

Unit DR6Y 04 (2DS5)

Maintain cellars and kegs

This Unit has the following elements:

Element 1 (2DS5.1)

Maintain cellars

Element 2 (2DS5.2)

Prepare kegs and gas for use

Candidate Name:

Assessment Centre:

I have completed the requirements of this Unit.

Candidate signature: _____ **Date:** _____

I can confirm the candidate has completed all requirements of this Unit.

Assessor signature: _____ **Date:** _____

Assessor counter signature:
(where applicable) _____ **Date:** _____

IV signature: _____ **Date:** _____

IV counter signature:
(where applicable) _____ **Date:** _____

Unit DR6Y 04 (2DS5)

Maintain cellars and kegs

Unit Summary

This Unit is about keeping cellars clean, ensuring that equipment such as refrigeration units are in working order, and that conditions are correct. The Unit also covers connecting and disconnecting kegs and gas cylinders and checking to see that they are functioning properly.

The typical day-to-day activities you might carry out for this Unit include:

- ◆ making sure that all surfaces and equipment are free from dirt, rubbish, spillages and mould
- ◆ keeping cellars secure
- ◆ connecting and disconnecting kegs and gas cylinders
- ◆ checking kegs or gas cylinders and dealing with leakages

What some of the words in this Unit mean	
Conditions	humidity, ventilation and temperature
Emergency	gas leak

Unit DR6Y 04 (2DS5)

Maintain cellars and kegs

Element 1 (2DS5.1)

Maintain cellars

What you must do (circled numbers must be observed)		Assessor initials/date
①	Make sure that cellar surfaces are free from dirt, rubbish, spillages and mould	
②	Make sure that the floors are clean and that drains, gullies and sumps are free from blockages	
③	Make sure that cellar equipment is clean and in good working order	
④	Use the recommended cleaning equipment and materials and store them correctly after use	
⑤	Maintain cellar environmental conditions in line with service operations	
⑥	Secure the cellar against unauthorised access	

What you must cover (minimum requirement for observation in italic and bold)	Activity/Evidence (insert tick or supplementary reference)					
	1	2	3	4	5	6
Evidence for the remaining points may be assessed through questioning or witness testimony						
<i>Equipment, at least two required from the following:</i>						
racks/shelves/cradles						
refrigeration/cooling units						
environmental conditions						
cleaning systems						
equipment to control						
<i>Environmental conditions, all are required from the following:</i>						
humidity						
ventilation						
lighting						
temperature						

Unit DR6Y 04 (2DS5)**Maintain cellars and kegs****Element 1 (2DS5.1)****Maintain cellars**

Candidate name:		Assessor initials/date
No	Activity	
1		
2		
3		
4		
5		
6		

Unit DR6Y 04 (2DS5)

Maintain cellars and kegs

Element 2 (2DS5.2)

Prepare kegs and gas for use

What you must do (circled numbers must be observed)		Assessor initials/date
Evidence for the remaining points may be assessed through questioning or witness testimony		
①	Position the full keg or gas cylinder for convenience at the appropriate time	
②	Disconnect the empty keg or gas cylinder using the recommended method	
③	Check that the new keg or gas cylinder contains the correct product and shows the correct date	
④	Connect the new keg or gas cylinder using the recommended method	
⑤	Check that the new keg or gas cylinder is working properly	
⑥	Store used keg or gas cylinder ready for dispatch	
7	Deal with leakages in keg or gas cylinders effectively and inform the proper person where necessary	

What you must cover (minimum requirement for observation in italic and bold)	Activity/Evidence (insert tick or supplementary reference)					
	1	2	3	4	5	6
Evidence for the remaining points may be assessed through questioning or witness testimony						
<i>Keg or gas cylinders, at least three required from the following:</i>						
beer						
cider						
lager						
real ales						
sparkling ales						
carbon dioxide/mixed gas cylinders						
bulk gas						

Unit DR6Y 04 (2DS5)**Maintain cellars and kegs****Element 2 (2DS5.2)****Prepare kegs and gas for use**

Candidate name:		Assessor initials/date
No	Activity	
1		
2		
3		
4		
5		
6		

Unit DR6Y 04 (2DS5)**Maintain cellars and kegs**

What you must know for the Unit	
Element 1 (2DS5.1) Maintain cellars	
K1	Safe and hygienic working practices when maintaining cellars
K2	Why there are specific security procedures for going in and out of the cellar
K3	Why cellars should be secured against unauthorised access at all times
K4	Why the cellar should be kept clean and tidy at all times
K5	Why the cellar must be kept at a recommended temperature and what this temperature should be
K6	The types of unexpected situations that may happen when maintaining cellars and how to deal with these
Element 2 (2DS5.2) Prepare kegs and gas for use	
K7	Safe and hygienic working practices when preparing kegs and gas cylinders for use
K8	What are the risks of mishandling kegs and gas cylinders
K9	Why the correct and safe lifting techniques must be used
K10	Why the gas cylinder for use must be chained or strapped to the wall
K11	Why and to whom any sign of damage to kegs/cylinders must be reported
K12	Why it is essential to turn off the gas supply before disconnecting the keg
K13	What the safety considerations are in dealing with mixed gases
K14	What your organisation's procedure is in the event of an emergency
K15	How to determine if kegs/cylinders are leaking
K16	Why it is important to check date stamps on stock
K17	How to tell if stock is out of condition
K18	The types of unexpected situations that may happen when preparing kegs and gas cylinders and how to deal with these

Knowledge evidence retained

Assessor signature: _____**Date:** _____

Candidate name:		Assessor initials/date
Ref	Supplementary evidence	
A		
B		
C		
D		
E		
F		
G		
H		

Assessor Feedback