

<b>Title</b>	<b>Demonstrate knowledge of spirits and beverage products</b>		
<b>Level</b>	<b>4</b>	<b>Credits</b>	<b>5</b>

<b>Purpose</b>	<p>This unit standard is for people who provide alcoholic and non-alcoholic beverages in the hospitality industry.</p> <p>People credited with this unit standard are able to demonstrate knowledge of spirits, and beverage products.</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 Definition

*Apéritifs* refer to drinks, typically alcoholic and dry, that are normally served before a meal.

*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.

*Fortified wines* may include but are not limited to – sherry, port, Madeira, Marsala, Vermouth.

*Liqueurs* may include but are not limited to – berry liqueurs, chocolate liqueurs, coffee liqueurs, cream liqueurs, crème liqueurs, flower liqueurs, fruit liqueurs, herbal liqueurs, honey liqueurs, nut-flavoured liqueurs, whisky liqueurs.

*Spirits* may include but are not limited to – brandy, gin, rum, tequila, vodka, whisky.

### 2 Legislation relevant to this unit standard may include but is not limited to – Sale and Supply of Alcohol Act 2012, Sale and Supply of Alcohol Regulations 2013.

### 3 Reference

Reference texts may include but are not limited to – Cousins, J. and Weekes, S. (2020) *Food and Beverage Service*. 10<sup>th</sup> ed. London: Hachette, or the most recent edition available.

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

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## Outcomes and performance criteria

### Outcome 1

Demonstrate knowledge of spirits.

**Performance criteria**

- 1.1 The production methods of spirits are explained.
- 1.2 The characteristics of spirits are explained.
- Range characteristics may include but are not limited to – flavour, base, aroma, colour, alcohol percentage.
- 1.3 The brands of spirits commonly available in New Zealand are identified.
- Range evidence is required of five brands for each spirit.
- 1.4 The uses and service styles for spirits are explained.
- 1.5 Common mixes of non-alcoholic beverages with spirits are described.
- Range evidence is required of two non-alcoholic beverages that are combined with each spirit.

**Outcome 2**

Demonstrate knowledge of beverage products.

Range beverage products include but are not limited to – liqueurs, fortified wines, apéritifs.

**Performance criteria**

- 2.1 The production methods beverage products are explained.
- 2.2 The characteristics of beverage products are explained.
- Range characteristics may include but are not limited to – flavour, base, aroma, colour, alcohol percentage.
- 2.3 The brands of beverage products commonly available in New Zealand are identified.
- Range evidence is required of five brands for each item in the outcome range.
- 2.4 The uses and service styles for beverage products are explained.

<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 June 2000	31 December 2013
Review	2	22 October 2004	31 December 2017
Review	3	12 December 2008	31 December 2017
Review	4	20 February 2014	31 December 2020
Review	5	25 January 2018	31 December 2023
Review	6	25 November 2021	N/A

**Consent and Moderation Requirements (CMR) reference**

0112

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](mailto:qualifications@ringahora.nz) if you wish to suggest changes to the content of this unit standard.