



REPUBLIC OF KENYA

COMPETENCY BASED CURRICULUM

FOR

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS)

KNQF LEVEL: 5

ISCED PROGRAMME CODE: 1013 454 B



**TVET CDACC
P.O. BOX 15745-00100
NAIROBI**

BEVERAGES

UNIT CODE: HOS/CU/FP/CR/13/5/B

Relationship to Occupational Standards

This unit addresses the unit of competency: **Prepare beverages**

Duration of Unit: 30 hours

Unit Description

This unit specifies the competencies required to plan, prepare and present hot, cold beverages energy and probiotic drinks beverages. It involves preparing ingredients for beverages, assembling cutlery and crockery.

Summary of Learning Outcomes

1. Prepare ingredients and equipment for hot beverages
2. Prepare hot beverages e.g.coffee, tea, cocoa milk drinks
3. Prepare cold beverages
4. Prepare energy drinks
5. Prepare probiotics drinks

Learning Outcomes, Content and Suggested Assessment Methods

Learning Outcome	Content	Suggested Assessment Methods
1. Prepare ingredients and equipment for hot beverages	<ul style="list-style-type: none">• Various beverage ingredients and their nutritional value• Kitchen planning and organization• Types and choices of beverages• Requisition of beverage ingredients• Trends in beverage consumption	<ul style="list-style-type: none">• Observation• Written tests• Assignments• Supervised exercises• Oral questioning• Practical assessments
2. Prepare hot beverages e.g. coffee, tea, cocoa milk drinks	<ul style="list-style-type: none">• Define beverages• Types of beverages• Methods of preparing various hot beverages e.g.<ul style="list-style-type: none">• Coffee• Tea• Cocoa• Milk drinks• Methods of presentation• Qualities of good beverage	<ul style="list-style-type: none">• Observation• Written tests• Assignments• Supervised exercises• Oral questioning• Practical assessments

Learning Outcome	Content	Suggested Assessment Methods
	<ul style="list-style-type: none"> • Storage of beverages • Methods of preparing hot beverages • Presenting beverages • Trends in beverage consumption 	
3. Prepare cold beverages	<ul style="list-style-type: none"> • Methods of preparing various cold beverages e.g. • Fruit juices • Vegetable juices • Iced coffee/tea • Identification of commercial cold drinks • Methods of presentation • Storage of beverages • Presenting beverages 	<ul style="list-style-type: none"> • Observation • Written tests • Assignments • Supervised exercises • Oral questioning • Practical assessments
4. Prepare energy drinks	<ul style="list-style-type: none"> • Methods of preparing various energy beverages e.g. • Milk shakes • Smoothies • Apple cider vinegar • Cherry lemonade • Homemade energy drinks • Identification of commercial energy drinks • Methods of presentation • Storage of energy drinks • Presenting beverages 	<ul style="list-style-type: none"> • Observation • Written tests • Assignments • Supervised exercises • Oral questioning • Practical assessments
5. Prepare probiotics drinks	<ul style="list-style-type: none"> • Methods of preparing various probiotics drinks e.g. <ul style="list-style-type: none"> • Kefir • Dawa • Yoghurt • Fermented porridge • Others • Identification of commercial probiotic drinks • Methods of presentation 	<ul style="list-style-type: none"> • Observation • Written tests • Assignments • Supervised exercises • Oral questioning • Practical assessments

Learning Outcome	Content	Suggested Assessment Methods
	<ul style="list-style-type: none"> • Storage of probiotic drinks • Presenting probiotics drinks 	

Suggested Delivery Methods

- Group discussions
- Demonstration by instructor
- Practical work by trainee
- Exercises

Recommended Resources

- Fully equipped operational commercial/institutional kitchen including industry-current tools and equipment
- A variety of ingredients
- Table linen