

Unit PPL2FBS7 (HL24 04) Clean Drink Dispense Lines

I confirm that the evidence detailed in this unit is my own work.

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| **Candidate’s name** |  | **Candidate’s signature** |  | **Date** |
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I confirm that the candidate has achieved all the requirements of this unit.

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| **Assessor’s name** |  | **Assessor’s signature** |  | **Date** |
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| **Countersigning — Assessor’s name**  **(if applicable)** |  | **Countersigning — Assessor’s signature**  **(if applicable)** |  | **Date** |
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I confirm that the candidate’s sampled work meets the standards specified for this unit and may be presented for external verification.

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| **Internal verifier’s name** |  | **Internal verifier’s signature** |  | **Date** |
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| **Countersigning — Internal verifier’s name**  **(if applicable)** |  | **Countersigning — Internal verifier’s signature**  **(if applicable)** |  | **Date** |
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| **External Verifier’s initials and date (if sampled)** |  |

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| **Unit overview** |
| This unit is about how you safely clean and maintain the conduit of pipes and taps that are used to dispense a variety of drinks in your workplace, for example soft drinks, wine and beer. |

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| **Sufficiency of evidence** |
| There must be sufficient evidence to ensure that the candidate can consistently achieve the required standard over a period of time in the workplace or approved realistic working environment. |

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| **Performance criteria** |
| **What you must do:** |
| There must be evidence forall Performance Criteria (PC). The assessor **must** assess PCs 1–7 by directly observing the candidate’s work. |
| **Clean drink dispense lines**  1 Prepare the drink dispense lines ready for cleaning, taking care to follow procedures for disconnecting kegs and gas supply.  2 Use the correct procedures, measured chemicals and personal protective equipment to carry out the process of cleaning the drinks dispense lines.  3 Follow the correct procedure and timings to soak the dispense lines and taps.  4 Follow the correct procedures to flush the dispense lines, leaving them clean, undamaged, free from chemicals and in good working order.  5 Make sure that you have pulled through the reconnected drink and that you have checked its quality before resuming service.  6 Store all dispense line cleaning equipment and chemicals in the correct place according to your workplace standard.  7 Check that the drinks service area is clean and tidy. |

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| **Scope/Range** |
| **What you must cover:** |
| **All** scope/range must be covered. There must be performance evidence, gathered through direct observation by the assessor of the candidate’s work for: |
| **four** from:  a beer or lager  b stout  c cider  d ale  e wine  f soft drinks  Evidence for the remaining points under ‘what you must cover’ may be assessed through questioning or witness testimony. |

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| **Evidence reference** | **Evidence description** | **Date** | **Performance criteria** | | | | | | | **Scope/Range** | | | | | |
| **What you must do** | | | | | | | **What you must cover** | | | | | |
| **1** | **2** | **3** | **4** | **5** | **6** | **7** | **a** | **b** | **c** | **d** | **e** | **f** |
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| **Knowledge and understanding** | | **Evidence reference**  **and date** |
| **What you must know and understand** | |
| For those knowledge statements that relate to **how** the candidate should do something, the assessor may be able to infer that the candidate has the necessary knowledge from observing their performance or checking products of their work. In **all** other cases, evidence of the candidate’s knowledge and understanding must be gathered by alternative methods of assessment (eg oral or written questioning). | |
| **Clean drink dispense lines** | | |
| 1 | Current legislation regarding safe and hygienic working practices when cleaning drink dispense lines. |  |
| 2 | Why it is important to clean the drink dispense lines. |  |
| 3 | What the dangers are of mishandling kegs and gas supplies. |  |
| 4 | Why it is important to follow the correct procedures when handling chemicals. |  |
| 5 | The specific equipment and techniques required to clean the drink dispense lines at your workplace. |  |
| 6 | Why lines should be thoroughly rinsed after cleaning. |  |
| 7 | The types of unexpected situations that may occur when cleaning drink dispense lines and how to deal with these. |  |

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# Supplementary evidence

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| **Evidence** | | **Date** |
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| **Assessor feedback on completion of the unit** |
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