

Mock Assessment

Instant Coffee Making

Unit Standard CO3 Demonstrate and apply knowledge of instant coffee making.
Level 2 Credit 4, Version 3.

Student Name			Student ID	
Student declaration	I confirm that I have read and understood the conditions of this assessment and have had the opportunity to get any clarification that I need from my assessor. I confirm that all work completed for this assessment is my own and has been produced without assistance from anyone else.			
Student Signature			Date	
Learning Outcome	Date A/NA	Date A/NA	Comments	
1.1 Quality, fresh ingredients are used correctly				
1.2 The process for making a cup of instant coffee is demonstrated				
1.3 Potential problems with coffee and coffee making equipment is described				
Overall Results				
Unit Standard CO3	A/NA	A/NA		
Assessor Name			Signature	
Date				

Mock Assessment

Learner Instructions:

Before you attempt this assessment, you must be familiar with the following requirements.

- You must have achieved US XX45 Safely boiling hot water.

Definitions for this assessment

- Accompaniment – something that supplements or complements the final coffee. These may include sugar, sweetener, biscuit, liqueur
- Coffee equipment – includes jug, zip, boiling water tap, cups, mugs, spoons

There are **two** tasks in this assessment, one theory and one practical.

- You will be required to describe potential problems that may occur when making coffee.
- You will also be required to demonstrate the steps required for making 2 cups of instant coffee in the workplace.
- You will also need to provide photographic evidence of both cups of coffee

You must complete **all** tasks.

Mock Assessment

Task 1: Theory

Complete the table below on potential problems that may occur when making coffee (1.3)

Issue	Description
Identify one cause of weak coffee	
Identify two reasons why coffee may not be hot enough	
Identify one potential problem with coffee making equipment	

Mock Assessment

Task 2: Instant Coffee Making Verification Checklist

In this task you will be observed by the verifier on two separate occasions making instant coffee, the assessor will complete the table below. You must provide photographic evidence for each coffee.

Coffee 1

Date			
Performance Criteria	Requirements	✓	Comments
1.1 Quality fresh ingredients are available for service	Coffee expiry date checked		
	Milk within expiry (if required)		
	Accompaniments available		
1.2 Process for making a cup of instant coffee is demonstrated	Correct amount of coffee		
	Hot water added		
	Coffee dissolved		
	Accompaniments added		
Supporting evidence	Provided a clear photo of the final product.		
Signed			
Job Title			

Mock Assessment

Coffee 2

Date			
Performance Criteria	Requirements	✓	Comments
1.1 Quality fresh ingredients are available for service	Coffee expiry date checked		
	Milk within expiry (if required)		
	Accompaniments available		
1.2 Process for making a cup of instant coffee is demonstrated	Correct amount of coffee		
	Hot water added		
	Coffee dissolved		
	Accompaniments added		
Supporting evidence	Provided a clear photo of the final product.		
Signed			
Job Title			