

**SKILLS FRAMEWORK FOR FOOD SERVICES
TECHNICAL SKILLS AND COMPETENCIES (TSC) REFERENCE DOCUMENT**

TSC Category	Food and Beverage Operations					
TSC	Alcoholic Beverage Preparation					
TSC Description	Prepare and serve a range of alcoholic beverages using various beverage preparation techniques					
TSC Proficiency	Level 1	Level 2	Level 3	Level 4	Level 5	Level 6
	<Insert TSC Code>	FSS-FBS-2001-1.1	FSS-FBS-3001-1.1	FSS-FBS-4001-1.1	<Insert TSC Code>	<Insert TSC Code>
		Prepare a range of standard alcoholic beverages using basic beverage preparation techniques	Prepare a range of non-standard alcoholic beverages using advance beverage preparation techniques	Curate a selection of alcoholic beverage menus based on changing trends and tastes of customers		
Knowledge		<ul style="list-style-type: none"> Types and uses of tools and equipment Recipes and methods of preparing standard alcoholic beverages Characteristics and types of spirits used in making standard alcoholic beverages Effects of blending, aging and other factors on the quality of spirits used in making standard alcoholic beverages Basic beverage preparation techniques to prepare standard alcoholic beverages Effects of using various spirits, garnishes and mixers in making standard alcoholic beverages Types and uses of sweeteners, sours and bitters to make standard alcoholic beverages Pairing of alcoholic beverages with food 	<ul style="list-style-type: none"> Various brands, distilleries and portfolio of spirits and their distillation processes Types, characteristics and indicators of quality of ingredients used for preparing non-standard alcoholic beverages Safety guidelines when dealing with ingredients used to prepare non-standard alcoholic beverages Methods, techniques and science behind advance beverage preparation techniques Variations of flavour pairing techniques in accordance with organisational procedures and recipes 	<ul style="list-style-type: none"> Market trends that determine certain alcoholic beverage preferences Alternative sources of alcoholic beverage garnishes, bitters, sours and supplies 		

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		<ul style="list-style-type: none"> • Importance of ensuring workstations are ready in a timely manner 				
Abilities		<ul style="list-style-type: none"> • Prepare bar tools and equipment needed • Guide customers on ordering menu-based and standard alcoholic beverages based on food pairings, trends, types of spirits, mixers, ingredients and level of ice • Prepare standard alcoholic beverages based on customers' orders • Select suitable bitter, souring and sweetening ingredients to prepare standard alcoholic beverages • Use suitable spirits, mixers and garnishes to make intended standard alcoholic beverages • Serve standard alcoholic beverages in suitable drinkware • Reinstate workstations 	<ul style="list-style-type: none"> • Recommend customised and non-standard alcoholic beverages to customers based on food pairings, trends, types of spirits, mixers, ingredients and level of ice • Determine the quality and quantity of ingredients for preparing non-standard alcoholic beverages • Perform advance beverage preparation techniques to prepare non-standard alcoholic beverages, based on customers' preference • Create new flavours, textures and presentations to enhance drinking experience using advance beverage preparation techniques • Serve non-standard alcoholic beverages in suitable drinkware 	<ul style="list-style-type: none"> • Identify new alcoholic beverage trends and products • Curate a selection of alcoholic beverages that cater to different needs and preferences of customers • Create alcoholic beverage selections in accordance with the nature of events and profiles of customers • Source alcoholic beverage garnishes, bitters, sours and supplies from alternative sources to meet the demands and preferences of customers 		
Range of Application		<p>Standard alcoholic beverages may include but are not limited to:</p> <ul style="list-style-type: none"> • Tom Collins • Singapore Sling • Vodka Martini • Bloody Mary • Mojito <p>Non-standard alcoholic beverages may include but are not limited to:</p> <ul style="list-style-type: none"> • The Commonwealth • Mai Tai • Negroni • Flambe cocktails 				

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		<p>Basic beverage preparation techniques may include but are not limited to:</p> <ul style="list-style-type: none"> • Shaking • Straining • Stirring • Blending • Layering • Throwing • Flaming <p>Advance beverage preparation techniques may include but are not limited to:</p> <ul style="list-style-type: none"> • Spherification • Reverse spherification • Emulsification • Aromatisation • Flambe • Distillation • Carbonating fruits 		
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