## **Impact Assessment**



MEDIUM degree of change in tasks

# The job will potentially require MODERATE REDESIGN

A fair proportion of the job tasks will be substituted by technology, with human intervention required for high value-adding tasks as against routine, repetitive tasks

## **Today**

The **Barista** is responsible for preparing beverages according to organisation's recipes and procedures. The job holder prepares and promotes menu-based standard beverages. He/She adheres to high standards for customer experience by continuously building rapport with customers. He/She carries out daily operational tasks according to the staff roster and suggests areas for continuous improvement. The job holder also takes initiatives to maintain, food hygiene, health and safety standards.

## Responsibilities of the role in the future

Technologies will automate **routine tasks** such as the **preparation of coffee-based beverages and teas** and facilitate the **replenishment of inventory supplies**, enabling the job holder to **prioritise higher value-adding** tasks such as **customer interactions**. Some human intervention is still required to handle complex customer queries, perform service recovery and ensure customer satisfaction. Following the adoption and use of digital tools such as automated coffee machines, focus should be on upskilling on **digital fluency** and **interpersonal skills** to build and maintain relationships with customers.

Critical Work	Job Tasks Today	Impact At Task-level /	Future View of	Impact Of Trends
Function		Future View Of Job Tasks	Skills <sup>1</sup>	/ Technology
Prepare beverages	Prepare a variety of coffee-based beverages and teas	<ul> <li>Mobile apps and QR         Code Ordering         Systems may be used         to simplify the ordering         process, allowing         customers to access         digital menus and place         orders directly from their         mobile devices.</li> <li>Automated coffee         machines may be used         to assist with preparing a         variety of coffee-based         beverages and teas.         However, the job holder         is still required to         conduct quality checks         on prepared beverages         before serving it to         guests to reduce         beverage wastage.</li> </ul>	Identification of quality assurance parameters  Food waste reduction  Operation of technological solutions	Mobile technologies, Automated machineries

#### Note:

<sup>1</sup> This column lists skills that the job holder is expected to utilise to a greater degree to excel at the job. They can be mapped to the in-demand SFw Technical Skills and Competencies for the role.

Critical Work Function	Job Tasks Today	Impact At Task-level / Future View Of Job Tasks	Future View of Skills <sup>1</sup>	Impact Of Trends / Technology
Deliver customer experience	Address customers' feedback	<ul> <li>Point-of-Sale (POS) and Customer Relationship Management (CRM) Systems may be used to analyse customer' buying habits and beverage preferences, allowing the job holder to customise their beverage recommendations to the customer's preferences.</li> <li>These systems can also analyse customer satisfaction levels and identify areas of service improvement, allowing the job holder to better address customers' feedback and propose strategies to enhance the customer experience.</li> </ul>	Customer analysis to anticipate demand  Customer data collation on POS & CRM systems  Operation of technological solutions	Increasing demand for personalised services  Enterprise systems
	Address customers' queries on different types of beverages	Al-enabled chatbots     and mobile apps may     be used to answer     simple customer queries     on menu items and     provide     recommendations to     customers. However, the     job holder is still required     to provide personalised     services and clarify     complex customer     queries to ensure     customer satisfaction.	Positive customer engagement  Idea generation for service improvement  Operation of technological solutions	Al solutions,  Mobile technologies

Critical Work Function	Job Tasks Today	Impact At Task-level / Future View Of Job Tasks	Future View of Skills <sup>1</sup>	Impact Of Trends / Technology
Support food and beverage operations	Replenish inventory when supplies run low	Smart Inventory     Management Systems     and RFID sensors may     be used to track     inventory levels in real- time and automatically     place stock orders     through the e-     Procurement System     when supplies are low.      The job holder will still     be required to monitor     these digital systems     and adjust inventory     levels in response to     emergency scenarios     (e.g. supply disruptions)     or inaccurate stock     ordering.	Operation of technological solutions	Enterprise systems
Contribute to continuous improvement	Execute continuous L improvement activities within work area	The job holder will continue to suggest and carry out continuous improvement activities within their workstations. The job holder should continue to contribute ideas for new recipes and operate emerging technology/ tools to improve work productivity.	Current skills remain as impact at task-level is low	N/A
Maintain hygiene, safety and standards	Follow the organisation's food waste management Standard Operating Procedures (SOPs)	The job holder is still required to follow the organisation's food waste management Standard Operating Procedures (SOPs), food and beverage hygiene standards and the organisation's Workplace Safety and Health (WSH) policies and procedures.	Current skills remain as impact at task-level is low	

In-demand Technical Skills and Competencies (TSCs) Required					
Customer Acquisition and Relationship Management*	2 2	Customer Data Analysis		Customer Service Excellence	
Food Waste Disposal and Reduction	( <u>t</u> )	Quality Assurance Management		Service Innovation Management*	
Technology Application and Implementation					

In-demand Critical Core Skills (CCSs) Required		
Adaptability	Digital Fluency	Learning Agility
Problem Solving	Self Management	

- Skills denoted by an asterisk (\*) are available in SFw for Food Services but are currently not tagged to this job role.
  Skills that are not marked are available in SFw for Food Services and tagged to this job role.

Redesign Possibilities	
Vertical Stacking	Consolidated with Barista Supervisor / Senior Barista and enlarged to become Barista & Latte Artist / Specialist.
Harizantal Stacking	Consolidated with Bartender and Wine Server / Wine Waiter / Commis Sommelier and enlarged to become Beverage Specialist.
Horizontal Stacking	<ul> <li>Consolidated with Host / Hostess / Crew Leader and enlarged to become Food and Beverage Associate.</li> </ul>

## Possible Archetype Differences for Job Redesign

- Companies within the Full-Service archetype such as cafes and coffeehouses as well as mid-scale restaurants tend to focus on customer experience and are more likely to have Baristas to craft quality coffee-based beverages and tea.
- The Barista could also undergo vertical stacking with the Barista Supervisor /
  Senior Barista to become a Barista & Latte Artist / Specialist. The redesigned
  job role requires the job holder to be proficient in using automated beverage
  machines, as well as the ability to create artistic beverage designs to improve
  customer dining experience.
- The Barista could undergo horizontal stacking with the Bartender or Wine Server / Wine Waiter / Commis Sommelier roles in the beverage service function to become a Beverage Specialist. The redesigned job role requires the job holder to acquire additional knowledge to craft and serve alcoholic/nonalcoholic beverages and wine.
- The Barista could also undergo horizontal stacking with the Host / Hostess /
  Crew Leader role in the food and beverage service function to become a Food
  and Beverage Associate. The redesigned job role would require the job to
  engage with customers to not only find out their beverage preference but also
  provide recommendations on appropriate food and beverage pairings.
- Companies within the Quick-Service archetype can explore job stacking for the Barista role to achieve better process and manpower efficiency.
- As in the full-service archetype, the Barista in the Quick-Service archetype could also undergo vertical stacking with the Barista Supervisor / Senior Barista role to become Barista & Latte Artist / Specialist. The Barista may also undergo horizontal stacking with the Host / Hostess / Crew Leader to become a Food and Beverage Associate.
- The stacking of the Barista role with the Bartender and Wine Server / Wine Waiter / Commis Sommelier roles are however not likely as companies in the quick-service archetype typically do not provide wine offerings or bartending services.

#### **Full-Service**

# **Quick-Service**