

Maintain cellars and kegs

Overview

This standard is about how you maintain the condition of your cellar and kegs. It covers the maintenance of all equipment and how you retain the quality of the drinks for your customers.

This standard focuses on the technical knowledge and skills required to maintain cellars and kegs; however it should be assessed in the wider context of safe and hygienic working practices. It is recommended that the following NOS, selected as appropriate to the job role and organisation, are referenced in conjunction with the technical skills and knowledge for the standard:

- Maintain basic food safety in catering
- Maintain food safety in a hospitality environment
- Provide basic advice on allergens to customers
- Minimise the risk of allergens to customers

When you have completed this standard you will be able to demonstrate your understanding of and your ability to:

- Maintain cellars and kegs

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Performance criteria

You must be able to:

Maintain cellars

1. Keep cellar surfaces free from dirt, rubbish, spillages and mould
2. Check that drains, gullies and sumps are clean and free-flowing
3. Keep all cellar equipment clean and in good working order
4. Use the correct cleaning equipment, personal protective equipment and chemicals and ensure that they are stored correctly
5. Maintain the temperature and environmental conditions of your cellar in accordance with your workplace standards
6. Secure the cellar from unauthorised access at all times

Prepare kegs and gas for use

7. Store and position full kegs and gas supply safely and ensure that they are convenient for use
8. Follow safe and correct procedures when disconnecting kegs or gas supply
9. Check that the new keg or gas supply is the correct product and within date before connecting
10. Follow safe and correct procedures when connecting the new keg or gas supply
11. Store used kegs or gas safely and conveniently for dispatch
12. Deal with leakages in keg or gas supply immediately and efficiently making sure that you report any incidents to the appropriate person

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Knowledge and understanding

You need to know and understand:

Maintain cellars

1. Safe and hygienic working practices when maintaining cellars
2. Why it is important to keep the cellar secure from unauthorised access
3. Why cellar temperature and environmental control is important and what ideal conditions are
4. The types of unexpected situations that may occur when maintaining the cellar and how to deal with these

Prepare kegs and gas for use

5. Safe and hygienic working practices when preparing kegs and gas for use
6. What the risks of mishandling kegs and gas are and how to spot signs of leakage
7. Why and to whom any signs of damage to kegs or gas must be reported
8. What the safety considerations are when dealing with mixed gas and what your workplace procedure for dealing with an emergency is
9. How to tell if stock is out of condition or out of date and why this is important
10. The types of unexpected situations that may occur when preparing kegs and gas for use and how to deal with these

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Scope/range related to performance criteria

1 Environmental conditions

- 1.1 temperature
- 1.2 lighting
- 1.3 ventilation
- 1.4 humidity

2 Equipment

- 2.1 racks / shelves / cradles
- 2.2 refrigeration / cooling units
- 2.3 environmental conditioning units
- 2.4 cleaning systems equipment

3 Drinks / Gas

- 3.1 beer / lager
- 3.2 cider
- 3.3 ale
- 3.4 wine
- 3.5 soft drinks
- 3.6 gas cylinders
- 3.7 bulk gas

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Developed by	People 1st
Version Number	2
Date Approved	March 2016
Indicative Review Date	March 2021
Validity	Current
Status	Original
Originating Organisation	People 1st
Original URN	PPL2BS5/10
Relevant Occupations	Team Member; Waiter/Waitress; Bar Staff
Suite	Hospitality - Food and Beverage Service
Keywords	maintain; cellars; kegs
