Australian Government

SITHFAB025 Prepare and serve espresso coffee

Release: 1

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Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to extract and serve espresso coffee beverages using commercial espresso machines and grinders. It requires the ability to advise customers on coffee beverages, select and grind coffee beans, prepare and assess espresso coffee beverages and to use, maintain and clean espresso machines and grinders. Complex repairs of equipment would be referred to specialist service technicians.

Preparation of coffee beverages using other methods is covered in SITHFAB024 Prepare and serve non-alcoholic beverages.

This unit applies to any hospitality organisation that serves espresso coffee beverages, including cafes, restaurants, bars, clubs, function and event venues.

It applies to espresso machine operators who operate with some level of independence and under limited supervision.

The skills in this unit must be applied in accordance with Commonwealth and State/Territory legislation, Australian/New Zealand standards and industry codes of practice.

No occupational licensing, certification or specific legislative requirements apply to this unit at the time of publication.

Pre-requisite Unit

SITXFSA005 Use hygienic practices for food safety

Competency Field

Food and Beverage

Unit Sector

Hospitality

Elements and Performance Criteria

ELEMENTS	PERFORMANCE CRITERIA
Elements describe the essential outcomes	*Performance criteria describe the performance needed to demonstrate achievement of the element.*
1. Organise coffee	1.1. Complete mise en place for coffee service to enable efficient workflow and easy access to ingredients, equipment

SkillsIQ

workstation.	and service-ware.
	1.2. Place ingredients in correct containers and conditions to maintain freshness.
	1.3. Prepare espresso machine and grinder for service according to manufacturer instructions.
2. Select and grind coffee beans.	2.1. Select coffee beans and grind to appropriate particle size according to relevant factors.
	2.2. Complete test extractions before service to ensure correct particle size of grind and assess and adjust according to relevant factors.
	2.3. Adjust grind regularly throughout the service period according to relevant factors.
	2.4. Monitor efficiency of grinder for correct dose and grind during use and resolve or report issues.
	2.5. Clean grinder as required during or after the service period.
3. Advise customers and take espresso coffee orders.	3.1. Provide information and recommendations about types of coffee beverages and accompaniments.
	3.2. Identify customer preferences and take orders.
4. Extract and monitor quality of espresso.	4.1. Select and prepare appropriate service-ware.
	4.2. Select correct filter basket and clean, dry and dose it with required amount of ground coffee.
	4.3. Tamp ground coffee to make even and level cake.
	4.4. Flush group head before attaching group handle to extract espresso.
	4.5. Monitor quality of extraction during service period and make adjustments.
	4.6. Monitor efficiency of espresso machine during service, and resolve or report issues.
5. Undertake milk texturing process.	5.1. Select cold milk and appropriate milk foaming jug to fulfil customer orders.
	5.2. Purge the steam wand prior to texturing.
	5.3. Texture milk according to type of milk and coffee beverage.
	5.4. Visually and aurally monitor and adjust the texture and temperature.
	5.5. Clean the steam wand on the outside and purge after texturing.
	5.6. Combine foam and milk through swirling, ensuring even consistency.
	5.7. Pour milk immediately after swirling according to the coffee beverage.
6. Serve espresso coffee beverages.	6.1. Present coffee beverages attractively and without drips and spills.

6.2. Serve coffee beverages promptly at the required temperature and with appropriate accompaniments.

6.3. Minimise waste to maximise profitability of beverages produced.

7. Clean espresso equipment.

7.1. Clean espresso machine and equipment thoroughly and safely according to organisational procedures and manufacturer instructions.

7.2. Maintain water filtration system according to organisational procedures.

7.3. Refer faults and maintenance issues requiring technical specialists to supervisor.

7.4. Use energy and water resources efficiently when preparing coffee beverages and cleaning to reduce negative environmental impacts.

Foundation Skills

Foundation skills essential to performance in this unit, but not explicit in the performance criteria are listed here, along with a brief context statement.

SKILLS	DESCRIPTION

Reading skills to:	• interpret organisational documents or diagrams that relate to:
	  • safety data sheets (SDS) and product instructions for cleaning chemicals
	  • organisational procedures for operating, cleaning and maintaining equipment
	• read beverage menus and standard recipes for espresso coffee beverages.

Writing skills to:	• use legible handwriting and accurate spelling to write orders and basic notes on customer preferences.
Oral communication skills to:	• use active listening and open and closed probe questioning to determine customer preferences and offer suitable products.
Numeracy skills to:	• visually estimate amounts of milk and make adjustments to doses of ground coffee.
Problem-solving skills to:	• identify deficiencies in espresso extraction and make adjustments to ensure a quality product • monitor operational efficiency of espresso machine and adjust use during coffee beverage preparation.
Planning and organising skills to:	• sequence the preparation of beverages and their components to efficiently serve customers.

| Technology skills to: | • use coffee grinders and espresso machines, and identify faults and maintenance issues as they arise. |

Unit Mapping Information

Supersedes and is equivalent to SITHFAB005 Prepare and serve espresso coffee.

Links

Companion Volume implementation guides are found in VETNet - https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694