail list or menu.

Outcome 2

Assemble and serve alcoholic cocktails to customers in a licensed commercial environment.

Evidence requirements

- 2.1 Cocktails are described in terms of their preparation methods.
- Range preparation methods include but are not limited to – built, shaken, stirred, layered, blended, muddled.
- 2.2 Eligibility to be served alcohol is described and any non-compliance actioned in accordance with establishment and legislative requirements.
- Range eligibility includes but is not limited to – behaving in an intoxicated manner, violent and disorderly behaviour, under-age person, person under an exclusion order, person requesting service outside licensing hours.
- 2.3 Customers are provided with cocktail information on request, and cocktails are promoted in accordance with establishment requirements.
- Range information may include but is not limited to – price, special promotions, ingredients, relative strength, measures, flavours, spirit base, non-alcoholic options.
- 2.4 Customers' cocktail requirements are identified and processed in accordance with establishment requirements.

2.5 Cocktails are assembled and finished using correct equipment and accompaniments, at correct temperature, in accordance with establishment requirements.

Range evidence is required of the following cocktail making techniques – shaken, stirred, blended, built, layered, muddled. These methods could be combined.

2.6 Cocktails are served to customers in a manner that optimises cocktail and service quality, in accordance with customer orders' and establishment requirements.

Planned review date	31 December 2018
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	26 March 1998	31 December 2013
Review	2	22 October 2004	31 December 2013
Review	3	12 December 2008	31 December 2015
Review	4	12 December 2013	31 December 2015
Revision	5	19 November 2015	31 December 2017
Revision	6	21 July 2016	N/A

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

Please note

Providers must be granted consent to assess against standards (accredited) by NZQA, before they can report credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be granted consent to assess against standards by NZQA before they can register credits from assessment against unit standards.

Providers and Industry Training Organisations, which have been granted consent and which are assessing against unit standards must engage with the moderation system that applies to those standards.

Requirements for consent to assess and an outline of the moderation system that applies to this standard are outlined in the CMR. The CMR also includes useful information about special requirements for organisations wishing to develop education and training programmes, such as minimum qualifications for tutors and assessors, and special resource requirements.

Comments on this unit standard

Please contact ServiceIQ qualifications@serviceiq.org.nz if you wish to suggest changes to the content of this unit standard.