



Australian Government

SITHFAB008 Operate and monitor cellar systems

Release: 1

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Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to work safely in a cellar. It requires the ability to operate and maintain beverage dispensing systems; and monitor refrigeration systems, the overall safety of cellar operations and the quality of beverage products.

Cellar covers any area used as the storage location for bulk beverages and the equipment that supports its service. This unit applies to hotels, clubs, casinos and sporting venues, but is also relevant to restaurants, or any other permanent or temporary catering venue where a cellar is maintained.

This unit applies to any person who has responsibility for the operation and monitoring of a cellar. They may be a dedicated cellar person, a senior bar attendant, a manager or a business owner and they sometimes have stock control responsibilities.

Safety issues and compliance requirements are a key focus of the unit. These reflect compliance requirements under work health and safety (WHS) legislation and obligations under AS 5034 Installation and use of inert gases for beverage dispensing.

Pre-requisite Unit

Nil

Competency Field

Food and Beverage

Unit Sector

Hospitality

Elements and Performance Criteria

ELEMENTS

Elements describe the essential outcomes.

1. Operate and maintain beverage dispensing systems.

PERFORMANCE CRITERIA

Performance criteria describe the performance needed to demonstrate achievement of the element.

- 1.1. Operate beer systems according to manufacturer instructions and relevant safety requirements.
- 1.2. Tap kegs according to safety requirements and

- manufacturer instructions.
- 1.3. Handle, connect and store beverage gas according to relevant safety standards.
 - 1.4. Check post-mix systems for effective operation and change syrup boxes as required.
 - 1.5. Clean beverage system parts according to manufacturer instructions and safety requirements.
 - 1.6. Use chemicals safely according to product instructions.
 - 1.7. Correct or report dispensing system faults to appropriate person according to scope of individual responsibility.
2. Use and monitor refrigeration systems.
 - 2.1. Monitor and accurately measure refrigeration system and adjust to comply with product requirements.
 - 2.2. Perform routine checking of glycol levels and cleaning of vents, ensuring safe use of chemicals at all times.
 - 2.3. Promptly identify refrigeration faults and report to qualified refrigeration mechanic according to organisational procedures.
3. Monitor overall cellar safety.
 - 3.1. Make regular routine checks of gas systems according to relevant safety standards.
 - 3.2. Systematically monitor use and storage of chemicals and ensure safety requirements are met.
 - 3.3. Monitor cellar area for safety signage and take action to rectify deficiencies.
 - 3.4. Proactively provide relevant information about safety issues to other workers.
4. Monitor quality of beverage products.
 - 4.1. Monitor cellar temperature to ensure optimum storage conditions for different beverage products.
 - 4.2. Systematically check cellar conditions to ensure the requirements of the Australia New Zealand Food Standards (ANZFS) Code are met.
 - 4.3. Use systematic product rotation to maintain quality.
 - 4.4. Use manual or electronic stock control systems to monitor quality of products and control stock during receiving, storage and issuing.
 - 4.5. Test quality of beverage products regularly and identify faults.
 - 4.6. Take appropriate action to rectify faults within scope of own responsibility, or report to appropriate person.

Foundation Skills

Foundation skills essential to performance in this unit, but not explicit in the performance criteria are listed here, along with a brief context statement.

SKILLS	DESCRIPTION
Reading skills to:	<ul style="list-style-type: none"> • read and interpret: <ul style="list-style-type: none"> • ANZFS codes • complex manufacturer instructions for operating a range of cellar equipment • logbook entries • Safety Data Sheets (SDS) • safety procedures and signs • stock control system records.
Writing skills to:	<ul style="list-style-type: none"> • report faulty equipment • complete logbook entries for testing and checking activities.
Oral communication skills to:	<ul style="list-style-type: none"> • make accurate verbal reports on dispensing system faults.
Numeracy skills to:	<ul style="list-style-type: none"> • calculate and document complex calibrations of a range of cellar equipment • calculate dilution requirements for chemicals and cleaning products • measure temperatures for the storage of cellar stock items.
Problem-solving skills to:	<ul style="list-style-type: none"> • monitor cellar conditions and the operational efficiency and safety of cellar equipment to identify and rectify faults in operational cellar systems within scope of own role.
Teamwork skills to:	<ul style="list-style-type: none"> • provide practical information about cellar issues to colleagues.
Technology skills to:	<ul style="list-style-type: none"> • work with equipment at an operational and basic maintenance level.

Unit Mapping Information

SITHFAB301 Operate and monitor cellar systems

Links

Companion Volume implementation guides are found in VETNet -

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