



Australian Government

SITHFAB028 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.

The skills in this unit must be applied in accordance with Commonwealth and State/Territory legislation, Australian/New Zealand standards and industry codes of practice.

No occupational licensing, certification or specific legislative requirements apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Competency Field

Food and Beverage

Unit Sector

Hospitality

Elements and Performance Criteria

ELEMENTS

Elements describe the

PERFORMANCE CRITERIA

Performance criteria describe the performance needed to

*essential outcomes**demonstrate achievement of the element.*

- | | |
|--|---|
| 1. Operate and maintain beverage dispensing systems. | 1.1. Operate beverage 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. |
| 2.1. 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:	• read and interpret: • ANZFS Code • manufacturer instructions for operating cellar equipment • logbook entries • Safety Data Sheets (SDS) • safety procedures and signs • stock control system records.
Writing skills to:	• report faulty equipment • complete logbook entries for testing and checking activities.
Oral communication skills to:	• make accurate verbal reports on dispensing system faults.
Numeracy skills to:	• calculate and document complex calibrations of cellar equipment • calculate dilution requirements for chemicals and cleaning products • measure temperatures for the storage of cellar stock items.
Problem-solving skills to:	• 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:	• provide practical information about cellar issues to colleagues.
Technology skills to:	• work with equipment at an operational and basic maintenance level.

Unit Mapping Information

Supersedes and is equivalent to SITHFAB008 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>

Assessment Requirements for SITHFAB028 Operate and monitor cellar systems

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 beverage dispensing system components 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 the 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:
 - beverage system parts:
 - 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, including 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; or
- a simulated industry environment set up for the purposes of assessment.

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

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