

Bartending NC II

Course Description

The BARTENDING NC II Qualification consists of competencies that a person must achieve to operate a bar, prepare and mix cocktails and non-alcoholic concoctions and provide basic wine service to guests in all food and beverage service providers except for “Specialty Coffee Shops.”

Nominal Duration

- Basic Competencies 68 hrs.
- Common Competencies 80 hrs.
- Core Competencies 260 hrs.
- Elective 16 hrs.
- Institutional Assessment 16 hrs.

TOTAL 440 hrs.

A person who has achieved this qualification is competent to be:

***Bartender/Barkeeper
Bar Utility/Back***

TRAINEE ENTRY REQUIREMENTS:

- Physically and mentally fit
- With good moral character
- Can communicate in English. Both Oral and Written
- Can perform basic mathematical computations
- Must undergo Career Profiling and Trainability Evaluation

TWC Training is guided by the ten (10) basic principles of Competency-Based Training (CBT) delivery.

1. The training is based on curriculum developed from the competency standards;
2. Learning is modular in its structure;
3. Training delivery is individualized and self-paced;
4. Training is based on work that must be performed;
5. Training materials are directly related to the competency standards and the curriculum modules;
6. Assessment is based in the collection of evidence of the performance of work to the industry required standard;
7. Training is based on both on and off-the-job components;
8. Allows for recognition of prior learning (RPL) or current competencies;
9. Training allows for multiple entry and exit; and
10. Approved training programs are Nationally Accredited

Course Structure

BASIC COMPETENCIES

| Unit of Competency | Module Title | Learning Outcomes | Nominal Duration |
|---|--|--|------------------|
| • Participate in workplace communications | • Participating in workplace communications | <ul style="list-style-type: none"> • Follow routine spoken messages • Perform workplace duties following written notices • Obtain and convey workplace information • Complete relevant work-related documents • Participate in workplace meeting and discussion applying gender-fair language | 20 hrs |
| • Work in a team environment | • Observing gender sensitivity in the workplace | <ul style="list-style-type: none"> • Discuss the differences between sex and gender • Discuss gender identity and sexual orientation • Analyze the different manifestations of gender inequality in TVET, in society and in enterprises • Discuss gender and rights based approach to sexual and reproductive health including HIV-AIDS awareness and prevention | 12 hrs |
| | • Working in a team environment | <ul style="list-style-type: none"> • Describe team role and scope • Identify individual role and responsibilities within a team • Develop effective workplace relationship including personal values and beliefs related to gender • Work as team member • Contribute to work group activities | 4 hrs |
| • Practice career professionalism | • Demonstrating work values and gender sensitivity | <ul style="list-style-type: none"> • Describe the purpose of work/enterprise • Identify and deal with ethical problems • Apply work/entrepreneurship values and gender/ethics sensitivity • Maintain integrity of conduct in the workplace | 4 hrs |
| | • Practicing career professionalism | <ul style="list-style-type: none"> • Integrate gender perspectives with personal and organizational goals • Set and meet work priorities • Maintain professional growth and development | 4 hrs |

Course Structure

BASIC COMPETENCIES

| Unit of Competency | Module Title | Learning Outcomes | Nominal Duration |
|--|--|---|------------------|
| • Practice occupational health and safety procedures | • Practicing basic housekeeping procedures | <ul style="list-style-type: none"> • Sort and remove unnecessary items • Arrange items • Maintain work area, tools and equipment • Follow standardized work process and procedures • Perform work spontaneously | 12 hrs |
| | • Practicing occupational health and safety procedures | <ul style="list-style-type: none"> • Identify hazards and risks including those from climate change • Evaluate hazards and risks including those from climate change • Control hazards and risks including those from climate change • Maintain occupational health and safety awareness including women's issues/ concerns relative to OSH | 12 hrs |

COMMON COMPETENCIES

| Unit of Competency | Module Title | Learning Outcomes | Nominal Duration |
|---|--|--|------------------|
| • Develop and update industry knowledge | • Developing and updating industry knowledge | <ul style="list-style-type: none"> • Identify and access key resources of information on the industry • Access apply and share industry information • Update continuously relevant industry knowledge | 8 hrs |
| • Observe workplace hygiene procedures | • Observing workplace hygiene procedures | <ul style="list-style-type: none"> • Practice personal grooming and hygiene • Practice safe and hygienic handling, storage and disposal of food, beverage and materials | 16 hrs |
| • Perform computer operations | • Performing computer operations | <ul style="list-style-type: none"> • Identify and explain the functions, general features and capabilities of both hardware and software undertaken • Prepare and use appropriate hardware and software according to task requirement • Use appropriate devices and procedures to transfer files/data • Produce accurate and complete data according to the requirements • Maintain computer system | 24 hrs |

Course Structure

COMMON COMPETENCIES

| Unit of Competency | Module Title | Learning Outcomes | Nominal Duration |
|--|---|---|------------------|
| • Perform workplace and safety practices | • Performing workplace and safety practices | <ul style="list-style-type: none"> Practice workplace safety, security and hygiene systems, processes and operation Respond appropriately to faults, problems and emergency situations Maintain safe personal presentation standards | 16 hrs |
| • Provide effective customer service | • Providing effective customer service | <ul style="list-style-type: none"> Apply effective verbal and non-verbal communication skills to respond to customer needs Provide prompt and quality service to customer Handle queries promptly and correctly in line with enterprise procedures Handle customer complaints, evaluation and recommendations | 16 hrs |

CORE COMPETENCIES

| Unit of Competency | Module Title | Learning Outcomes | Nominal Duration |
|---|--|---|------------------|
| • Clean bar areas | • Cleaning bar areas | <ul style="list-style-type: none"> Clean bar, equipment and tools Clean and maintain public areas | 16 hrs |
| • Operate bar | • Operating bar | <ul style="list-style-type: none"> Prepare bar for service Take drink orders Serve drinks Identify and deals customer affected with alcohol Maintain proper bar operation control procedures Close/turn over bar operations | 28 hrs |
| • Prepare and mix-cocktails and non-alcoholic concoctions | • Preparing and mixing-cocktails and non-alcoholic concoctions | <ul style="list-style-type: none"> Prepare and mix a range of cocktails Prepare and mix a variety of non-alcoholic concoctions Use, clean and maintain bar tools, equipment and machineries for mixing cocktails and non alcoholic concoctions | 176 hrs |
| • Provide basic wine service | • Providing basic wine service | <ul style="list-style-type: none"> Explain different types of wines to customer Recommend appropriate wine and food combinations to customers Prepare wine glasses and accessories for service Open and serve wine Check wine for faults | 40 hrs |

Course Structure

ELECTIVE

| Unit of Competency | Module Title | Learning Outcomes | Nominal Duration |
|--------------------------------------|--|--|------------------|
| • Prepare espresso | <ul style="list-style-type: none"> Set up and prepare machine and equipment Dose and tamp coffee Extract espresso | <ul style="list-style-type: none"> Set up and prepare machine and equipment Dose and tamp coffee Extract espresso | 4 hrs |
| • Texture milk | <ul style="list-style-type: none"> Prepare milk and equipment Foam milk Texture milk | <ul style="list-style-type: none"> Prepaer milk and equipment Foam milk Texture milk | 4 hrs |
| • Prepare and serve coffee beverages | <ul style="list-style-type: none"> Take orders of guests Prepare espresso based beverages Prepare and serve brewed coffee | <ul style="list-style-type: none"> Take orders of guests Prepare espresso based beverages Prepare and serve brewed coffee | 8 hrs |



TESDA Women's Center

VISION

“TESDA Women's Center is the lead TVET Institution of excellence in empowering Filipino women.”

MISSION

“As the lead TVET Institution of excellence in women empowerment, TESDA Women's Center advocates and provides programs and services geared towards quality-assured, inclusive and gender-fair TVET.”

BARTENDING NC II



For inquiries, please call us at

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