

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

Purpose	<p>This pre-entry 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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Classification	Hospitality > Food and Beverage Service
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Available grade	Achieved
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Explanatory notes

- 1 Legislation and regulations to be complied with include but are not limited to – Food Act 2014, Health and Safety at Work Act 2015.
- 2 The standard industry text for 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.

Outcomes and evidence requirements

Outcome 1

Demonstrate knowledge of commercial espresso equipment.

Evidence requirements

- 1.1 The terms burrs, doser, grind adjuster, hopper, tamper, and dumpbox are explained and their position and use in espresso equipment is identified and described in accordance with the standard industry text.

- 1.2 The terms water filter, pump and boiler are explained and their position and use in espresso equipment is identified and described in accordance with the standard industry text.
- 1.3 The main components of espresso equipment are identified and described in terms of their use.
- Range main components include but are not limited to – on/off switch, pressure gauge, water level indicator, shot buttons.
- 1.4 The terms group, portafilter, filter basket, head seal and dispersion screen are explained and their position and use in espresso equipment is identified and described in accordance with the standard industry text.
- 1.5 The terms steam wand, steam valve, hot water outlet, nozzle and jug are explained and their position and use in espresso equipment is identified and described in accordance with the standard industry text.
- 1.6 The terms back-flush, blind, purge, and drain tray, when related to the cleaning of espresso equipment, are explained in accordance with the standard industry text.

Outcome 2

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

Evidence requirements

- 2.1 The ingredients required for espresso beverages are identified and described in accordance with the standard industry text.
- Range beverages 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 the standard industry text.
- Range other beverages include but are not limited to – hot chocolate, cold coffee-based beverages, chai, flavoured coffees.

Outcome 3

Prepare espresso beverages under supervision.

Evidence requirements

- 3.1 Espresso beverages are prepared on espresso equipment in accordance with the standard industry text.
- Range evidence is required for three different types of espresso beverages.

3.2 Milk is aerated using espresso equipment in accordance with the standard industry text.

Range process includes 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 the standard industry text.

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
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	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.