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| Title | Demonstrate knowledge of coffee origin and production | | |
| Level | 3 | Credits | 3 |

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| Purpose | <p>This entry-level 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 demonstrate knowledge of: coffee origins, beans, harvesting, fair trade requirements, roasting, blending, decaffeination, and storage and handling.</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 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>.

Outcomes and evidence requirements

Outcome 1

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

Evidence requirements

- 1.1 The countries and climates in which coffee beans are normally grown are identified and explained in accordance with the standard industry text.
- 1.2 The coffee plant species Arabica and Robusta are explained 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 explained in accordance with the standard industry text.
- 1.4 The methods of harvesting and processing coffee are explained in accordance with the standard industry text.

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

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

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

Outcome 2

Demonstrate knowledge of roasting, blending, decaffeination, and storage and handling.

Evidence requirements

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 includes but is not limited to – roasted, unroasted, whole, ground.

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| Planned review date | 31 December 2019 |
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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 | N/A |

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| 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 Consent and Moderation Requirements (CMRs). 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 the ServiceIQ at qualifications@serviceiq.org.nz if you wish to suggest changes to the content of this unit standard.