

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

Purpose	<p>This pre-entry unit standard is for people training to prepare and serve filtered coffee and related beverages using semi-automated equipment in the hospitality industry.</p> <p>People credited with this unit standard are able to: prepare coffee filtration equipment and ingredients; extract coffee using filtration equipment, and explain potential problems with filtered coffee and coffee filtration equipment; and present filtered 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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Explanatory notes

- 1 Definitions
 - Establishment requirements* – any policy, procedure, process or agreed requirement, either written or oral, that is made known to the candidate prior to assessment against this unit standard.
 - Filtered coffee* – coffee made using a filtration method.
- 2 Legislation and regulations to be complied with include but is not limited to – Food Act 2014, Health and Safety at Work Act 2015.
- 3 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.
- 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 domestic equipment can be used.

Outcomes and evidence requirements

Outcome 1

Prepare coffee filtration equipment and ingredients.

Evidence requirements

- 1.1 Cold filtered water and quality, fresh ingredients are made available in sufficient quantity for service in accordance with establishment requirements.
- Range ingredients 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 time-frame for service, in accordance with establishment requirements.
- Range equipment service items include but are not limited to – cups and saucers, spoons, stirrers, filters and baskets, drip-trays, waste bins, coffee holding containers.
- 1.3 Coffee blend used is appropriate for service, and the correct grind and consistency for extraction and equipment used, in accordance with establishment requirements.
- 1.4 Coffee not for immediate use is stored with minimum exposure to oxygen, moisture, and light, at a temperature and within a time-frame that optimises coffee quality, in accordance with establishment requirements.

Outcome 2

Extract coffee using coffee filtration equipment, and explain potential problems with filtered coffee and coffee filtration equipment.

Evidence requirements

- 2.1 Filter basket and filter is dosed with sufficient fresh ground coffee for the drink being made in accordance with customer and establishment requirements.
- 2.2 Coffee is extracted in accordance with establishment requirements.
- 2.3 The colour, aroma, and taste of the filtered coffee matches and optimises the quality characteristics of the coffee blend.
- 2.4 Potential problems with filtered coffee and coffee filtration equipment are explained in accordance with establishment requirements.
- 2.5 Used coffee grinds are disposed of safely in accordance with establishment requirements.

Outcome 3

Present filtered coffee for service.

Evidence requirements

- 3.1 Filtered coffee is served in correct, pre-heated vessel for coffee in accordance with customer expectations and establishment requirements. Filtered coffee is contained completely within clean and damage-free service vessel, with no drips or spillage.
- 3.2 Filtered coffee is served to customers using service methods that maintain its quality in accordance with establishment requirements.
- Range quality indicators include but are not limited to – temperature, aroma, taste, body.
- 3.3 Presentation of multiple servings of filtered coffee is coordinated to ensure group customer orders are satisfied in accordance with establishment requirements.
- 3.4 Correct and sufficient accompaniments are served with filtered coffee in accordance with establishment requirements.

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 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	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.