

Unit PPL2FBS9 (HL21 04) Set up a Specialist Coffee Station

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

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| **Candidate’s name** |  | **Candidate’s signature** |  | **Date** |
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I confirm that the candidate has achieved all the requirements of this unit.

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| **Assessor’s name** |  | **Assessor’s signature** |  | **Date** |
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| **Countersigning — Assessor’s name****(if applicable)** |  | **Countersigning — Assessor’s signature****(if applicable)** |  | **Date** |
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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** |
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| **Countersigning — Internal verifier’s name****(if applicable)** |  | **Countersigning — Internal verifier’s signature****(if applicable)** |  | **Date** |
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| **External Verifier’s initials and date (if sampled)** |  |

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| **Unit overview** |
| This unit is about how you prepare for the service of specialist coffee in your workplace, including setting up the specialist equipment, such as espresso machine and grinder. It covers how you prepare the necessary stock for service and the checks that should be carried out to ensure the high quality of the coffee drinks that you will be producing. |

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| **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. |

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| **Performance criteria** |
| **What you must do:** |
| There must be evidence forall Performance Criteria (PC). The assessor **must** assess PCs 1–7 by directly observing the candidate’s work. PC 8 may be assessed by alternative methods if observation is not possible. |
| **Set up a specialist coffee station**1 Ensure that the service area is clean, undamaged and ready for use according to your workplace standard.2 Ensure that the equipment (including waste containers) is clean, undamaged, where it should be and switched on ready for use.3 Stock service areas and refrigerated units with sufficient stock, service items and accompaniments and store them appropriately ready for service.4 Ensure the customer area looks appealing and welcoming to customers according to your workplace standard.**Check the extraction of an espresso coffee**5 Check that the grinder is at the correct setting and is dispensing the correct dose of coffee according to your workplace standard.6 Check that the espresso machine is displaying the correct water temperature and pressure.7 Test the quality of the espresso produced by checking the time of extraction, flow, flavour, volume and appearance meets your workplace standard.8 Report any problems with the equipment or the extraction to the proper person. |
| **Scope/Range** |
| **What you must cover:** |
| **All** scope/range must be covered. There must be performance evidence, gathered through direct observation by the assessor of the candidate’s work for: |
| **three** from:a espresso machineb grinderc knock boxd tampe refrigerated units | **three** from:f coffee beansg ground coffee sachets (decaf)h tea bagsi loose teaj hot chocolate powder or syrupk fresh fruit items | **three** from:l crockerym cutleryn glasswareo napkinsp disposable cups and lidsq stencils | **two** from:r milks sugart dusting powderu marshmallowsv creamw syrups |
| Evidence for the remaining points under ‘what you must cover’ may be assessed through questioning or witness testimony. |

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| **Evidence reference** | **Evidence description** | **Date** | **Performance criteria** |
| **What you must do** |
| **1** | **2** | **3** | **4** | **5** | **6** | **7** | **8** |
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| **Evidence reference** | **Evidence description** | **Date** | **Scope/Range** |
| **What you must cover** |
| **a** | **b** | **c** | **d** | **e** | **f** | **g** | **h** | **i** | **j** | **k** | **l** | **m** | **n** | **o** | **p** | **q** | **r** | **s** | **t** | **u** | **v** | **w** |
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| **Knowledge and understanding** | **Evidence reference****and date** |
| **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). |
| **Set up a specialist coffee station** |
| 1 | Safe and hygienic working practices when preparing a specialist coffee station. |  |
| 2 | The component parts of the espresso machine and how they fit together correctly. |  |
| 3 | The correct water temperature and pressure required to set the espresso machine to produce a quality espresso coffee. |  |
| 4 | The correct setting for the grinder and the effect this may have on the coffee drink and the espresso machine. |  |
| 5 | The correct storage conditions for coffee beans and ground coffee. |  |
| 6 | Why it is important to understand sales trends and demand when setting up a specialist coffee station. |  |
| 7 | The types of unexpected situations that may occur when preparing a specialist coffee station. |  |
| **Check the extraction of an espresso coffee** |
| 8 | Safe and hygienic working practices when using an espresso coffee machine. |  |
| 9 | The main types of coffee bean used and their characteristics. |  |
| 10 | The production methods of coffee and the effect that these processes have on the end flavour of the coffee drink. |  |
| 11 | The correct extraction time and flow of an espresso coffee and the characteristics you would expect in appearance, volume and flavor. |  |
| 12 | The types of unexpected situations that may occur when using an espresso coffee machine and how to deal with these. |  |

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# Supplementary evidence

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| **Evidence** | **Date** |
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| **Assessor feedback on completion of the unit** |
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