

SQA Advanced Unit specification

General information for centres

Unit title: Alcoholic Beverages

Unit code: HT2G 47

Unit purpose: This Unit will provide candidates with product knowledge of a range of alcoholic beverages, including their differing styles, characteristics and production methods. The candidate will also gain an understanding of standards of service.

On completion of the Unit the candidate should be able to:

- 1 Investigate a range alcoholic beverages and their country of origin.
- 2 Describe production methods and characteristics of a range of alcoholic beverages.
- 3 Demonstrate an understanding of the service of alcoholic beverages.
- 4 Demonstrate an understanding of the principle considerations involved in advising and recommending alcoholic beverages.

Credit points and level: 1 SQA Credit at SCQF level 7: (8 SCQF credit points at SCQF level 7*)

**SCQF credit points are used to allocate credit to qualifications in the Scottish Credit and Qualifications Framework (SCQF). Each qualification in the Framework is allocated a number of SCQF credit points at an SCQF level. There are 12 SCQF levels, ranging from National 1 to Doctorates.*

Recommended prior knowledge and skills: No prior knowledge of the subject materials is required. Candidates should have good communication skills. An understanding of basic research skills would also be advantageous.

Core Skills: There may be opportunities to gather evidence towards Core Skills in this Unit, although there is no automatic certification of Core Skills or Core Skills components.

Context for delivery: If this Unit is delivered as part of a Group Award, it is recommended that it should be taught and assessed within the subject area of the Group Award to which it contributes.

SQA Advanced Unit Specification

Assessment: There are three items of assessment for this Unit:

- 1 Assessment for Outcomes 1, 2 and 3 have been integrated. Candidates will produce a series of Fact Sheets demonstrating product and service knowledge. This assessment will be completed independently; candidates are encouraged to access a full range of resources. Outcome 3 could be assessed in a practical session if this is preferable.
- 2 A two part multi choice question paper will further assess knowledge of Outcomes 1, 2 and 3.
- 3 A case study will assess Outcome 4.

SQA Advanced Unit specification: statement of standards

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The sections of the Unit stating the Outcomes, Knowledge and/or Skills, and Evidence Requirements are mandatory.

Where evidence for Outcomes is assessed on a sample basis, the whole of the content listed in the Knowledge and/or Skills section must be taught and available for assessment. Candidates should not know in advance the items on which they will be assessed and different items should be sampled on each assessment occasion.

Outcome 1

Investigate a range of alcoholic beverages and their country of origin

Knowledge and/or Skills

- ◆ Beers, cider, perry
- ◆ Wines — New World, Old World
- ◆ Spirits
- ◆ Liqueurs

Evidence Requirements

This Outcome can be assessed in conjunction with Outcomes 2 and 3. Please refer to Outcome 3 for Evidence Requirements.

Assessment Guidelines

This Outcome can be assessed in conjunction with Outcome 2 and Outcome 3. Please refer to Outcome 3 for Assessment Guidelines.

Outcome 2

Describe production methods and characteristics of a range of alcoholic beverages

Knowledge and/or Skills

- ◆ Fermentation and Distillation
- ◆ Characteristics of:
 - Wine: light, sparkling, liqueur, red, white, rose, dry, sweet
 - Beer: lager, bitter, stout
 - Spirits: fruit, grain
 - Liqueurs

Evidence Requirements

See Evidence Requirements for Outcome 3.

Assessment Guidelines

Assessed in conjunction with Outcomes 1 and 3. Please refer to the Assessment Guidelines in Outcome 3.

Outcome 3

Demonstrate an understanding of the service of alcoholic beverages

Knowledge and/or Skills

- ◆ Service style: table; bar; bottle; glass
- ◆ Equipment, glassware
- ◆ Service temperatures
- ◆ Quantity/measures
- ◆ Opening: still, sparkling wines

Evidence Requirements

The candidate must investigate a range of alcoholic beverages and for four alcoholic beverages provide evidence of:

- ◆ origin
- ◆ production methods
- ◆ characteristics
- ◆ service (quantity, measure, equipment, glassware)
- ◆ brands
- ◆ costing

This should include two different styles of wine and two alcoholic beverages from separate categories given in the Knowledge and/or Skills in Outcome 1.

Assessment Guidelines

The candidate will compile three fact sheets on specific alcoholic beverages. The fact sheets should include one different style of wine, one from either a beer, cider or perry and finally one on either a spirit or a liqueur.

Additionally the candidate will complete two closed-book multiple choice question papers; one on wines and one on beverages excluding wines.

Alternatively the Evidence Requirement for 'service style' could be assessed by practical performance and an observation checklist could be used to record performance evidence.

Outcome 4

Demonstrate an understanding of the principle considerations involved in advising and recommending alcoholic beverages

Knowledge and/or Skills

- ◆ Food: key flavours, weight, method of cooking
- ◆ Beverage: type, style, character, cost
- ◆ Sequencing of beverages in relation to menu
- ◆ Special occasions

Evidence Requirements

Candidates are required to provide evidence that they can demonstrate an understanding of how the following factors influence advising and recommending alcoholic beverages to accompany food:

- ◆ food, key flavours and method of cooking
- ◆ beverage, type, style, character and cost
- ◆ sequencing
- ◆ customer preferences and special occasion

Assessment Guidelines

Candidates will be provided with two menus, one for a three course lunch and one for a four course dinner for which they must select appropriate types of alcoholic beverage and give an example of each. In addition to an appropriate beverage being selected for each course, before and after lunch/dinner drinks should also be chosen. The candidate must also make a brief comment to justify the beverage selected. Candidates will be provided with a master list of possible alcoholic beverage types, selection should be made from this list.

Administrative Information

Unit code:	HT2G 47
Unit title:	Alcoholic Beverages
Superclass category:	NB
Original date of publication:	August 2017
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History of changes:

Version	Description of change	Date

Source: SQA

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SQA Advanced Unit specification: support notes

Unit title: Alcoholic Beverages

This part of the Unit specification is offered as guidance. The support notes are not mandatory.

While the exact time allocated to this Unit is at the discretion of the centre, the notional design length is 40 hours.

Guidance on the content and context for this Unit

The purpose of this Unit is to provide the candidate with product knowledge of a range of alcoholic beverages and their service requirements. Product knowledge is a key component of this Unit and delivery should include a wide range of beverages including those alcoholic beverages which are new to the market. Delivery should also reflect current industry practice. In addition, the service of alcoholic beverages should be discussed across a range of establishments with a variety of service standards. A wide range of resources should be used including: trade papers, video recordings, websites, wine lists, wine bottles and labels.

It is also recommended that, where appropriate, candidates are given the opportunity to taste a selection of alcoholic beverages, group discussion and the completion of tasting notes is advised.

Guidance on the delivery and assessment of this Unit

It is recommended that the delivery of Outcomes 1, 2 and 3 be integrated. Each product will be examined systematically: country of origin, production methods, characteristics, service brands and cost. Assessment 1 should then be carried out. The candidate will now possess knowledge of a range of alcoholic beverages and their service. Alternatively Outcomes 1 and 2 can be assessed by the completion of fact sheets and the multiple choice question papers. Outcome 3 could be assessed in a practical session and an observation checklist could be completed.

Outcome 4 can then be delivered in its entirety, providing the candidate with the principle considerations of advising and recommending alcoholic beverages. The candidate can then apply this knowledge to matching specific foods with beverages. The case study, Assessment 2, will assess the candidate's ability to apply the knowledge from Outcome 4.

Ideally this Unit should be delivered in conjunction with HP4E 47 *Food and Beverage Service*, this will give the candidate the opportunity to service and recommend alcoholic beverages in a realistic environment.

Open learning

This Unit lends itself to flexible learning approaches, such as online or open/distance learning. Success of the mode of study will be dependent on the candidate having a wide range of both traditional and online resources.

Equality and inclusion

This unit specification has been designed to ensure that there are no unnecessary barriers to learning or assessment. The individual needs of learners should be taken into account when planning learning experiences, selecting assessment methods or considering alternative evidence.

Further advice can be found on our website www.sqa.org.uk/assessmentarrangements.

General information for candidates

Unit title: Alcoholic Beverages

The purpose of this Unit is to give you an understanding of a broad range of alcoholic beverages that are currently being served in a range of licensed premises. Product knowledge will be gained on country of origin, production methods and characteristics of different alcoholic beverages. Following this you will learn how these products are served across a range of establishments. Finally you will study the principles of advising and recommending alcoholic beverages to customers.

There are three assessments for this Unit.

Assessment 1 will require you to produce three fact sheets, each relating to a different alcoholic beverage. It will be essential in each fact sheet to include: country of origin, production methods, characteristics, service brands and cost.

Assessment 2 will require you to complete two closed-book multiple choice questions papers, one for wines and one for beverages excluding wines.

Assessments 1 and 2 will provide you with knowledge of alcoholic beverages and meet the requirements of Outcomes 1, 2 and 3.

Assessment 3 is a case study. You will be required to select, from a list provided, alcoholic beverages to match various menu items. You will also be required to select beverages to be served before and after the meal. A brief comment justifying your selection of beverages is also required. This assessment will meet the requirements of Outcome 4.

On completion of the Unit you will be able to:

- ◆ investigate a range of alcoholic beverages and their country of origin
- ◆ describe production methods and characteristics of a range of alcoholic beverages
- ◆ demonstrate an understanding of the service of alcoholic beverages
- ◆ demonstrate an understanding of the principle considerations involved in advising and recommending alcoholic beverages