

<b>Title</b>	<b>Prepare and present espresso beverages for service</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>5</b>

<b>Purpose</b>	<p>This unit standard is for people who are interested in working in the area of making espresso beverages.</p> <p>People credited with this unit standard are able to: prepare espresso equipment and ingredients; extract espresso, and describe potential problems with espresso and espresso equipment; prepare milk, and describe potential problems with preparing milk, for espresso beverages; and present espresso beverages for service.</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 Definitions

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

*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.

*Freshly ground* – coffee beans used for espresso should be used within 15 minutes of grinding.

#### 2 Range

Espresso beverages include but are not limited to – short black, cappuccino, latté, long black, mochaccino, flat white;  
evidence is required of a minimum of three espresso beverages coordinated in one order.

#### 3 Legislation and regulations to be complied with include but is not limited to – Food Act 2014, Health and Safety at Work Act 2015.

#### 4 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.

#### 5 Evidence for the practical components of this unit standard must either be gathered in the workplace or in a realistic environment where the candidate has to produce product or similar for customers who have the same expectations for quality and timeliness as a paying customer.

6 All tasks are to be carried out in accordance with establishment requirements.

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## Outcomes and performance criteria

### Outcome 1

Prepare espresso equipment and ingredients.

#### Performance criteria

1.1 Cold filtered water and high-quality, fresh ingredients are made available in sufficient quantity for service.

Range ingredients may include but are not limited to – coffee beans, milk, accompaniments, garnishes;  
Quality may include but is not limited to – within expiry date, aroma, appearance.

1.2 Equipment service items are kept at the correct temperature, clean, free from damage, and ready for use within the timeframe for service.

Range equipment service items may include but are not limited to – espresso equipment, grinder, cups and saucers, spoons, stirrers.

1.3 Coffee beans used are appropriate for service, freshly ground, and the correct grind and consistency for extraction and equipment used.

### Outcome 2

Extract espresso, and describe potential problems with espresso and espresso equipment.

#### Performance criteria

2.1 Portafilter is cleaned, dosed, and tamped.

2.2 Espresso is extracted.

Range extraction may include but is not limited to – colour, aroma, taste.

2.3 Potential problems with espresso and espresso equipment are described.

Range problems may include but are not limited to – crema, over and under extraction.

### Outcome 3

Prepare milk, and describe potential problems with preparing milk, for espresso beverages.

**Performance criteria**

- 3.1 Milk is aerated to correct texture, temperature, and volume for beverage being served.
- 3.2 Potential problems related to the preparation of milk for espresso beverages are described.
- Range problems may include but are not limited to – temperature, taste, texture of aerated milk, impact of seasonal milk production.

**Outcome 4**

Present espresso beverages for service.

**Performance criteria**

- 4.1 Espresso beverages are served in correct, pre-heated vessel for beverage being served in accordance with customer expectations. Espresso beverages are contained completely within clean and damage-free service vessel, with no drips or spillage.
- 4.2 Espresso beverages are served to customers using service methods that maintain its quality.
- Range quality indicators may include but are not limited to – temperature, aroma, taste, body.
- 4.3 Presentation of multiple servings of espresso beverages is coordinated to ensure group customer orders are satisfied.
- 4.4 Correct and sufficient accompaniments are served with espresso beverages.

<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 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 2023
Review	8	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.