



QQI - Course Profile Sheet



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| COURSE TITLE: Beverage Service | | COURSE CODE: 5N2019 |
| NQF Level: 5 | Credit Value: 10 | Category of Award: Minor |
| Course Duration: | 5 days | |
| Entry Criteria: | To access this award the learner should have reached the standards of knowledge, skill and competence associated with level 4 of the National Framework of Qualifications. This may have been achieved through a formal qualification or through relevant life and work experience. | |
| Course Outcomes: By the end of this training course you will: | | |
| <ol style="list-style-type: none"> 1. Recognize the obligations of the bar person with regards to the responsible service of alcohol. 2. Develop a working knowledge of the service of spirits, wines, liquors and hot alcoholic beverages including the use of correct glassware. 3. Demonstrate correct procedures for service of a broad variety of beverages including beers, spirits, wines and non-alcoholic beverages. 4. Explore the significance of coffee in the beverage service industry. 5. Demonstrate the correct use of coffee machines/barista. 6. Reference health and safety procedures when cleaning glass and utensils. 7. Gain a working knowledge of payment handling procedures/forgery detection. 8. Develop upselling techniques. 9. Apply essential health and safety practices based on current legislation. 10. Demonstrate correct use of payment systems using EPOS equipment. 11. Complete stock control and stock rotation exercises. 12. Practice safe manual handling techniques. 13. Review current anti-discrimination legislation relating to equality and diversity. 14. Practice safe disposal of hazardous materials. | | |
| Assessment Format: | Skills Demonstration 70% Examination - Theory 30% | |
| Progression Options: | Successful completion of this component award enables the learner to transfer to programmes leading to other certificates where this component is a mandatory or an elective requirement. | |
| Policy on Reasonable Accommodation: | If you as a learner are aware of any challenge that may prevent you from succeeding on this programme of learning please be aware that you may apply for 'reasonable accommodation' as part of our policy on Fair and Consistent assessment of learners Section 6:4. In most cases we are in a position to offer a reasonable accommodation remedy at no extra cost to the learner. In some instances, a fee may be applied. Applications for reasonable accommodations are examined on a case by case basis as no two learning challenges are the same. In instances where a fee would need to be applied the learner would be notified in advance. | |
| English Language Proficiency: | This course is delivered and assessed in English and is suited to learners with a language proficiency ranging from CEFR B2 – C2. If you are unsure about your level of language proficiency, we will provide a simple English language assessment for your convenience. | |
| Additional Charges: | <p>We make every effort to ensure that all services associated with your course fall within the course fees as advertised. Other services that learners may need to avail of but fall outside of the course fees are:</p> <ul style="list-style-type: none"> • Late Submission/Extension fees - €60 • Resubmission of assessment for remarking €40 (1st Assignment) & €20 (all subsequent assignments). • Tutorials 75€ per hour. • Please see learner handbook page 40 for more information and exemptions. | |

For Further information on this course contact our office on 051 385720 or email Jim@newlinkstraining.com