



REPUBLIC OF KENYA

NATIONAL OCCUPATIONAL STANDARDS

FOR

FOOD AND BEVERAGE PRODUCER (CULINARY ARTS)

KNQF LEVEL: 4

ISCED OCCUPATIONAL STANDARD CODE: 1013 354 B



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PREPARE BEVERAGES

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

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.

This standard applies in hospitality industry.

ELEMENTS AND PERFORMANCE CRITERIA

ELEMENT These describe the key outcomes which make up workplace function.	PERFORMANCE CRITERIA These are assessable statements which specify the required level of performance for each of the elements. <i>Bold and italicized terms are elaborated in the Range</i>
1. Plan for preparation of beverages	1.1 <i>Beverage ingredients</i> are identified and selected as per the recipe specifications. 1.2 <i>Beverage preparation tools and equipment</i> are identified and selected as per the recipe. 1.3 Safety and hygiene standards and procedures are observed as per HACCP and legal requirements.
2. Control cost of beverages	2.1 <i>Tools and equipment for portioning</i> beverages are identified and used based on manufacturer's instructions. 2.2 Ingredients quantities are determined and weighed/measured based on recipe and workplace instructions. 2.3 Production cost is determined based on operational costs. 2.4 Selling price is determined based on production costs and workplace policy. 2.5 Records are maintained as per workplace policy.
3. Prepare beverage ingredients	3.1 Mis-en-place is conducted as workplace procedure.

ELEMENT These describe the key outcomes which make up workplace function.	PERFORMANCE CRITERIA These are assessable statements which specify the required level of performance for each of the elements. <i>Bold and italicized terms are elaborated in the Range</i>
	3.2 Ingredients are assembled as per the recipe specifications. 3.3 Ingredients freshness and quality is checked as per the standard procedure. 3.4 Beverages ingredients are prepared as per standard procedure. 3.5 <i>Beverage garnishes</i> are identified, selected and prepared based on beverage type.
4. Prepare beverages	4.1 Recipe is reviewed and interpreted as per standard procedure. 4.2 <i>Methods of beverage preparation</i> are selected based on type and specifications. 4.3 <i>Cold beverages</i> are prepared based on type. 4.4 <i>Hot beverages</i> are prepared based on type. 4.5 <i>Beverage quality</i> is checked as per standard procedure.
5. Present beverages	5.1 <i>Equipment for presentation of beverages</i> are selected based on type of beverage. 5.2 Beverages are dispensed/served based on the type of beverage. 5.3 Beverages are garnished based on type. 5.4 Beverages are presented based on type and style of service.
6. Carry out housekeeping activities	5.1 Tools and equipment are clean and stored as per workplace policy. 5.2 Waste is disposed as per environmental regulations. 5.3 Records are maintained as per workplace policy. 5.4 Kitchen is cleaned as per standard procedure.

RANGE

This section provides work environments and conditions to which the performance criteria apply. It allows for different work environments and situations that will affect performance.

Variable	Range
1. Beverage ingredients may include but not limited to:	<ul style="list-style-type: none"> • Ice cubes • Milk • Yoghurt • Ice cream • Sugar/honey/sweeteners • Flavours • Coffee/tealeaves/chocolate
2. Hot beverages may include but not limited to:	<ul style="list-style-type: none"> • Tea • Coffee • Chocolate • Health drinks • Milk • “Dawa:
3. Cold beverages may include but not limited to:	<ul style="list-style-type: none"> • Iced tea • Yoghurt • Milkshakes • Energy drinks • Juices • Health drinks • Milk
3.Methods of preparing beverages may include but not limited to:	<ul style="list-style-type: none"> • Decanting • Blending • Brewing • Juicing • Mixing • Shaking
2. Tools and equipment for beverage preparation may include but not limited to:	<ul style="list-style-type: none"> • Percolators and urns • Drip filter systems • Blenders • Fridges • Juicers • Milkshake machines • Teapots • Glassware

Variable	Range
3. Beverage garnishes may include but not limited to:	<ul style="list-style-type: none"> • Chocolate • Whipped cream • Cherries • Berries • Citrus fruits • Caster sugar • Sugar beads • Selected fruits • Selected vegetables
4. Equipment for presentation of beverages may include but not limited to:	<ul style="list-style-type: none"> • Glassware • Urns • Kettles • Thermoses • Dispensers
5. Beverage quality parameters may include but not limited to:	<ul style="list-style-type: none"> • Taste, • Aroma, • Colour strength, • Consistency

REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit of competency.

Required Skills

The individual needs to demonstrate the following skills:

- Knife skills
- Equipment handling
- Garnishing
- Presentation
- Communication
- Interpersonal
- First aid
- Time Management
- Team work
- Problem solving

- Critical thinking
- Negotiation

Required Knowledge

The individual needs to demonstrate knowledge and understanding of:

- Safety and hygiene in the kitchen
- Beverage ingredients
- Waste management
- Kitchen tools and equipment
- Storage
- Garnishing of Beverages
- Beverage quality control
- Preparation of different types of beverages
- Professional ethics
- Emerging trends in beverage preparation

EVIDENCE GUIDE

1. Critical aspects of Competency	<p>Assessment requires evidences that the candidate:</p> <ul style="list-style-type: none"> 1.1 Identified and assembled equipment for preparing specific beverages correctly. 1.2 Identified and assembled ingredients for specific beverage correctly. 1.3 Weighed/ measured ingredients accurately. 1.4 Observed safety and hygiene procedures appropriately. 1.5 Demonstrated ability to prepare various beverages appropriately. 1.6 Demonstrated ability to garnished beverages appropriately. 1.7 Presented various beverages appropriately. 1.8 Maintained appropriate records. 1.9 Managed and disposed waste appropriately.
2. Resource Implications	<p>The following resources MUST be provided:</p> <ul style="list-style-type: none"> 2.1 A functional kitchen 2.2 A working environment meeting the OSHA standards. 2.3 A variety of beverage ingredients.
3. Method of Assessment	<p>Competency may be assessed through:</p> <ul style="list-style-type: none"> 3.1 Observation 3.2 Written test 3.3 Oral questioning 3.4 Interview

	3.5 Portfolio of evidence 3.6 Third party reports.
4. Context for Assessment	Assessment may be done; <ul style="list-style-type: none"> • On-the-job • Off-the-job • During industrial attachment
5. Guidance information for assessment	Holistic assessment with other units relevant to the industry sector, workplace and job role is recommended.