

Set up a specialist coffee station

Overview

This standard 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.

This standard focuses on the technical knowledge and skills required to set up a specialist coffee station; however it should be assessed in the wider context of safe and hygienic working practices. It is recommended that the following NOS, selected as appropriate to the job role and organisation, are referenced in conjunction with the technical skills and knowledge for the standard:

- Maintain basic food safety in catering
- Maintain food safety in a hospitality environment
- Provide basic advice on allergens to customers
- Minimise the risk of allergens to customers

When you have completed this standard you will be able to demonstrate your understanding of and your ability to:

- Set up a specialist coffee station

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Performance criteria

You must be able to:

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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

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Knowledge and understanding

You need to know and understand:

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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 flavour
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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**Scope/range related
to performance
criteria**

1. Equipment

- 1.1 espresso machine
- 1.2 grinder
- 1.3 knock box
- 1.4 tamp
- 1.5 refrigerated units

2. Stock

- 2.1 coffee beans
- 2.2 ground coffee sachets (decaf)
- 2.3 tea bags
- 2.4 loose tea
- 2.5 hot chocolate powder / syrup
- 2.6 fresh fruit items

3. Service items

- 3.1 crockery
- 3.2 cutlery
- 3.3 glassware
- 3.4 napkins
- 3.5 disposable cups / lids
- 3.6 stencils

4. Accompaniments

- 4.1 milk
- 4.2 sugar
- 4.3 dusting powder
- 4.4 marshmallows
- 4.5 cream
- 4.6 syrups

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