

B-6. Bread and stove-top espresso coffee — one person [uncalibrated]

Essential task

The person is expected to (a) prepare two slices of bread with one or two spreads, (b) prepare coffee in a stove-top espresso maker, and (c) serve the bread with a cup of coffee in appropriate serving dishes.

Specific criteria

1. The bread should be a bread roll, long baguette, or full or partial loaf of bread and the bread should **not** be presliced.
2. The unsliced bread should be in a bread bag (paper or plastic) or wrapped in paper.
3. If a bread roll is used, it must be sliced horizontally by the person during the task observation so as to divide the bread roll into two halves, top and bottom. If a long baguette is used, it must be cut vertically to prepare a single portion, and then sliced horizontally so as to divide the single portion into two halves, top and bottom. If a loaf of bread is used, it must be sliced vertically to prepare two slices of bread.
4. A stove-top espresso coffee maker (e.g., “caffettiera”) must be used to brew the espresso coffee. The use of a single-cup espresso or coffee maker (e.g., Nespresso, Keurig, Senseo) is **not** an acceptable alternative.

Options

1. Appropriate breads include unsliced white, whole grain, rye, or other type of bread roll (e.g., Kaiser, French, small baguette, bagel), long baguette, or other type of loaf of bread (e.g., French loaf, sandwich loaf).
2. Appropriate spreads include butter, jam, peanut butter, chocolate-hazelnut spread, Nutella®, liverpaste, cream cheese, or other soft spread.
3. The person may add sweetener and/or warm or cold milk, cream, or artificial liquid or powdered creamer to the cup of espresso or coffee and/or, if desired, the person may serve the sweetener and/or milk, cream, or creamer in appropriate serving containers (e.g., bowl, pitcher, small carton) along with the coffee.

Restoration

The person is to return unneeded items in appropriate coverings to their original storage places, place dirty utensils in or beside the sink, wipe up any crumbs or spills, and discard any waste into a garbage container. Emptying the coffee grounds from the espresso coffee maker is **not** required.

Prior to beginning the person should

Be completely familiarized with the set up of the environment, including the location of all needed tools and materials, and the operation of any needed electrical appliances and water taps. A variety of alternative choices should be included among the tools and materials stored.

Prior to beginning the occupational therapist should

1. Ascertain what type of bread and spread(s) the person intends to use.
2. Ascertain whether the person intends to add and/or serve sweetener and/or milk, cream, or creamer with the cup of espresso or coffee.
3. If the person plans to use warm milk, ensure that it is preheated before beginning the task observation.
4. Ensure that any new, unopened containers (e.g., creamer containers, milk, bread bags) have been opened and reclosed either by the person or by the occupational therapist.
5. Ensure that coffee beans have been preground, if needed, and stored in an appropriate container.

Special rules

1. For this task, serving the bread on a napkin or paper towel is considered an appropriate serving dish option.
2. Do **not** score down if the person uses serving dishes that are appropriate but different than the ones the person may have indicated he or she would use.

Required tools and materials

- Unsliced sandwich rolls, bagels, baguettes, and/or full or partial loaves of bread enclosed in bags or wrapped in paper
- Spreads (e.g., butter, jam, peanut butter, chocolate-hazelnut spread, Nutella®, liverpaste, cream cheese)
- Espresso coffee (preground)
- Stove-top espresso maker (e.g., “caffettiera”)
- Kitchen
- Optional: sweetener, milk or cream, creamer