

Title:	Preparing Barista Drinks
Level:	Level 1
Credit value:	2
GLH:	18
Unique Reference Number:	L/652/0488
Sector Subject Area:	14.1 Foundations for Learning and Life
Aim:	The aim of this unit is to provide learners with the knowledge and skills to prepare barista drinks in catering environments. Learners will understand drink preparation methods, prepare ingredients and equipment for barista tasks, prepare drinks using appropriate equipment, and maintain safe and hygienic practices during drink preparation activities.
Assessment Type:	Assessment of this unit will be through an internally set and internally assessed portfolio of evidence.
Assessment Guidance:	<p>Assessment decisions for skills-based learning outcomes must be made during the learner's normal work activity.</p> <p>Skills-based assessment must include direct observation as the main source of evidence and must be carried out over an appropriate period of time.</p> <p>Evidence must confirm that the learner can prepare barista drinks using appropriate ingredients and equipment.</p> <p>Assessment must reflect realistic catering contexts.</p>

Learning outcomes

The learner will:

1. Understand barista drink preparation methods.

Delivery content:

The aim of this learning outcome is to provide learners with the knowledge and skills to understand methods used to prepare barista drinks in catering environments.

The learner must:

- 1.1 Describe examples of barista drink preparation **methods** used in catering environments.
- 1.2 Explain the importance of preparing drinks to a consistent standard.
- 1.3 Outline the importance of following drink preparation instructions.

2. Prepare ingredients and equipment for barista tasks.

Delivery content:

The aim of this learning outcome is to provide learners with the knowledge and skills to prepare ingredients and equipment for barista activities.

The learner must demonstrate how to:

- 2.1 Prepare ingredients for drink preparation during barista activities.

2.2 Prepare equipment for use during drink preparation tasks.
 2.3 Organise ingredients and equipment ready for drink preparation.

3. Prepare barista drinks using appropriate equipment.

Delivery content:
 The aim of this learning outcome is to provide learners with the skills to prepare barista drinks during catering activities.

The learner must demonstrate how to:

3.1 Prepare simple barista drinks during workplace activities.
 3.2 Use **barista equipment** safely when preparing drinks.
 3.3 Follow drink preparation instructions during barista tasks.

4. Maintain safe and hygienic barista working practices.

Delivery content:
 The aim of this learning outcome is to provide learners with the knowledge and skills to maintain safe and hygienic practices during barista activities.

The learner must demonstrate how to:

4.1 Maintain clean drink preparation equipment during barista activities.
 4.2 Maintain safe food and drink handling practices during drink preparation.
 4.3 Maintain a clean and tidy barista work area.

Scope of Training

The Scope of Training identifies areas that must be covered during the delivery of this unit. This is the minimum expected but tutors may include additional areas based on local employment contexts.

Requirements

Methods:	<p>Definition. Methods used to prepare drinks in barista settings.</p> <p>Teaching must include. Measuring ingredients. Following drink recipes.</p> <p>Teaching could include. Steaming milk. Finishing drinks for service.</p>
-----------------	--