

**Unit DR42 04 (2DS6)**

**Clean drinks dispense lines**

This Unit has the following element:

**Element 1 (2DS6.1)**

**Clean drinks dispense lines**

**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 DR42 04 (2DS6)**

## **Clean drinks dispense lines**

### **Unit Summary**

This Unit is about using cleaning agents that are correctly diluted to clean pipes and taps, and checking that drink dispense lines are free from damage and in working order.

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

- ◆ preparing and cleaning the drink dispense lines
- ◆ checking that the lines are undamaged and not blocked
- ◆ checking the quality of the drinks being dispensed

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**Element 1 (2DS6.1)**

**Clean drinks dispense lines**

<b>What you must do (circled numbers must be observed)</b>		<b>Assessor initials/date</b>
①	Prepare the <b>drink dispense line</b> system ready for cleaning	
②	Clean the <b>drink dispense line</b> using correctly diluted cleaning agents and recommended equipment	
③	Make sure that cleaned pipes and taps are free from debris, detergent and water	
④	Make sure the cleaned <b>drink dispense line</b> system is free from damage and in good working order	
⑤	Ensure that the drink is of the correct quality for service	

<b>What you must cover (minimum requirement for observation in italic and bold)</b>	<b>Activity/Evidence</b> (insert tick or supplementary reference)					
	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>
Evidence for the remaining points may be assessed through questioning or witness testimony						
<i><b>Drink dispense lines, at least one required from the following:</b></i>						
beer/lager/cider dispense lines						
post mix syrup dispense lines						

**Unit DR42 04 (2DS6)****Clean drinks dispense lines****Element 1 (2DS6.1)****Clean drinks dispense lines**

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

**Unit DR42 04 (2DS6)****Clean drinks dispense lines****What you must know for the Unit****For the whole Unit**

K1	Current legislation regarding safe and hygienic working practices when cleaning drink dispense lines
K2	Why it is important to clean drink dispense lines
K3	What the dangers are of mishandling kegs and gas cylinders
K4	Why it is important to make sure cleaning agents are correctly diluted
K5	What equipment you need to clean drink dispense lines
K6	Why on-line beverages should be tested after cleaning pipes and lines
K7	Why lines should be thoroughly rinsed with clean water after cleaning and before use
K8	The types of unexpected situations that may happen when cleaning lines 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