

<b>Title</b>	<b>Demonstrate knowledge of coffee origin and production</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>3</b>

<b>Purpose</b>	<p>This unit standard is for people who are interested in working in the area of producing coffees.</p> <p>People credited with this unit standard are able to demonstrate knowledge of: coffee origins, beans, harvesting, and fair trade requirements, and explain roasting, blending, decaffeination, and storage and handling of coffee beans.</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 Definition  
*Fair trade* – the practices and principles outlined by the Fair Trade Federation which can be found on <http://www.fairtradefederation.org>.
- 2 The standard industry text for this unit standard can be found at <http://www.perfectespresso.com.au/products/barista-bible>.

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### Outcomes and performance criteria

#### Outcome 1

Demonstrate knowledge of coffee origins, beans, harvesting, and fair trade requirements.

#### Performance criteria

- 1.1 The countries and climates in which coffee beans are normally grown are identified and described in accordance with the standard industry text.
- 1.2 The coffee bean types Arabica and Robusta are described in terms of appearance, flavour, and use in accordance with the standard industry text.
- 1.3 The impact that altitude, growing conditions and processing have on coffee flavour is described in accordance with the standard industry text.
- 1.4 The methods of harvesting and processing coffee are described in accordance with the standard industry text.

1.5 The economic implications of coffee production are described in terms of fair trade agreements.

1.6 Differences between organic and non-organic coffee beans are described in terms of the growing, harvesting, and production processes.

Range may include but is not limited to – certification process, methods, techniques.

## Outcome 2

Explain roasting, blending, decaffeination, and storage and handling of coffee beans.

### Performance criteria

2.1 The coffee bean roasting process is explained in terms of the required outcome and quality control in accordance with the standard industry text.

2.2 The impact of the degree of roast on coffee flavour is explained in accordance with the standard industry text.

2.3 The coffee blending process is explained in accordance with the standard industry text.

2.4 The process of decaffeination is explained in accordance with the standard industry text.

2.5 The storage and handling of coffee beans is explained in accordance with the standard industry text.

Range may include but is not limited to – roasted, unroasted, whole, ground.

<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
Review	2	16 December 2004	31 December 2013
Review	3	23 April 2008	31 December 2013
Review	4	12 December 2008	31 December 2017
Revision	5	16 May 2013	31 December 2017
Review	6	20 February 2014	31 December 2023
Review	7	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.