



Higher National Unit Specification

General information

Unit title: Alcoholic Beverages (SCQF level 7)

Unit code: J382 34

Superclass: NB

Publication date: November 2019

Source: Scottish Qualifications Authority

Version: 03

Unit purpose

This unit is designed to develop learners' knowledge and understanding of a range of alcoholic beverages, their origins, production methods, characteristics and standards of service.

This unit also covers the principal considerations involved in advising on the selection of alcoholic beverages to complement a range of menus.

This unit is available as an optional unit in the Higher National Certificate (HNC) in Hospitality Operations at SCQF level 7, the Higher National Diploma (HND) in Hospitality Management and the Professional Development Award (PDA) in Hospitality at SCQF level 7. It can also be delivered as a stand-alone unit.

Outcomes

On successful completion of the unit the learner will be able to:

- 1 Investigate a range alcoholic beverages and identify their country/region of origin.
- 2 Describe the production methods and characteristics of a range of alcoholic beverages.
- 3 Demonstrate an understanding of the service of a range of alcoholic beverages.
- 4 Explain the main considerations involved in recommending alcoholic beverages and identify appropriate alcoholic beverages to complement a range of menus.

Credit points and level

1 Higher National Unit credit at SCQF level 7: (8 SCQF credit points at SCQF level 7)

Higher National Unit Specification: General information (cont)

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Recommended entry to the unit

Entry is at the discretion of the centre but learners will benefit from having:

- ◆ Experience of working in the hospitality industry
- ◆ Completed the qualifications in drink service at SCQF levels 5/6
- ◆ Undertaken the two hours mandatory training for staff working in licensed premises

Core Skills

Achievement of this Unit gives automatic certification of the following Core Skills component:

Core Skill component Critical Thinking at SCQF level 5

Any opportunities to develop further aspects of Core Skills are highlighted in the Support Notes section of this Unit specification.

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.

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.

Higher National Unit Specification: Statement of standards

Unit title: Alcoholic Beverages (SCQF level 7)

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.

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. Learners 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 alcoholic beverages and identify their country/region of origin.

Knowledge and/or skills

- ◆ Beers and cider
- ◆ Wines
- ◆ Spirits
- ◆ Liqueurs

Outcome 2

Describe the production methods and characteristics of a range of alcoholic beverages.

Knowledge and/or skills

- ◆ Fermentation and distillation
- ◆ Characteristics of:
 - Wine: light, sparkling, fortified, red, white, rosé, dry, sweet
 - Beer: lager, ale, stout, cider
 - Spirits: fruit, grain
 - Liqueurs

Outcome 3

Demonstrate an understanding of the service of a range of alcoholic beverages.

Knowledge and/or skills

- ◆ Service styles: table, bar, bottle, glass
- ◆ How to open still and sparkling wines
- ◆ Equipment and glassware
- ◆ Service temperatures
- ◆ Quantity/measures
- ◆ Current trends

Higher National Unit Specification: Statement of standards (cont)

Unit title: Alcoholic Beverages (SCQF level 7)

Outcome 4

Explain the main considerations involved in recommending alcoholic beverages and identify appropriate alcoholic beverages to complement a range of menus.

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
- ◆ Current trends
- ◆ Marketing of beverages

Higher National Unit Specification: Statement of standards (cont)

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Evidence requirements for this unit

Evidence is required to demonstrate that learners have achieved all outcomes and evidence requirements.

Written/oral is required for Outcomes 1, 2 and 4. Written **and/or** performance evidence is required for Outcome 3.

For **Outcomes 1, 2 and 3**, learners are required to:

- ◆ Investigate five different types of alcoholic beverage, to include:
 - Two types of wine
 - One type of beer or cider
 - One type of spirit
 - One type of liqueur
- ◆ Provide the following information **for each** type of beverage investigated:
 - Identification of their country/place of origin
 - Description of their production methods
 - Description of their characteristics
 - Description of service styles, to reflect current trends and include:
 - Identification of the appropriate equipment and glassware
 - For the wine — how to open correctly
 - Appropriate service temperatures
 - Recognised service quantities/measures
 - Identification of two brands and their selling prices

If performance evidence is used for Outcome 3, it must be generated under supervised conditions in a realistic working environment (eg, training restaurant) or a real workplace. An assessor observation checklist must be completed for each learner and be retained to provide evidence that they demonstrated the following:

- ◆ Use of the appropriate equipment and glassware
- ◆ Serving the beverages at the correct temperatures
- ◆ Serving the beverages in the correct quantities/measures
- ◆ Knowledge of two different brands for each beverage and their selling prices
- ◆ Knowledge of current trends

For **Outcome 4**, learners should be provided with two menus, one for a three-course lunch and one for a four-course dinner, for which they are required to:

- ◆ Recommend suitable pre-lunch and pre-dinner alcoholic beverages
- ◆ Recommend a suitable alcoholic beverage for each of the dishes on the menus
- ◆ Recommend suitable after lunch and after dinner alcoholic beverages
- ◆ Justify each of their recommendations: this should include the following factors:
 - Food: key flavours and method of cooking
 - Beverage, type, style, character and cost
 - Sequencing
 - Customer preferences and special occasions
 - Current trends
 - Marketing of beverages

Learners should be provided with a master list of alcoholic beverages from which to make their recommendations.



Higher National Unit Support Notes

Unit title: Alcoholic Beverages (SCQF level 7)

Unit support notes are offered as guidance and 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

This unit is designed to develop learners' knowledge and understanding of a range of alcoholic beverages, their origins, methods of production, characteristics and standards of service. This unit also covers the principle considerations involved in advising on the selection of alcoholic beverages to complement a range of menus.

Product knowledge is a key component of this unit and delivery should include a wide range of beverages including those alcoholic beverages that are new to the market.

Delivery should reflect current industry practice; this could include discussions on the service of alcoholic beverages across a wide range of establishments and the different service standards provided by them. A wide range of resources should be used including: trade journals, videos, websites, wine lists, wine bottles and labels.

Where appropriate, learners should be given the opportunity to taste a selection of alcoholic beverages. This could be followed up with group discussions and the completion of tasting notes.

This unit is available as an optional unit in the Higher National Certificate (HNC) in Hospitality Operations at SCQF level 7, the Higher National Diploma (HND) in Hospitality Management and the Professional Development Award (PDA) in Hospitality at SCQF level 7. It can also be delivered as a stand-alone unit.

Guidance on approaches to delivery of this unit

Delivery of this unit should incorporate a variety of approaches to teaching and learning and may include:

- ◆ Tutor demonstrations
- ◆ Practical activities
- ◆ A variety of resource materials
- ◆ Structured worksheets
- ◆ Videos
- ◆ Industry visits/guest speakers

Higher National Unit Support Notes (cont)

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It is recommended that delivery of Outcomes 1, 2 and 3 be integrated. Each alcoholic beverage should be examined systematically and cover the following:

- ◆ Country of origin
- ◆ Production methods
- ◆ Characteristics
- ◆ Service styles (including current trends)
- ◆ Equipment and glassware
- ◆ The main brands and their selling prices

Alternatively, delivery of Outcome 3 could be based on practical activities that enable learners to demonstrate their knowledge and skills of how to serve the required range of alcoholic beverages.

Delivery of Outcome 4 should develop learners' knowledge of the principle considerations when advising and recommending alcoholic beverages. Learners' should then be able to apply this knowledge by matching specific menus and dishes with suitable alcoholic beverages. Current trends and marketing of alcoholic beverages should be discussed.

Ideally, this unit should be delivered in conjunction with the unit *Food and Beverage Operations* at SCQF level 7, this will give learners the opportunity to serve and recommend alcoholic beverages in a realistic environment.

Guidance on approaches to assessment of this unit

Evidence can be generated using different types of assessment. The following are suggestions only. There may be other methods that would be more suitable to learners.

Centres are reminded that prior verification of centre-devised assessments would help to ensure that the national standard is being met. Where learners experience a range of assessment methods, this helps them to develop different skills that should be transferable to work or further and higher education.

Assessment of Outcomes 1, 2 and 3 could be based on portfolios of evidence or presentations produced by learners covering the evidence requirements for these outcomes. Portfolios of evidence and presentations should be created under open-book conditions.

Alternatively, Outcome 3 could be assessed in a practical session if preferred. An assessor observation checklist must be completed for each learner and be retained to provide evidence of performance if this option is used.

Portfolios of evidence, presentations, and practical activities could be supplemented by the use of questioning if necessary.

Assessment of Outcome 4 should be completed under closed-book conditions. Learners should be provided with appropriate three-course lunch and four-course dinner menus and a master alcoholic beverages list in order to recommend suitable alcoholic beverages for each menu/dish and justify their recommendations.

Higher National Unit Support Notes (cont)

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Opportunities for 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 social software. Centres which wish to use e-assessment must ensure that the national standard is applied to all learner evidence and that conditions of assessment as specified in the evidence requirements are met, regardless of the mode of gathering evidence. The most up-to-date guidance on the use of e-assessment to support SQA's qualifications is available at www.sqa.org.uk/e-assessment.

Opportunities for developing Core and other essential skills

The Critical Thinking component of Problem Solving at SCQF level 5 is embedded in this unit. When a learner achieves the unit, their Core Skills profile will also be updated to include this component.

Problem Solving: Critical Thinking at SCQF level 6

For all outcomes, learners will be demonstrating the Core Skill component of Critical Thinking at SCQF level 5 when they investigate a range of alcoholic beverages, this will include:

- ◆ Describing the origin, production processes and characteristics of a range of alcoholic beverages
- ◆ Demonstrating how to prepare and serve a range of alcoholic drinks
- ◆ Recommending suitable alcoholic beverages for a wide range menus and dishes
- ◆ Justifying their recommendations

Information and Communication Technology: Accessing Information at SCQF level 5

Learners are likely to use the internet to investigate a wide range of alcoholic beverages, their countries of origin, production methods and characteristics. They are also likely to use online sources to research current trends, the different service standards provided across the hospitality industry and matching of food/drink; therefore, they will be demonstrating the Core Skill component of Accessing Information at SCQF level 5.

Information and Communication Technology: Providing/Creating Information at SCQF level 5

For all outcomes, learners are likely to use on-line sources to compile a portfolio of evidence or create a presentation on the origins, production methods, characteristics, service styles and current trends for a range of alcoholic beverages. They are also required to match alcoholic beverages to a range of menus and dishes. By completing these task learners will be demonstrating the Core Skill component of Providing/Creating Information at SCQF level 5.

History of changes to unit

| Version | Description of change | Date |
|---------|---|----------|
| 03 | Error in number of beverages to be investigated amended – should be five not three (page 5) | 03/04/20 |
| 02 | Core Skills Component Critical Thinking at SCQF level 5 embedded. | 19/11/19 |
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General information for learners

Unit title: Alcoholic Beverages (SCQF level 7)

This section will help you decide whether this is the unit for you by explaining what the unit is about, what you should know or be able to do before you start, what you will need to do during the unit and opportunities for further learning and employment.

This unit is designed to enable you to develop knowledge and understanding of a range of alcoholic beverages, their origins, production methods, characteristics and standards of service. You will also explore the principle considerations involved in advising on the selection of alcoholic beverages to complement a range of menus and dishes to customers.

Previous experience in the workplace and/or qualifications in drink service at SCQF level 5/6 will help you with this unit but are not essential.

Assessment of this unit will test your knowledge and understanding of a wide range of alcoholic beverages. You are likely to be assessed on the production of a portfolio of evidence based on information that you have gathered during your research, completion of questions on different alcoholic beverages and your justification of your recommendations for matching alcoholic beverages to specific menus/foods.

Completion of this unit will also enable you to develop the following Core Skills:

- ◆ *Problem Solving: Critical Thinking* at SCQF level 5
- ◆ *Information and Communication Technology: Accessing Information* at SCQF level 5
- ◆ *Information and Communication Technology: Providing/Creating Information* at SCQF level 5

On completion of this unit, you could progress to other units in Hospitality at SCQF levels 7/8 and/or seek employment in the industry.