

Mock Assessment

Instant Coffee Making

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

Student Name	Jo Bean		Student ID	654321
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	Jo Bean		Date	13.4.23
Learning Outcome	Date A/NA	Date A/NA	Comments	
1.1 Quality, fresh ingredients are used correctly			Met requirements	
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	Mrs Affogato		Signature	Affogato
Date	5.5.23			

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	Tamped too loosely.
Identify two reasons why coffee may not be hot enough	Water has cooled down. Too much milk.
Identify one potential problem with coffee making equipment	Crack in cup handle.



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	15.4.23		
Performance Criteria	Requirements	✓	Comments
1.1 Quality fresh ingredients are available for service	Coffee expiry date checked	✓	well done to!
	Milk within expiry (if required)	✓	
	Accompaniments available	✓	
1.2 Process for making a cup of instant coffee is demonstrated	Correct amount of coffee	✓	All good!
	Hot water added	✓	
	Coffee dissolved	✓	
	Accompaniments added	✓	
Supporting evidence	Provided a clear photo of the final product.	✓	
Signed	Afrogati		
Job Title	Teacher		

Mock Assessment

Coffee 2

Date	16.4.23		
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	Teacher		



