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|--------------|---|----------------|----------|
| <b>Title</b> | <b>Prepare, construct, and garnish mocktails for the hospitality industry</b> |                |          |
| <b>Level</b> | <b>1</b>  | <b>Credits</b> | <b>2</b> |

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| <b>Purpose</b> | 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. |
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| <b>Classification</b> | Hospitality > Hospitality - Foundation Skills |
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| <b>Available grade</b> | Achieved |
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### Explanatory notes

- 1 Definition  
*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 include but are not limited to – the Food Hygiene Regulations 1974, Food (Safety) Regulations 2002, Food Act 1981, Health and Safety in Employment Act 1992, and any subsequent amendments.

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### Outcomes and evidence requirements

#### Outcome 1

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

#### Evidence requirements

- 1.1 Ingredients are selected, checked for quality, and prepared in accordance with the drink requirements.
 

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| Range | preparation may include but is not limited to – peeling, measuring, chopping, cutting, whipping. |
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- 1.2 Equipment is selected and checked for damage and cleanliness in accordance with the drink requirements.
 

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| Range | equipment may include but is not limited to – glasses, straws, umbrellas, shakers, knives, graters, blenders, strainer. |
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**Outcome 2**

Construct and garnish mocktails for the hospitality industry.

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

**Evidence requirements**

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

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| <b>Planned review date</b> | 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       | 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  | N/A                      |

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| <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>.

**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 Consent and Moderation Requirements (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](mailto:qualifications@serviceiq.org.nz) if you wish to suggest changes to the content of this unit standard.