



REPUBLIC OF KENYA

COMPETENCY BASED CURRICULUM

FOR

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS)

LEVEL 6

PROGRAMME CODE: 0721 0654 B



TVET CDACC
P.O. BOX 15745-00100
NAIROBI

BEVERAGE PREPARATION

UNIT CODE: HOS/CU/FP/CR/10/6/B

Relationship to Occupational Standards

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

Duration of Unit: 150 hours

Unit Description

This unit specifies the competencies required to plan, prepare and present beverages.

Summary of Learning Outcomes

1. Preparing hot beverages
2. Preparing cold beverages

Learning Outcomes, Content and Methods of Assessment

Learning Outcome	Content	Suggested Methods	Assessment
1. Preparing hot beverages	<ul style="list-style-type: none">• Types of hot beverages• Benefits of hot beverages• Factors to consider when selecting hot beverage ingredients• Equipment for preparing hot beverages• Methods of preparing hot beverage• Presenting and serving hot beverages• Storing hot beverages	<ul style="list-style-type: none">• Observation• Oral• Written• Assignments• Supervised exercises	
2. Preparing cold beverages	<ul style="list-style-type: none">• Types of cold beverages• Benefits of cold beverages• Factors to consider when selecting cold beverage ingredients• Equipment for preparing cold beverages• Method of preparing cold beverage• Presenting and serving cold beverages• Storing cold beverages	<ul style="list-style-type: none">• Observation• Oral• Written• Assignments• Supervised exercises	

Suggested Methods of Instruction

- Instructor led facilitation of theory
- Group discussions
- Demonstration by trainer
- Practical work by trainee
- Exercises

Recommended Resources

- Classroom/individual stove kitchen/production kitchen (fully equipped kitchen with percolators and urns, drip filter systems, plungers, blenders, fridges, juicers, milkshake machines, teapots)
- Variety of crockery or glassware
- A variety of ingredients for cold and hot beverages
- Projector
- White board
- Laptop