



## National Unit Specification: general information

**UNIT** Alcoholic Beverages (SCQF level 5)

**CODE** F7E4 11

### SUMMARY

This Unit is an optional Unit of the National Certificate in Hospitality SCQF level 5. It can also be taken as a freestanding Unit.

This Unit will introduce candidates to a range of alcoholic beverages and their methods of production. Candidates will also have the opportunity to serve a selection of alcoholic beverages.

It is recommended that the delivery of this Unit is integrated with other food service Units at an appropriate level. This Unit is suitable for candidates with no previous experience.

### OUTCOMES

- 1 Identify a range of alcoholic beverages.
- 2 Identify methods of production for a range of alcoholic beverages.
- 3 Serve a range of alcoholic beverages.

### RECOMMENDED ENTRY

Entry is at the discretion of the centre.

### CREDIT VALUE

1 credit at SCQF level 5 (6 SCQF credit points at SCQF level 5\*).

*\*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 Access 1 to Doctorates.*

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### Administrative Information

**Superclass:** NB

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## **National Unit Specification: general information (cont)**

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### **CORE SKILLS**

Opportunities to develop aspects of Core Skills are highlighted in the Support Notes of this Unit Specification.

There is no automatic certification of Core Skills or Core Skill component in this Unit.

## **National Unit Specification: statement of standards**

### **UNIT        Alcoholic Beverages (SCQF level 5)**

Acceptable performance in this Unit will be the satisfactory achievement of the standards set out in this part of the Unit Specification. All sections of the statement of standards are mandatory and cannot be altered without reference to SQA.

#### **OUTCOME 1**

Identify a range of alcoholic beverages.

##### **Performance Criteria**

- (a) Identify a range of still wines in terms of colour and grape varieties.
- (b) Identify a range of spirits in terms of base materials used in the distillation process.
- (c) Identify a range of beers in terms of ales, stouts and lagers.

#### **OUTCOME 2**

Identify the methods of production for a range of alcoholic beverages.

##### **Performance Criteria**

- (a) Describe the production of a range of still wines.
- (b) Describe the production of a range of spirits.
- (c) Describe the production of a range of beers.

#### **OUTCOME 3**

Serve a range of alcoholic beverages.

##### **Performance Criteria**

- (a) Select the correct glassware for the beverage to be served.
- (b) Present, open and serve a range of wines correctly.
- (c) Serve a range of spirits correctly.
- (d) Offer ice and mixers where appropriate.
- (e) Pour beers correctly.
- (f) Carry out service in a safe and hygienic manner throughout.

## National Unit Specification: statement of standards (cont)

### UNIT Alcoholic Beverages (SCQF level 5)

#### EVIDENCE REQUIREMENTS FOR THIS UNIT

Evidence must be produced to demonstrate that all the outcomes and Performance Criteria have been met.

Written/oral and performance evidence is required for this Unit.

- ◆ Written/oral evidence is required which demonstrates knowledge and understanding of a limited range of alcoholic beverages.
- ◆ Practical activities for this assessment should be carried out under supervision either in a simulated environment, realistic working environment or workplace, and should provide opportunities to demonstrate good working practices.

#### Outcomes 1 and 2 — written/oral evidence

Evidence for this outcome should be delivered in open-book supervised conditions. Candidates should demonstrate that they have knowledge and understanding of a range of alcoholic beverages, and their production. The evidence should be gathered at a suitable point in the Unit.

Candidates should demonstrate that they can:

- ◆ identify a range of still wines in terms of colour and grape varieties
- ◆ identify a range of spirits in terms of base materials used in the distillation process
- ◆ identify a range of beers in terms of ales, stouts and lagers
- ◆ describe the production of a range of still wines
- ◆ describe the production of a range of spirits
- ◆ describe the production of a range of beers

Wines	Spirits	Beers
Red	Whisky	Ale
White	Gin	Stout
Rose	Vodka	Lager
	Cognac	
	Rum	

- ◆ A minimum of two wines should be described and identified in terms of method of production, grape varieties and colour.
- ◆ A minimum of three spirits should be described and identified in terms of method of production and base material used in the distillation process.
- ◆ A minimum of two beers should be described and identified in terms of method of production and type.

## **National Unit Specification: statement of standards (cont)**

### **UNIT        Alcoholic Beverages (SCQF level 5)**

#### **Outcome 3 — Performance evidence**

Candidates will be required to demonstrate by practical activity that they are able to:

- ◆ select the correct glassware for the beverage to be served
- ◆ present, open and serve a range of wines correctly
- ◆ serve a range of spirits correctly
- ◆ offer ice and mixers where appropriate
- ◆ pour beers correctly
- ◆ carry out service in a safe and hygienic manner throughout

Candidates should serve a minimum of two wines, two spirits and one beer.

An assessor observation checklist must be retained to provide evidence of performance.

## **National Unit Specification: support notes**

### **UNIT        Alcoholic Beverages (SCQF level 5)**

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 40hours.

#### **GUIDANCE ON THE CONTENT AND CONTEXT FOR THIS UNIT**

This Unit is designed to introduce the candidates to alcoholic beverages, which forms a large part of the products offered for sale in the hospitality industry.

This should be viewed as an introduction to the types, production process involved and service of standard alcoholic beverages. As such it is not necessary to explore the process involved in great detail. It is sufficient to stress the general concepts involved.

This Unit may be particularly useful if offered in tandem with a Food Service Unit.

#### **Outcome 1**

Identify a range of alcoholic beverages.

##### **Wine**

- ◆ generally accepted definition of wine
- ◆ grape variety — introduce the modern trend to show the grape variety on the wine bottle
- ◆ introduce the concept that the same grape variety grown in different countries will result in different wines
- ◆ without being too technical show that still wine means that no carbon dioxide has been trapped or produced in the wine
- ◆ wine colours can be deceiving — red wines may have a proportion of white grapes in the blend; white wines can be produced from black grapes; pink wines are made by restricting the ‘skin contact’ time of black grapes

##### **Spirits**

- ◆ discuss the base produce used in spirit production
- ◆ explain how spirits become coloured, both naturally and by the addition of colourings
- ◆ explain and expand upon the difference between malt and grain whisky
- ◆ show how common spirits are flavoured

##### **Beers**

- ◆ explain the importance of each of the elements in beer making
- ◆ show how the depth of colour in a beer is achieved

## National Unit Specification: support notes (cont)

### UNIT Alcoholic Beverages (SCQF level 5)

#### Outcome 2

Identify the methods of production for a range of alcoholic beverages.

At this level it is appropriate to restrict the range of products; however it can be stressed that all alcoholic beverages begin life by the process of fermentation.

Fermentation in its simplest form is the chemical reaction when sugars (plant, vegetable or fruit) react with yeast dissolved in water. Over time the sugar is converted into alcohol, it is therefore reasonable to suggest that the sweeter the solution the more alcohol will be produced.

#### Wine Production — Still

- ◆ red, white and rose
- ◆ differentials involving the grape type and colour, effect of tannin
- ◆ production involving picking, crushing, fermentation, racking and ageing
- ◆ use of skin contact — white wine from black grapes
- ◆ the killing of the yeast above 16 proof
- ◆ use of oak

#### Spirit production — Process of distillation

- ◆ similar to wine making the process begins by fermenting a solution of sugary liquid
- ◆ the liquid can be made using a variety of fruit, grain and vegetables (eg malted barley for malt whisky, grape juice for Cognac, or potatoes for vodka) with yeast added
- ◆ fermentation over a controlled time
- ◆ the liquids are then heated and the resulting steam is condensed back to liquid and gathered
- ◆ the number of times the distillation process is undertaken depends on the end product; Scotch whisky is distilled twice, while Irish is distilled three times before blending and ageing; gin and vodka are usually only single distilled
- ◆ coloured spirits are then aged in wood; by law Scotch whisky must have been aged for three years; longer ageing will give quality to the end spirit but will increase the cost
- ◆ clear spirits are bottled for further ageing
- ◆ spirit must be cut with the addition of water to bring the alcohol content to the retail level required

#### Beer production

Again, as has been shown in the previous beverages, beers start of as a fermented mix of malted barley, water, yeast and hops.

- ◆ The brewing process is similar to producing tea. All the ingredients, with the exception of the yeast, are brought to the boil and allowed to infuse, delivering particular flavours to the brew.
- ◆ After rapid cooling the yeast is introduced and the fermentation begins.
- ◆ After fermentation the beer is cleared of residue and is ready for storage either in kegs, casks or bottles.
- ◆ Varieties — lager, ales and stouts are differentiated by the time and temperature requirements of the yeast used in the production. Ales are warm fermented and lagers are cold fermented and take a longer period of time to use up the sugars.

## **National Unit Specification: support notes (cont)**

### **UNIT        Alcoholic Beverages (SCQF level 5)**

#### **Outcome 3**

Serve a range of alcoholic beverages.

All allocated tasks should be carried out in a safe and hygienic manner and candidates should be dressed appropriately according to the workplace standard.

Practical activities for this Unit should be carried out either in a training restaurant, realistic working environment or the workplace, and provide opportunities to develop good working practice.

#### **GUIDANCE ON LEARNING AND TEACHING APPROACHES FOR THIS UNIT**

The requirements for the Unit should be discussed with candidates as part of the induction to the Unit. The main approach to learning and teaching should be practical and experiential. Candidates should be encouraged to learn through a variety of activities which are designed to enhance their awareness of the work and skills involved.

Classroom based input should be kept to a minimum, where theoretical input is needed this should be integrated along with practical exercises in order to achieve a holistic approach

Outcome 3 could be integrated with any Food Service Unit.

Candidates should experience workplace conditions and should be encouraged to perform tasks and conduct themselves in a manner appropriate to the workplace. It is important to encourage candidates throughout the Unit to evaluate their own work and progress. They should be encouraged to seek advice and set themselves goals to build competence and confidence.

The Unit, therefore, should incorporate a variety of approaches to teaching and learning and may include:

- ◆ tutor demonstrations
- ◆ practical activities
- ◆ a variety of resource materials
- ◆ structured worksheets

Practical activities should be carried out either in a training restaurant, realistic working environment or the workplace. This will involve working with others in a team and will develop skills and good working practices.



## National Unit Specification: support notes (cont)

### UNIT Alcoholic Beverages (SCQF level 5)

#### GUIDANCE ON APPROACHES TO ASSESSMENT FOR THIS UNIT

The evidence requirements are fully expressed in the mandatory section of this Unit Specification.

Assessor observation checklists and other assessment records should be maintained and kept up to date to track candidate progress and provide evidence for internal and external verification purposes.

#### Opportunities for the use of e-assessment

E-assessment may be appropriate for some assessments in this Unit. By e-assessment we mean assessment which is supported by Information and Communication Technology (ICT), such as e-testing or the use of e-portfolios or e-checklists. Centres which wish to use e-assessment must ensure that the national standard is applied to all candidate evidence and that conditions of assessment as specified in the Evidence Requirements are met, regardless of the mode of gathering evidence. Further advice is available in *SQA Guidelines on Online Assessment for Further Education (AA1641, March 2003)*, *SQA Guidelines on e-assessment for Schools (BD2625, June 2005)*.

#### DISABLED CANDIDATES AND/OR THOSE WITH ADDITIONAL SUPPORT NEEDS

The additional support needs of individual candidates should be taken into account when planning learning experiences, selecting assessment instruments, or considering whether any reasonable adjustments may be required. Further advice can be found on our website [www.sqa.org.uk/assessmentarrangements](http://www.sqa.org.uk/assessmentarrangements).

#### History of changes:

Version	Description of change	Date
02	Two complete paragraphs that refer to an ASP deleted on page 5 and 9.	16/08/2010