

# Training Courses & Related Services

## Prepare & Serve Cocktails



National Code **SITHFAB015A**



<b>Duration</b>	1 x 6 hours	<b>Min-Max Group Size</b>	8 - 15
<b>Who should attend</b>	All staff that have dealings with your customers & serve or prepare Cocktails. Note Students: Must be over 18 & hold an RSA Certificate.		
<b>Course aims</b>	To demonstrate & then have the student demonstrate & make a variety of Cocktails from the traditional favourites to the latest craze.		
<b>Learning outcomes</b>	<ul style="list-style-type: none"> <li>• On the successful completion of this course participants will be able to:                             <ul style="list-style-type: none"> <li>○ Encourage customers to buy cocktails in accordance with enterprise policy.</li> <li>○ Use display materials appropriately to promote cocktails.</li> <li>○ Offer customers courteously, accurate information about the range &amp; style of cocktails available.</li> <li>○ Select correct cocktail glassware &amp; equipment &amp; use them in accordance with enterprise &amp; industry standards.</li> <li>○ Make cocktails correctly &amp; efficiently in accordance with enterprise &amp; industry recipes.</li> <li>○ Consider eye appeal, texture, flavour &amp; required temperature in preparing cocktails.</li> <li>○ Consider options for new cocktails using suitable combinations of ingredients, &amp; develop them in accordance with enterprise policy</li> <li>○ Present cocktails attractively &amp; maximise eye appeal.</li> <li>○ Use garnishes &amp; decorations according to enterprise standards.</li> <li>○ Avoid wastage &amp; spillage during service.</li> </ul> </li> </ul>		
<b>Documents issued on successful completion</b>	Statement of Attainment on completion of the unit SITHFAB015A from the SIT07 Hospitality Training Package		
<b>Price per person</b>	POA	<b>Price per in-house course</b>	POA
<b>Pre-requisites</b>	SITXOHSO02A; SITHFABO02A & SITHFABO09A		