

HOT AND COLD BEVERAGES PREPARATION

UNIT CODE: HOS/CU/FP/CR/03/3/A

Relationship to Occupational Standards

This unit addresses the unit of competency: **Prepare hot and cold beverages**

Duration of Unit: 10 Hours

Unit Description

This unit specifies the competencies required to prepare hot and cold beverages. It involves preparing ingredients, equipment and preparing hot and cold beverages.

Summary of Learning Outcomes

1. Prepare ingredients for beverages.
2. Prepare hot beverages
3. Prepare cold beverages

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• Various beverage equipment and their usage• Various cutlery, glassware and crockery and their usage• Care of operating equipment and service	<ul style="list-style-type: none">• Observation• Written tests• Assignments• Supervised exercises
2. Prepare hot beverages	<ul style="list-style-type: none">• Types of hot beverages	<ul style="list-style-type: none">• Observation

Learning Outcome	Content	Suggested Assessment Methods
	<ul style="list-style-type: none"> • Choice of hot beverages • Benefits of hot beverages • Factors to consider when selecting hot beverages ingredients • Equipment for preparing hot beverages • Methods of preparing hot beverages • Presenting (serve right temperatures) and serving hot beverages • Storing hot beverages • Trends in beverage consumption 	<ul style="list-style-type: none"> • Oral questioning • Assignments • Supervised exercises • Written tests
3. Prepare cold beverages	<ul style="list-style-type: none"> • Types of cold beverages • Choice of cold beverages • Benefits of cold beverages • Factors to consider when selecting cold beverages ingredients • Equipment for preparing cold beverages • Method of preparing cold beverage • Presenting (serve in the right temperatures) and serving cold beverages • Storing cold beverages • Trends in beverage consumption 	<ul style="list-style-type: none"> • Observation • Written tests • Oral questioning • Assignments • Supervised exercises

Suggested Methods of Instruction

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

Recommended Resources

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

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