

## **Level 1     Demonstrate knowledge of alcoholic     Credits 4 and non-alcoholic beverages, and their service equipment**

### **Purpose**

This is a core unit standards for people working in or intending to work in the food and beverage section of the hospitality industry.

People credited with this unit standard are able to:

- Demonstrate knowledge of alcoholic and non-alcoholic beverages
- Demonstrate knowledge of beverage service equipment

### **Special notes**

#### 1. General Information

- i. For this unit standard, the assessment of workplace competence will include questions to provide evidence of underpinning knowledge required for competent performance.
- ii. Healthy, hygienic and safe practices must be maintained throughout alloperations in the hospitality industry, in accordance with legislative and standard industry practice..

#### 2. Range statements

- i. Service equipment includes but is not limited to glassware, cutlery, cooking pots and other equipment used in the service off d and beverages.

#### 3. Legislation and references

- i. Performance of this skill must comply with the following: Consumer Protection Act of 2nd January 1999, the Trade and Liquor Act of 31st December 1986, Food Control Act 1993, Public Health Act 1976, Factories Act 1983, Employment Act, Labour Act and the HATAB (or an equivalent) Code of Conduct, as well as any other legislation covering this sector, and meeting the highest level of service delivery and international best practice.

## **Quality assurance requirements**

BOTA has established a system for moderating the assessment of candidates against this standard. Assessors of this standard must comply with the requirements of that system. For details contact BOTA (**attention** Assessment and Certification Division).

## **Elements and Performance Criteria**

### **Element 1 Demonstrate knowledge of alcoholic and non-alcoholic beverages**

#### **Performance criteria**

- 1.1. The difference between alcoholic and non alcoholic beverages are described in terms of acceptable terminology.
- 1.2. Alcoholic beverages are classified in terms of spirits, beers, wines and liqueurs.
- 1.3. Non alcoholic beverages are classified in terms of carbonated drinks, minerals, juices, cordials, hot and cold beverages.
- 1.4. Alcoholic and non alcoholic beverages are stored in suitable conditions that meet the storage requirements.
- 1.5. Safe and hygienic practices are demonstrated\* in accordance with legislative and standard industry practice

### **Element 2 Demonstrate knowledge of beverage service equipment**

**Range** Serviceequipment includes but uis not limited to glassware, cutlery, cooking pots and other utensils or equipment used in food and bevarage service.

#### **Performance criteria**

- 2.1. Dispensing and storage equipment and its use is identified. These include but are not limited to coffe machines, juicer mixers, soft drink & spirit dispensers, refrigeration, ice makers, glass washers.
- 2.2. Glassware and its use is identified in terms of standard industry practices. Glassware includes but is not limited to: wine glasses, tumblers, beer mugs and water or juice glasses.
- 2.3. Crockery and its use is identified in terms of standard industry practices. Crockery includes but is not limited to: Tea and coffee cups & saucers, mugs, bowls, jugs and side plates.

- 2.4. Small bar equipment, and its use, is identified in terms of standard industry practice. This equipment includes and is not limited to bottle openers, corkscrews, ashtrays, bar mats, coasters, glass racks, blenders, shakers, strainers, trays, tongs and scoops, measures and pourers, cutlery and cutting board and knife..

**Comments on this standard**

Please contact the Botswana Training Authority attention Training Standards Division [ustand@bota.org.bw](mailto:ustand@bota.org.bw) for comments and questions on the content of this unit standard.

**Please note**

Providers and Assessment Centres must be accredited by the Botswana Training Authority for the domain and level of this unit standard before they can register credits for assessment of this unit standard.

Accredited providers and assessment centres assessing against this unit standards must engage with the moderation system that applies to this unit standard.

**Registration Data**

<b>FIELD</b>	Code S
	Name SERVICES
<b>Subfield</b>	Code SB
	Name Hospitality
<b>Domain</b>	Code SB03
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