



REPUBLIC OF KENYA

COMPETENCY BASED CURRICULUM

FOR

FOOD AND BEVERAGE PRODUCTION (CULINARY ARTS)

KNQF LEVEL: 4

ISCED PROGRAMME CODE: 1013 354 B



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

PREPARATION OF BEVERAGES

UNIT CODE: HOS/CU/FP/CR/06/4/B

Relationship to Occupational Standards

This unit addresses the unit of competency: Prepare beverages

Duration of Unit: 60 hours

Unit Description

This unit covers the competencies required to prepare beverages. It involves planning for preparation of beverages, controlling cost of beverages, preparing beverage ingredients, preparation of beverages and their presentation. It also entails carrying out housekeeping activities.

Summary of Learning Outcomes

1. Plan for preparation of beverages
2. Control beverage costs
3. Prepare beverage ingredients
4. Prepare beverages
5. Present beverages
6. Carry out housekeeping activities

Learning Outcomes, Content and Methods of Assessment

| Learning Outcome | Content | Suggested Assessment Methods |
|--------------------------------------|---|---|
| 1. Plan for preparation of beverages | <ul style="list-style-type: none">• Introduction to beverages• Definition of terms and concepts• Safety and hygiene rules in the kitchen• Types of beverages• Planning for preparation of beverages<ul style="list-style-type: none">○ Ingredients○ Tools and equipment○ Time | <ul style="list-style-type: none">• Observation• Written tests• Oral questioning• Portfolios• Third party reports |
| Control beverage costs | <ul style="list-style-type: none">• Introduction to cost control | <ul style="list-style-type: none">• Observation• Written tests |

| Learning Outcome | Content | Suggested Assessment Methods |
|------------------------------|--|---|
| | <ul style="list-style-type: none"> • Definition of terms and concepts • Importance of cost control • Equipment and tools used in cost control • Determination of production cost • Determination of selling price • Minimising costs • Food cost control records | <ul style="list-style-type: none"> • Oral questioning • Portfolios • Third party reports |
| Prepare beverage ingredients | <ul style="list-style-type: none"> • Introduction to ingredients preparation • Definition of terms and concepts • Ingredients for preparation of beverages • Preservation of nutrients during beverage ingredients preparation • Methods of preparing ingredients for beverages | <ul style="list-style-type: none"> • Observation • Written tests • Oral questioning • Portfolios • Third party reports |
| 3.Prepare beverage | <ul style="list-style-type: none"> • Definition of terms and concepts • Types of beverages, their nutritional value and other benefits to the body • Faults in beverage preparation and their remedies • Methods of preparing different beverages • Preparation of a variety of beverages • Making beverages healthier • Quality control aspects in beverage preparation • Emerging trends in beverage preparation | <ul style="list-style-type: none"> • Observation • Written tests • Oral questioning • Portfolios • Third party reports |

| Learning Outcome | Content | Suggested Assessment Methods |
|-------------------------------------|---|---|
| 4.Present beverages | <ul style="list-style-type: none"> • Introduction to beverage presentation • Definition of terms and concepts • Tools and equipment for beverage presentation and their selection • Garnishing of beverages • Portioning of beverages • Presentation of beverages | <ul style="list-style-type: none"> • Observation • Written tests • Oral questioning • Portfolios • Third party reports |
| 5.Carry out housekeeping activities | <ul style="list-style-type: none"> • Housekeeping and its significance • Care and maintenance of kitchen tools and equipment • Kitchen cleaning procedures • Record keeping • Types of wastes and their management • Waste disposal | <ul style="list-style-type: none"> • Observation • Written tests • Oral questioning • Portfolios • Third party reports |

Suggested Methods of Instruction

- Direct instruction
- Demonstrations
- Question and answer
- Group discussions
- Assignments
- Projects
- Field trips

Recommended resources

- Functional kitchen
- A variety of beverage ingredients
- PPEs
- LCD projector
- White/black boards

- Stationery
- Table linen
- Beverage recipes
- Kitchen tools and equipment
- Beverage preparation and presentation equipment