072106T4FBS

FOOD AND BEVERAGE SALES MANAGEMENT LEVEL 6

HOS/OS/FB/CR/03/6/A

Manage Bar operation

Nov/Dec 2024

TVET CURRICULUM DEVELOPMENT, ASSESSMENT AND CERTIFICATION COUNCIL (TVET CDACC)

PRACTICAL ASSESSMENT

INSTRUCTIONS TO ASSESSOR

1. Assess the candidate as the practical progresses observing the critical areas

2. You are required to mark the practical as the candidate perform the tasks

3. You are required to take video clips at critical points

4. Ensure the candidate has a name tag and registration code at the back and front

OBSERVATION CHECKLIST

Candidate's Name & Registration Code			
Assessors Name & Registration Code			
Venue of Assessment			
Date of Assessment			
Items to be Evaluated: *Please award marks as appropriate. Give a brief comment on your observation.*	Marks Available	Marks Obtained	Comments
. Grooming and Personal Hygiene • Clean and well-fitted uniforms, low flat shoes • Visible and legible name tags • No nail varnish and minimal make up • Washed hands *(Award 1mark or 0 for each observation)*	**4**		
Sub total	**4**		
TASK1: PREPARE BAR SATION			
Prepared bar station • Cleaned the bar area • Arranged the glassware • Arranged the furniture on the sitting area • Polished glassware *(Award 1mark or 0 for each observation)*	**4**		
Sub total	**4**		
TASK 2:DESIGN A BEVERAGE LIST			
Designed beverage list contents			

• Category, alcoholic and non-alcoholic • Clear description • Pricing • Special selection • Organized structure • Cocktails • Coffee • Tea • Juices • Soft drinks e.g soda • Layout and design • Neatness *(Award 1 mark for each observation)*	**12**		
Sub total	**12**		
PREPARE A BLOODY MARY COCKTAIL			

BLOODY MARY COCKTAIL
 	
• Ingredients
   i.   45ml Vodka
   ii.   90ml Tomato juice
   iii.   15ml Lemon juice
   iv.   2-3 Dashes of Worcestershire
   v.   2 dashes of Tabasco
   vi.   Salt
   vii.   Pepper
   viii.   Garnishes
 	
• **Procedure**
   i.   Prepared the glass by rimming the edge highball glass
   ii.   Mixed the ingredients in a cocktail
	1
	1
	1
	1
	1
	1
	1
	1
	
	2		

	shaker	**2**		
iii.	Shaken or stirred and poured into the highball glass	**1**		
iv.	Garnished	**1**		
v.	Served and welcomed the guest with a salver tray from the right side	**2**		
(Award marks as indicated for each observation)				
Sub total		**16**		

TASK4: SERVE WHISKY IN THREE DIFFERENT WAYS TO THREE SAEATED GUESTS

SERVE WHISKY IN THREE DIFFERENT WAYS			
• **On the rocks**			
i. Put ice cubes into a rock glass	**2**		
ii. Measured double tots of whisky using a tot measure into a rock glass	**2**		
iii. Served the whisky using a lined salver tray from the right side of the guest	**2**		
iv. Welcomed the guest	1		
• **Neat**			
i. Measured double tots using a tot measure of whisky into the rock glass	**2**		
ii. Served the whisky using a lined salver tray from the right side	**2**		
iii. Welcomed the guest	**1**		
• **As a long Drink**			
i. Used a tot measure double tots of whisky into a whisky glass	**2**		
ii. Provided ice cubes(optional)	**2**		

iii. Served the whisky alongside a dry ginger(stoney) on a lined salver tray from the right side of the guest	**2**		
iv. Welcome the guest	1		
(Award marks as indicated for each observation)			
Sub total	**19**		

TASK5: BILL THE GUEST

Billed the guest
 	
• **Contents of a bill**
  i.   Name of the restaurant
  ii. Table number
  iii. Number of covers
  iv. Date
  v.   Signature of the Bartender
• Written bill and presented from the right side on a saucer
• Kept a distance and collected payment
 	
 (Award 1 mark as for each observation)
	7		

Sub total	**7**		

TASK 6: PERFORM BAR CLOSING ACTIVITIES

Performed bar closing activities • Stored all perishable items • Cleaning duties done • stock taking done • Emptied a dustbin	**5**		

• Returned the equipment *(Award 1 mark for each observation)*			
Sub total	**5**		
GRAND TOTAL	67		
TOTAL TOTAL ($\frac{X}{67} \times 100$)	**100%**		

ASSESSMENT OUTCOME

The candidate was found to be:

Competent [ ]   Not yet Competent [ ]

(Please tick as appropriate)

(The candidate is competent if the candidate obtains at least 50%)

Feedback from the Candidate:

Feedback to the Candidate:

Candidate Signature   **Date:**

_____   _____

Assessor's Signature   **Date**

_____   _____

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