

Unit DR8R 04 (2DS3)

Prepare and serve cocktails

This Unit has the following elements:

Element 1 (2DS3.1)

Prepare service area and equipment for serving cocktails

Element 2 (2DS3.2)

Serve cocktails

Candidate Name:

Assessment Centre:

I have completed the requirements of this Unit.

Candidate signature: _____ **Date:** _____

I can confirm the candidate has completed all requirements of this Unit.

Assessor signature: _____ **Date:** _____

Assessor counter signature:
(where applicable) _____ **Date:** _____

IV signature: _____ **Date:** _____

IV counter signature:
(where applicable) _____ **Date:** _____

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Unit Summary

This Unit is about preparing cocktail making equipment and cocktail ingredients. It also covers mixing and serving cocktails and giving customers accurate information about them.

The typical day-to-day activities you might carry out for this Unit include:

- ◆ keeping cocktail making equipment clean and undamaged
- ◆ making and serving alcoholic cocktails
- ◆ storing ingredients for cocktails
- ◆ promoting cocktails and providing information on them

Unit DR8R 04 (2DS3)

Prepare and serve cocktails

Element 1 (2DS3.1)

Prepare service area and equipment for serving cocktails

What you must do (circled numbers must be observed)		Assessor initials/date
①	Make sure that work areas are clean, tidy and ready to use	
②	Make sure that cocktail-making equipment is clean and undamaged	
③	Prepare and store cocktail ingredients ready to use	
④	Store cocktail accompaniments ready to use	

What you must cover (minimum requirement for observation in italic and bold)	Activity/Evidence (insert tick or supplementary reference)					
	1	2	3	4	5	6
Evidence for the remaining points may be assessed through questioning or witness testimony						
<i>Equipment, at least five required from the following:</i>						
pourers						
blenders						
shakers/mixers						
stirring equipment						
squeezers and strainers						
knives and chopping board						
glasses/jugs						
ice scoops						
cocktail list/menu						
<i>Ingredients, at least three required from the following:</i>						
fruit						
fruit juices/soft drinks						
cream/milk						
alcohol						
<i>Accompaniments, at least three required from the following:</i>						
ice						
food garnish						
salt/sugar						
decorative items						

Unit DR8R 04 (2DS3)**Prepare and serve cocktails****Element 1 (2DS3.1)****Prepare areas and equipment for serving cocktails**

Candidate name:		Assessor initials/date
No	Activity	
1		
2		
3		
4		
5		
6		

Unit DR8R 04 (2DS3)

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Element 2 (2DS3.2)

Serve cocktails

What you must do (circled numbers must be observed)		Assessor initials/date
Evidence for the remaining points may be assessed through questioning or witness testimony		
①	Identify customer requirements	
②	Provide customers with accurate information about cocktails as required	
3	Promote cocktails to customers at appropriate times	
④	Assemble cocktails using the recommended, measures, techniques, equipment and accompaniments	
⑤	Finish cocktails and serve them using the recommended equipment and accompaniments	
⑥	Serve alcoholic cocktails to permitted people only	

What you must cover (minimum requirement for observation in italic and bold)	Activity/Evidence (insert tick or supplementary reference)					
	1	2	3	4	5	6
Evidence for the remaining points may be assessed through questioning or witness testimony						
Information , at least two required from the following:						
price						
ingredients						
relative strength						
measures						
Cocktails , at least three required from the following:						
spirit base						
non-alcoholic						
shaken/mixed/stirred						
blended						
built/poured						
Accompaniments , at least one required from the following:						
ice						
food garnishes						
salt/sugar						
decorative items						
Equipment , at least five required from the following:						
pourers						
blenders						
shakers/mixers						
stirring equipment						
squeezers and strainers						
knives and chopping boards						
glasses/jugs						
ice scoops						

Unit DR8R 04 (2DS3)**Prepare and serve cocktails****Element 2 (2DS3.2)****Serve cocktails**

Candidate name:		Assessor initials/date
No	Activity	
1		
2		
3		
4		
5		
6		

Unit DR8R 04 (2DS3)**Prepare and serve cocktails**

What you must know for the Unit	
Element 1 (2DS3.1) Prepare areas and equipment for serving cocktails	
K1	Safe and hygienic working practices when preparing areas and equipment for making cocktails
K2	Why it is important to keep preparation areas and equipment hygienic when preparing cocktails
K3	What safe working practices should be followed when preparing cocktails
K4	Why it is important to have all ingredients ready before preparing cocktails
K5	The types of unexpected situations that may happen when preparing areas and equipment to make cocktails
Element 2 (2DS3.2) Serve Cocktails	
K6	Current relevant legislation relating to licensing and weights and measures legislation
K7	Safe and hygienic working practices when serving cocktails
K8	Why and to whom any customer incidents should be reported
K9	What indicates that drugs are being sold on the premises
K10	What symptoms indicate that someone is under the influence of drugs and what you should do
K11	How to deal with violent/disorderly customers
K12	What procedures to follow in response to people smoking in a no smoking area
K13	Where and from whom health and safety and food hygiene legislation can be obtained
K14	Why it is important to offer customers accurate information eg about the strength of drinks and their basic characteristics
K15	Why it is important to offer customers accurate information about special offers and promotions
K16	Why correct information must be provided to customers at all times
K17	Why it is important to recognise the names of different cocktails
K18	What the different techniques for mixing cocktails are
K19	Different measures for the types of cocktails you are making
K20	Why it is important to use the correct measures when preparing cocktails
K21	What legal measures must be used to serve alcohol and why they must be used
K22	What the law is in relation to serving under age drinkers and how this affects bar staff
K23	What the law is in relation to the times of day/night that alcohol may be served
K24	What symptoms indicate that a customer has drunk excessive amounts and what your legal responsibilities are in relation to this
K25	Under what circumstances customers must not be served with alcohol
K26	The types of unexpected situations that may happen when preparing and serving cocktails and how to deal with these

Unit DR8R 04 (2DS3) Prepare and serve cocktails

Knowledge evidence retained

Assessor signature: _____ **Date:** _____

Candidate name:		Assessor initials/date
Ref	Supplementary evidence	
A		
B		
C		
D		
E		
F		
G		
H		

Assessor Feedback