## **SDS0446** **(J8LD 45)**

## Preparing Hot and Cold Drinks

### Candidate’s statement

I confirm that the evidence detailed in this unit is my own work.

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| --- | --- |
| Candidate’s name |  |
| Candidate’s signature |  |
| Date |  |

### Assessor’s statement

I confirm that the candidate has achieved all the requirements of this unit.

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| --- | --- |
| Assessor’s name |  |
| Assessor’s signature |  |
| Date |  |
| Countersigning Assessor’s name(if applicable) |  |
| Countersigning Assessor’s signature(if applicable) |  |
| Date |  |

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### Internal Verifier’s statement

I confirm that the candidate’s sampled work meets the standards specified for this unit and may be presented for external verification.

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| Internal Verifier’s name |  |
| Internal Verifier’s signature |  |
| Date |  |
| Countersigning Internal Verifier’s name (if applicable) |  |
| Countersigning Internal Verifier’s signature (if applicable) |  |
| Date |  |

|  |  |
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| External Verifier’s initials (if sampled) |  |
| Date |  |

#### Unit overview

To prepare hot and cold drinks to meet drink specifications and customer requirements.

#### Sufficiency of evidence

There must be sufficient evidence to ensure that the candidate can consistently achieve the required standard over a period of time in the workplace or approved realistic working environment.

#### Performance criteria (What you must do)

There must be evidence for all PCs (ie: 1-12).

The assessor **must** assess the majority of the PCs by directly observing the candidate’s work.

1. Checking equipment is in good working order according to manufacturers’ instructions.
2. Selecting type and quantity of ingredients to be prepared in line with organisational drinks specifications.
3. Choosing correct tools and equipment required to prepare drinks in line with organisational drinks specifications.
4. Using tools and equipment correctly to prepare hot and cold drinks in line with manufacturers’ instructions and organisational drinks specifications.
5. Checking prepared drinks and drinks ingredients meet quality standards in line with organisational drink’s specifications.
6. Highlighting allergen information clearly to customers and relevant colleagues to ensure drinks are safe for customers to consume.
7. Dealing with breakages and incidents relating to drinks preparation in line with organisational policies and procedures.
8. Reporting and recording problems relating to drinks preparation in line with organisational policies and procedures.
9. Storing drinks and ingredients not for immediate use in line with food safety regulations and organisational policies and procedures.
10. Keeping preparation and service areas and equipment clean and tidy in line with relevant regulatory and legislative requirements and organisational policies and procedures.
11. Handling and disposing of waste in line with relevant legislative requirements and organisational procedures.
12. Minimising any negative environmental impact when preparing drinks in line with organisational policies and procedures.

#### Performance criteria evidence

| **Evidence reference** | **Evidence description** | **Date** | **PC1** | **PC 2** | **PC 3** | **PC 4** | **PC5** | **PC 6** | **PC 7** | **PC 8** | **PC9** | **PC 10** | **PC 11** | **PC 12** |
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#### Scope / range (What you must cover)

No scope / range is stipulated for this unit.

#### Knowledge and understanding (What you must know and understand)

For those knowledge statements that relate to **how** the candidate should do something, the assessor may be able to infer that the candidate has the necessary knowledge from observing their performance or checking products of their work. In **all** other cases, evidence of the candidate’s knowledge and understanding must be gathered by alternative methods of assessment (eg oral or written questioning).

| **Knowledge statement** | **Evidence reference** | **Date** |
| --- | --- | --- |
| 1. Health, safety and hygiene regulations and relevant legislative requirements and the importance of complying with these. |  |  |
| 2. Equipment and ingredients required to prepare hot and cold drinks and how to use these correctly. |  |  |
| 3. How to check that drinks equipment is in good working order. |  |  |
| 4. Types of drinks and ingredients used in organisational drinks specifications. |  |  |
| 5. Quality requirements and ingredients for different hot and cold drinks and how to check for these. |  |  |
| 6. How to give customers accurate information about ingredients, basic characteristics, allergens and strength of drinks and why this is important. |  |  |
| 7. Correct techniques, tools and equipment required to carry out different hot and cold drinks preparations and how to use these. |  |  |
| 8. Processes and procedures for reporting and recording incidents and the importance of these. |  |  |
| 9. How to store prepared hot and cold drinks correctly and why this is important. |  |  |
| 10. How to keep preparation areas and equipment clean and tidy and why this is important. |  |  |
| 11. Types of waste within your remit and organisational procedures and relevant legislative requirements for handling and disposing of waste. |  |  |
| 12. How to minimise any negative environmental impact when preparing drinks. |  |  |

#### Supplementary evidence

| **Reference** | **Evidence description** | **Date** |
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#### Assessor feedback on completion of the unit: