



**REPUBLIC OF KENYA**

**COMPETENCY BASED CURRICULUM**

**FOR**

**FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS)**

**LEVEL 6**

**PROGRAMME CODE: 0721 0654 B**



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

### 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