



Australian Government

Assessment Requirements for SITHFAB008 Operate and monitor cellar systems

Release: 1

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Modification History

Not applicable.

Performance Evidence

Evidence of the ability to complete tasks outlined in elements and performance criteria of this unit in the context of the job role, and:

- operate and maintain components of beverage dispensing systems listed in the knowledge evidence during at least three service periods
- safely use and monitor the safety of relevant refrigeration systems used in organisation cellar operations as listed in the knowledge evidence over above service periods
- systematically check cellar conditions and quality of at least four of the following types of cellared beverages over a stock delivery cycle:
 - aerated and mineral waters
 - bulk and packaged beers
 - juices and syrups
 - liqueurs
 - post-mix
 - spirits
 - wine
- systematically monitor all cellar operations over one stock delivery cycle.

Knowledge Evidence

Demonstrated knowledge required to complete the tasks outlined in elements and performance criteria of this unit:

- key requirements of cellar compliance laws:
 - Health Act
 - work health and safety (WHS) legislation
 - Food Standards Australia New Zealand Act 1991
- essential elements of the Australia New Zealand Food Standards Code that directly impact on cellar operations
- full requirements of Australian standards that directly impact on cellar operations:
 - AS 5034 Installation and use of inert gases for beverage dispensing
 - AS 3780 The storage and handling of corrosive substances
- operational features of beverage gas systems:
 - key components of beverage dispensing systems for beverages:

- beer lines
- beer pumps
- beer taps
- connectors
- couplers
- foam on beer (FOB) detectors
- manifolds
- transfer leads
- isolating gas board
- monitoring alarms
- monitoring gas regulator pressures
- types of beverage gases
- how to handle, store, connect and disconnect beverage gas cylinders and different types of cylinder systems and gas
- inert gas in confined spaces and the potential dangers
- particular dangers of carbon dioxide and nitrogen
- required fire protection equipment and other emergency and alarm procedures
- methods and techniques for undertaking routine checks for gas leaks:
 - disconnecting and re-connecting leads
 - drop tests
 - monitoring regulators
 - spray tests
- typical roles and responsibilities of those within the hospitality establishment and external contractors in operating and maintaining the system
- operational features of the following refrigeration systems:
 - cabinets
 - chilled beer fonts
 - chiller plates
 - compressors
 - cool room
 - glycol system or refrigerated beer line system
 - glycol tanks and pumps
 - ice bank or water chilled system
 - instantaneous cooler system
 - portable system
- safe manual handling techniques for lifting and shifting heavy items
- procedures and safety requirements for using and storing hazardous substances:
 - chemicals
 - other cleaning agents
- content of labelling and safety data sheets (SDS) for hazardous substances

- correct and environmentally sound disposal methods for hazardous substances
- overview information on the way that beer is brewed and what this means for cellar operations
- cellar products, which must include beer, and their characteristics:
 - correct handling and storage
 - shelf life
 - potential faults
- organisational procedures for operation of cellar systems:
 - cleaning and maintaining equipment
 - cleaning lines and equipment
 - controlling and rotating stock
 - conducting risk assessments
 - correctly servicing and maintaining equipment, connectors and couplers that operate under pressure
 - dealing with pressure factors
 - using electrical equipment safely.

Assessment Conditions

Skills must be demonstrated in an operational commercial cellar. This can be:

- an industry workplace
- a simulated industry environment.

Assessment must ensure access to:

- fixtures and large equipment:
 - beverage system parts:
 - beer lines
 - beer pumps
 - beer taps
 - connectors
 - couplers
 - FOB detectors
 - transfer leads
 - manifolds
 - cool room
 - gas systems:
 - alarms
 - beverage gases
 - gas cylinders
 - gas regulators

- isolating gas board
- keg area
- liquor storage area
- post-mix dispensing system
- refrigeration system
- reticulated beer dispensing system:
 - two complete beer lines, from keg to beer tap
 - approved cleaning keg or dosing unit
- small equipment:
 - safety goggles and gloves
- cleaning agents and chemicals:
 - ‘Corrosive 8’ detergents
 - general cleaning agents
 - low pH detergents
 - one-part detergent solutions
 - specialised-part cleaning agents
 - two-part detergent solutions
- wide commercial range of alcoholic and non-alcoholic bar stock
- organisational specifications and other documentation:
 - equipment manufacturer instructions
 - Australian standards that directly impact on cellar operations:
 - AS5034 Installation and use of inert gases for beverage dispensing
 - AS3780 The storage and handling of corrosive substances
 - Australia New Zealand Food Standards (ANZFS) Code or plain English documents issued by national, state or territory government regulators
 - SDS for hazardous substances used in cellars
 - current commercial policies and procedures used for the operation of cellars
- industry manual or electronic stock control system.

Assessors must satisfy the Standards for Registered Training Organisations’ requirements for assessors; and:

- have worked in industry for at least three years where they have applied the skills and knowledge of this unit of competency.

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694>