

072106T4FBS

FOOD AND BEVERAGE SALES AND SERVICE MANAGEMENT LEVEL 6

HOS/OS/FB/CR/03/6

Manage Bar Operations

July/August 2025



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

PRACTICAL ASSESSMENT

Time: 3 HOURS

INSTRUCTIONS TO CANDIDATE:

PRACTICAL TASKS

1. In this practical assessment, you are required to perform the following tasks;

TASK 1: Perform the mise-en-plus and mise-en-scene before setting up dispense bar in readiness of service

TASK 2: Prepare a traditional beer shandy and serve to one guest

TASK 3: Serve sparkling water and decanted red wine to three (3) seated guests

TASK 4: Prepare bar sales summary

2. You have been provided with the following resources;

(i) An aged red wine

(ii) Sparkling water

- (iii) Assorted glassware
- (iv) Assorted Bartending Tools and Accessories
- (v) Lemons and oranges
- (vi) Ice cubes
- (vii) Table cloth
- (viii) Writing materials
- (ix) Pen

THIS IS THE LAST PRINTED PAGE

easyvet.com