

Title	Prepare and present pressed coffee for service		
Level	2	Credits	2

Purpose	<p>This unit standard is for people training to prepare and serve pressed coffee for the hospitality industry.</p> <p>People credited with this unit standard are able to: prepare coffee press equipment and ingredients; extract coffee using coffee press equipment, and describe potential problems with pressed coffee and coffee press equipment; and present pressed coffee for service.</p>
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Classification	Hospitality > Food and Beverage Service
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Available grade	Achieved
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Guidance Information

- Definitions**

Accompaniments refer to small complimentary foods that are served with coffee, such as biscuits, chocolates or other sweets.

Establishment requirements referred to in this unit standard may include but are not limited to the applicable procedures found in the following: establishment performance guidelines and standards; equipment manufacturer's procedures and specifications; Government and local body legislation.

Pressed coffee – any coffee that is prepared using a plunger or other press equipment for extraction purposes.
- Legislation relevant to this unit standard includes but is not limited to – Food Act 2014, Health and Safety at Work Act 2015.
- For the purpose of this unit standard the immediate service environment must be kept clean, safe, and ready for use in accordance with establishment requirements.
- 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 domestic equipment can be used.
- All tasks are to be carried out in accordance with establishment requirements.

Outcomes and performance criteria

Outcome 1

Prepare coffee press equipment and ingredients.

Performance criteria

- 1.1 Cold filtered water, and quality fresh ingredients are made available in sufficient quantity for service.
- Range ingredients may include but are not limited to – coffee, accompaniments; quality includes but is not limited to – within expiry date, aroma, appearance.
- 1.2 Equipment service items are kept at correct temperature for service, clean, free from damage, and ready for use within the set timeframe for service.
- Range equipment service items may include but are not limited to – coffee press equipment, cups and saucers, spoons, stirrers.
- 1.3 Coffee blend used is appropriate for service, and the correct grind for extraction and equipment used.
- 1.4 Coffee not for immediate use is stored with minimum exposure to oxygen, moisture, and light, at a temperature and within a timeframe that optimises coffee quality.

Outcome 2

Extract coffee using coffee press equipment, and describe potential problems with pressed coffee and coffee press equipment.

Performance criteria

- 2.1 Pre-heated pressed coffee equipment is dosed with sufficient fresh ground coffee for the drink being made.
- 2.2 Coffee grounds are stirred and steeped in freshly boiled water.
- 2.3 Coffee is pressed using press equipment in a slow and safe manner that ensures operator safety.
- 2.4 The colour, aroma, and taste of the pressed coffee matches and optimises the quality characteristics of the coffee blend.
- 2.5 Potential problems with pressed coffee and coffee press equipment are described.

Outcome 3

Present pressed coffee for service.

Performance criteria

- 3.1 Pressed coffee is presented in correct, pre-heated vessel for coffee in accordance with customer expectations.
- 3.2 Pressed coffee is contained completely within clean and damage-free service vessel, with no drips or spillage.
- 3.3 Presentation of multiple servings of pressed coffee is coordinated to ensure group customer orders are satisfied.
- 3.4 Correct and sufficient accompaniments are presented with pressed coffee.

Planned review date	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 2017
Review	4	12 December 2008	31 December 2017
Review	5	20 February 2014	31 December 2017
Revision	6	19 November 2015	31 December 2017
Revision	7	21 July 2016	31 December 2020
Review	8	25 January 2018	31 December 2023
Review	9	25 November 2021	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>.

Comments on this unit standard

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