



Qualification Specification for:

OCN NI Level 2 Award in Cocktail Making

➤ Qualification No: 610/1478/3

Qualification Regulation Information

OCN NI Level 2 Award in Cocktail Making

Qualification Number: 610/1478/3

Operational start date: 15 September 2022

Operational end date: 31 August 2027

Certification end date: 31 August 2029

Qualification operational start and end dates indicate the lifecycle of a regulated qualification. The operational end date is the last date by which learners can be registered on a qualification and the certification end date is the last date by which learners can claim their certificate.

All OCN NI regulated qualifications are published to the Register of Regulated Qualifications (<http://register.ofqual.gov.uk/>). This site shows the qualifications and awarding organisations regulated by CCEA Regulation and Ofqual.

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Foreword

This document explains OCN NI's requirements for the delivery and assessment of the following regulated qualification:

→ **OCN NI Level 2 Award in Cocktail Making**

This specification sets out:

- Qualification features
- Centre requirements for delivering and assessing the qualification
- The structure and content of the qualification
- Unit details
- Assessment requirements for the qualification
- OCN NI's quality assurance arrangements for the qualification
- Administration

OCN NI will notify centres in writing of any major changes to this specification. We will also publish changes on our website at www.ocnni.org.uk

This specification is provided online, so the version available on our website is the most up to date publication. It is important to note that copies of the specification that have been downloaded and printed may be different from this authoritative online version.

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About Regulation

OCN NI

Open College Network Northern Ireland (OCN NI) is a regulated Awarding Organisation based in Northern Ireland. OCN NI is regulated by CCEA Regulation to develop and award professional and technical (vocational) qualifications from Entry Level up to and including Level 5 across all sector areas. In addition, OCN NI is regulated by Ofqual to award similar qualification types in England.

The Regulated Qualifications Framework: an overview

The Regulated Qualifications Framework (RQF) was introduced on 1st October 2015: the RQF provides a single framework for all regulated qualifications.

Qualification Level

The level indicates the difficulty and complexity of the knowledge and skills associated with any qualification. There are eight levels (Levels 1-8) supported by three 'entry' levels (Entry 1-3).

Qualification Size

Size refers to the estimated total amount of time it could typically take to study and be assessed for a qualification. Size is expressed in terms of Total Qualification Time (TQT), and the part of that time typically spent being taught or supervised, rather than studying alone, is known as Guided Learning Hours (GLH).

Qualification Features

Sector Subject Area

7.4 Hospitality and catering

[NOS - Cocktail Making](#)

Qualification Aim

The OCN NI Level 2 Award in Cocktail Making qualification has been designed to provide the learner with the skills related to cocktail making.

Qualification Objectives

The objectives of the qualification are to enable learners to gain the skills and knowledge related to undertaking the role as a cocktail maker.

Grading

Grading for this qualification is pass/fail.

Qualification Target Group

The qualification is targeted at learners who have an interest in working in the hospitality sector and have a particular interest in cocktail making.

Progression Opportunities

The OCN NI Level 2 Award in Cocktail Making will allow learners to progress to other level 2 and 3 qualifications within the hospitality industry and/or may aid enhancing career prospects in the hospitality industry.

Entry Requirements

There are no specific entry requirements for this qualification although learners should be at least 18 years old to complete the qualification.

Delivery Languages

This qualification is available in English only at this time. If you wish to offer this qualification in Welsh or Irish (Gaeilge) then please contact OCN NI who will review demand and provide as appropriate.

Centre Requirements for Delivering the Qualification

Centre Recognition and Qualification Approval

New and existing OCN NI recognised centres must apply for and be granted approval to deliver the qualification prior to the commencement of delivery.

Centre Staffing

Centres are required to have the following roles in place as a minimum, although a member of staff may hold more than one role*:

- Centre contact
- Programme Co-ordinator
- Tutor
- Assessor
- Internal Verifier

*Note: A person cannot be an internal verifier for their own assessments.

Tutors

Tutors delivering the qualification should be occupationally competent at a higher level than the qualification and have relevant industry experience.

Assessors

The qualification is assessed within the centre and are subject to OCN NI's quality assurance processes. Units are achieved through internally set, internally assessed, and internally verified evidence.

Assessors must:

- be occupationally competent at a higher level than the qualification
- have a minimum of one year's experience in the area they are assessing
- have direct or related relevant experience in assessment
- assess all assessment tasks and activities

Internal Verification

OCN NI qualifications must be scrutinised through the centre's internal quality assurance processes as part of the recognised centre agreement with OCN NI. The centre must appoint an experienced and trained centre internal verifier whose responsibility is to act as the internal quality monitor for the verification of the delivery and assessment of the qualifications.

The centre must agree a working model for internal verification with OCN NI prior to delivery of the qualifications.

Internal Verifiers must:

- have at least one year's occupational experience in the areas they are internally verifying
- attend OCN NI's internal verifier training if not already completed

Internal verifiers are required to:

- support tutors and assessors
- sample assessments according to the centre's sampling strategy
- ensure tasks are appropriate to the level being assessed
- maintain up-to-date records supporting the verification of assessment and learner achievement

Structure and Content

OCN NI Level 2 Award in Cocktail Making

In order to achieve the qualification learners must complete the one unit – 3 credits.

Total Qualification Time (TQT) for this qualification: 30 hours
 Guided Learning Hours (GLH) for this qualification: 24 hours

Unit Reference Number	OCN NI Unit Code	Unit Title	Credit Value	GLH	Level
Y/650/4146	CBG009	Cocktail Making Skills	3	24	Two

Unit Details

Title	Cocktail Making Skills
Level	Two
Credit Value	3
Guided Learning Hours (GLH)	24
OCN NI Unit Code	CBG009
Unit Reference No	Y/650/4146
<p><i>Unit purpose and aim(s):</i> This unit will enable the learner to understand the history of bar tending and cocktails, ingredients and equipment used. The learner will also understand how to prepare for and produce cocktails.</p>	
Learning Outcomes	Assessment Criteria
1. Understand the history of bar tending and cocktail making.	1.1. Describe the history of bar tending including the origins of at least three classic cocktails. 1.2. Compare the flavour profile of the main liqueurs used in cocktails. 1.3. Compare the styles of the main spirits and liqueurs used in cocktails. 1.4. Illustrate the function of different cocktail making equipment and glassware including: <ol style="list-style-type: none"> jiggers shakers strainers ice crushes muddler collins glass martini glass tumbler glass shot glass grand cru glass
2. Be able to serve alcohol safely and in accordance with legislation.	2.1. Describe possible health and safety issues associated with cocktail making. 2.2. Illustrate how to ascertain individual customer needs and comply with legal requirements when serving of alcohol. 2.3. Demonstrate how to comply appropriately with the following bar requirements: <ol style="list-style-type: none"> cleaning schedules allergens personal hygiene personal protective clothing and equipment storage of ingredients used in cocktail making stock rotation, methods, and margins preparation for service and layout of workstation

<p>3. Be able to produce different types of cocktails and clean down area after use.</p>	<p>3.1. Define the different types of measurements used in cocktail making.</p> <p>3.2. Describe the importance and types of garnishes used in cocktail making.</p> <p>3.3. Use cocktail making equipment to produce the following different types of cocktails:</p> <ul style="list-style-type: none"> a) layered b) muddled c) stirred d) shaken e) blended <p>3.4. Use cocktail making equipment to produce the following different types of cocktails including:</p> <ul style="list-style-type: none"> a) Layered Shot b) Mojito c) Whiskey Sour d) French Martini e) Daiquiri <p>3.5. Demonstrate how to clean down all equipment and work areas safely, hygienically and effectively after use.</p>
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Assessment Guidance

The following assessment method/s may be used to ensure all learning outcomes and assessment criteria are fully covered.

Assessment Method	Definition	Possible Content
Portfolio of evidence	<p>A collection of documents containing work undertaken to be assessed as evidence to meet required skills outcomes</p> <p>OR</p> <p>A collection of documents containing work that shows the learner's progression through the course</p>	<p>Learner notes/written work</p> <p>Learner log/diary</p> <p>Peer notes</p> <p>Record of observation</p> <p>Record of discussion</p>
Practical demonstration/assignment	<p>A practical demonstration of a skill/situation selected by the tutor or by learners, to enable learners to practise and apply skills and knowledge</p>	<p>Record of observation</p> <p>Learner notes/written work</p> <p>Learner log</p>
Coursework	<p>Research or projects that count towards a learner's final outcome and demonstrate the skills and/or knowledge gained throughout the course</p>	<p>Record of observation</p> <p>Learner notes/written work</p> <p>Tutor notes/record</p> <p>Learner log/diary</p>
E-assessment	<p>The use of information technology to assess learners' work</p>	<p>Electronic portfolio</p> <p>E-tests</p>

Quality Assurance of Centre Performance

External Verification

All OCN NI recognised centres are subject to External Verification. External verification visits and monitoring activities will be conducted annually to confirm continued compliance with the conditions of recognition, review the centre's risk rating for the qualifications and to assure OCN NI of the maintenance of the integrity of the qualifications.

The External Verifier will review the delivery and assessment of the qualifications. This will include the review of a sample of assessment evidence and evidence of the internal verification of assessment and assessment decisions. This will form the basis of the EV report and will inform OCN NI's annual assessment of centre compliance and risk. The External Verifier is appointed by OCN NI.

Standardisation

As a process, standardisation is designed to ensure consistency and promote good practice in understanding and application of standards. Standardisation events:

- make qualified statements about the level of consistency in assessment across centres delivering a qualification
- make statements on the standard of evidence that is required to meet the assessment criteria for units in a qualification
- make recommendations on assessment practice
- produce advice and guidance for the assessment of units
- identify good practice in assessment and internal verification

Centres offering units of an OCN NI qualification must attend and contribute assessment materials and learner evidence for standardisation events if requested.

OCN NI will notify centres of the nature of sample evidence required for standardisation events (this will include assessment materials, learner evidence and relevant assessor and internal verifier documentation). OCN NI will make standardisation summary reports available and correspond directly with centres regarding event outcomes.

Administration

Registration

A centre must register learners within 20 working days of commencement of a qualification.

Certification

Certificates will be issued to centres within 20 working days of receipt of correctly completed results marksheets. It is the responsibility of the centre to ensure that certificates received from OCN NI are held securely and distributed to learners promptly and securely.

Charges

OCN NI publishes all up to date qualification fees in its Fees and Invoicing Policy document. Further information can be found on the centre login area of the OCN NI website.

Equality, Fairness and Inclusion

OCN NI has considered the requirements of equalities legislation in developing the specification for these qualifications. For further information and guidance relating to access to fair assessment and the OCN NI Reasonable Adjustments and Special Considerations policies, centres should refer to the OCN NI website.

Retention of Evidence

OCN NI has published guidance for centres on the retention of evidence. Details are provided in the OCN NI Centre Handbook and can be accessed via the OCN NI website.

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