

Unit PPL2FBS6 (HL25 04) Maintain Cellars and Kegs

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 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. |

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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** | **Scope/Range** |
| **What you must do:** | **What you must cover:** |
| There must be evidence forall Performance Criteria (PC). The assessor **must** assess PCs 1–11 by directly observing the candidate’s work. PC 12 may be assessed by alternative methods if observation is not possible. | **All** scope/range must be covered. There must be performance evidence, gathered through direct observation by the assessor of the candidate’s work for: |
| **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. | **all** from environmental conditions:  a temperature  b lighting  c ventilation  d humidity  **two** from:  e racks or shelves or cradles  f refrigeration or cooling units  g environmental conditioning units  h cleaning systems equipment  **four** from:  i beer or lager  j cider  k ale  l wine  m soft drinks  n gas cylinders  o bulk gas  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** | | | | | | | | | | | |
| **What you must do** | | | | | | | | | | | |
| **1** | **2** | **3** | **4** | **5** | **6** | **7** | **8** | **9** | **10** | **11** | **12** |
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| **Evidence reference** | **Evidence description** | **Date** | **Scope/Range** | | | | | | | | | | | | | | |
| **What you must cover** | | | | | | | | | | | | | | |
| **a** | **b** | **c** | **d** | **e** | **f** | **g** | **h** | **i** | **j** | **k** | **l** | **m** | **n** | **o** |
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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). | |
| **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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# Supplementary evidence

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