

	Unit ID: 306
Domain	FOOD AND BEVERAGE SERVICE
Title:	Carryout routine cellar operations in a hospitality establishment
Level: 3	Credits: 6

Purpose

This unit standard specifies the competency required to operate routine cellar systems in a hospitality establishment. People credited with this unit standard are able to: operate and maintain bulk dispensing systems; use and refrigeration systems; and undertake routine actions to ensure quality of cellared products.

Special Notes

1. Entry information

Prerequisites:

- Unit 42 *Follow workplace health, safety and hygiene procedures in a hospitality establishment* or demonstrated equivalent knowledge and skills
- Unit 292 *Practice food safety methods in a hospitality establishment* or demonstrated equivalent knowledge and skills.

2. Assessment evidence may be collected from a real workplace or simulated workplace in which there is a high degree of realism that replicates a commercial workplace setting. Where a simulated workplace is used, candidates must be:

- placed under realistic time pressures
- use commercial equipment for both training and assessment
- encounter realistic customer/staff ratios.

While the end user in the assessment activity may be the assessor, there must be documented evidence of multiple occasions where the candidate has provided services within the establishment.

3. The conduct of training and assessment activities related to this unit standard is recommended to take place in conjunction with other relevant, technical unit standards in this Domain.

4. All inspection, operation and maintenance procedures associated with the use of tools and equipment shall comply with establishment procedures and manufacturer's instructions.

5. Glossary

- *Cellared products* may include beers (bulk and packaged), wine, spirits, liqueurs, aerated and mineral waters, post-mix, juices and syrups, and items kept in dry-store.

- The term *establishment requirements* or procedures refers to any policy, procedure or agreed requirement, either written or oral, that is made known to the worker for use in their work.
 - *Safe working practices* include day to day observation of safety policies and procedures, legislative requirements and professional requirements. *Safety factors in the cellar* may include correct lifting, moving and handling techniques for kegs/cylinders, pressure factors, chemical/detergent usage, including manual or electronic detergent system, electrical.
 - *Specifications* refers to any, or all of the following: manufacturer's specifications and recommendations, establishment specific requirements.
6. Regulations and legislation relevant to this unit standard include the following:
- Labour Act No 11 2007 as amended
 - Tobacco Products Control Act No 1 of 2010
 - The Employee Compensation Amendment Act 5 of 1995
 - Liquor Act 6 of 1998
 - Public Health Amendment Act 45 of 1976
 - The International Health Regulation Act 28 of 1974
 - Regulations relating to the Health and Safety of employees at work, 1997 and all subsequent amendments to any of the above.

Quality Assurance Requirements

This unit standard and others within this subfield may be awarded by institutions which meet the accreditation requirements set by the Namibia Qualifications Authority and the Namibia Training Authority and which comply with the national assessment and moderation requirements. Details of specific accreditation requirements and the national assessment arrangements are available from the Namibia Qualifications Authority and the Namibia Training Authority. All approved unit standards, qualifications and national assessment arrangements are available on the Namibia Training Authority website www.nta.com.na

Elements and Performance Criteria

Element 1: Operate and maintain bulk dispensing systems

Range

Bulk dispensing systems refer to systems for dispensing beer, spirits, wine and post-mix syrups.

Beer delivery methods and coupling techniques may include direct pull systems, party kegs, multiple hook-up, gas cylinder connection.

Performance Criteria

- 1.1 Bulk dispensing systems are operated correctly in line with manufacturer's instructions and safety requirements.
- 1.2 Temperature, carbonation and pump pressure are monitored in line with establishment procedures.
- 1.3 Connectors, extractors and heads are cleaned hygienically in line with establishment procedures.
- 1.4 Pumps, service points and guns are cleaned hygienically in line with establishment procedures.
- 1.5 Nitrogen and integrated systems are set up safely and correctly in line with manufacturer's specifications.
- 1.6 Faulty products and product delivery problems are identified promptly and accurately in line with establishment procedures.
- 1.7 Faults are corrected or reported to appropriate person in line with establishment procedures.
- 1.8 Beer delivery and reticulation systems are operated and cleaned correctly, including the tapping of kegs, in line with manufacturer's instructions.
- 1.9 Safety procedures are followed regarding handling, connecting and storing of gas in line with safety and establishment procedures.

Element 2: Use and maintain refrigeration systems

Refrigeration systems may include cold rooms and cabinets.

Performance Criteria

- 2.1 Refrigerator temperatures are monitored and accurately measured and adjusted to comply with product requirements and manufacturer's specifications.
- 2.2 Refrigerator seals and catches are maintained to manufacturer's specifications and legislative requirements.
- 2.3 Refrigerator vents, coils and filters are cleaned according to manufacturer's standards.
- 2.4 Walk-in alarms are set and re-set when required, according to manufacturer's specifications and establishment procedures.
- 2.5 Basic mechanical faults are identified and repaired where possible or reported in line with establishment procedures.

Element 3: Undertake routine actions to ensure quality of cellared products

Range

Stock control systems may include bin and keg cardex systems, bar-coding, electronic systems.

Faults found in draught beer may include heady beer, flat beer, cloudy beer, sour beer.

Performance Criteria

- 3.1 The quality of cellared products is monitored regularly and any faults are identified in line with establishment procedures.
- 3.2 Faults in beer and other cellared products are rectified within scope of individual responsibility or are reported to appropriate person in line with establishment procedures.
- 3.3 Cellared products are systematically rotated in line with establishment procedures.
- 3.4 Bin and keg cardex systems are used to assist in monitoring the quality of products and controlling stock in line with establishment procedures.
- 3.5 Cellar is kept tidy, clean and free from litter in line with establishment procedures.
- 3.6 Cellar temperature is monitored to ensure optimum conditions for storage in line with establishment procedures.
- 3.7 Safety factors in the cellar are adhered to in accordance with manufacturers' specifications and establishment procedures.

Registration Data

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