

Title	Prepare, construct, and garnish mocktails for the hospitality industry		
Level	1	Credits	2

Purpose	<p>This unit standard is intended for people who are studying the hospitality industry in a school or tertiary learning environment.</p> <p>People credited with this unit standard are able to: prepare ingredients and equipment for making mocktails; and construct and garnish mocktails for the hospitality industry.</p>
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Classification	Hospitality > Hospitality - Foundation Skills
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Available grade	Achieved
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Guidance Information

- 1 Definition

Drink requirements refer to any drink type by or specific to the establishment and made known to the candidate prior to assessment against this unit standard.

Mocktail refers to a non-alcoholic drink that is shaken, blended or stirred, and built from milk, cream or cordial, fruit or vegetable juice, soft drinks, or a combination of these and additional ingredients where required.
- 2 Legislation and regulations to be complied with may include but are not limited to – Food (Safety) Regulations 2015, Food Act 2014, Health and Safety at Work Act 2015.
- 3 The following conditions apply when assessing against this unit standard:
 - the candidate must be under no time pressure;
 - performance may be assessed against in a classroom environment;
 - equipment relevant to the unit standard must be available (this may be domestic equipment).
- 4 All assessment tasks must be carried out in accordance with the drink requirements.

Outcomes and performance criteria

Outcome 1

Prepare ingredients and equipment for making mocktails for the hospitality industry.

Performance criteria

1.1 Ingredients are selected, checked for quality, and prepared.

Range preparation may include but is not limited to – peeling, measuring, chopping, cutting, whipping.

1.2 Equipment is selected and checked for damage and cleanliness.

Range equipment may include but is not limited to – glasses, straws, umbrellas, shakers, knives, graters, blenders, strainer.

Outcome 2

Construct and garnish mocktails for the hospitality industry.

Range methods – one blended, one shaken, one stirred, one built.

Performance criteria

2.1 Mocktails are constructed and garnished in accordance with selected ingredients, equipment, and method used.

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	21 October 2004	31 December 2016
Review	2	19 September 2008	31 December 2016
Revision	3	20 November 2009	31 December 2016
Review	4	20 November 2014	31 December 2023
Review	5	30 September 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 ServicelQ qualifications@serviceiq.org.nz if you wish to suggest changes to the content of this unit standard.