



Australian Government

Department of Education, Employment and Workplace Relations

SITHFAB227A Operate and monitor cellar systems

Revision Number: 1

SITHFAB227A Operate and monitor cellar systems

Modification History

Not applicable.

Unit Descriptor

Unit descriptor

This unit describes the performance outcomes, skills and knowledge required to work safely in a cellar. It includes the operation of beverage dispensing systems and the quality monitoring of beverage products.

Note that the word 'cellar' is used in its broadest sense, and means any area used as the storage location for bulk beverages and the equipment that supports its service.

The safety requirements covered by this unit reflect compliance requirements under Occupational Health and Safety legislation. Obligations under Australian Standard AS 5034-2005 Installation and use of inert gases for beverage dispensing and associated standards also apply.

States and territories also have legislative requirements in relation to service of alcohol.

Application of the Unit

Application of the unit This unit applies to any individual who has responsibility for the operation and routine monitoring of beverage dispensing equipment and for the monitoring of beverage quality in a hospitality establishment. Depending on the nature and size of the business and particular job roles, this individual may be a dedicated cellar person, a senior bar attendant, a manager or a business owner. The individual may or may not also have store person responsibilities. Safety issues and compliance requirements are a key focus of the unit.

The general knowledge and basic skills required by bar workers more generally are found in units such as SITHFAB002C Operate a bar and SITHFAB001C Clean and tidy bar areas.

This unit has extensive application in hotels, clubs, casinos and sporting venues, but it may also be relevant in restaurants, or any other permanent or temporary catering venue where a cellar is maintained.

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units Nil

Employability Skills Information

Employability skills This unit contains employability skills.

Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.

Performance criteria describe the required performance needed to demonstrate achievement of the element. Where ***bold italicised*** text is used, further information is detailed in the required skills and knowledge and/or the range statement. Assessment of performance is to be consistent with the evidence guide.

Elements and Performance Criteria

ELEMENT

PERFORMANCE CRITERIA

- | | |
|---|---|
| 1 Operate and maintain beverage dispensing systems. | 1.1 Operate <i>beer systems</i> according to with manufacturer instructions and relevant safety requirements.
1.2 Tap kegs according to <i>safety requirements</i> 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 <i>beverage system parts</i> in accordance with manufacturer instructions and safety requirements.
1.6 Use <i>chemicals</i> safely according to relevant standards and enterprise procedures.
1.7 Correct or report <i>dispensing system</i> faults to the appropriate person according to scope of individual responsibility and enterprise contracting arrangements. |
| 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 <i>refrigeration</i> mechanic according to enterprise procedures. |

ELEMENT	PERFORMANCE CRITERIA
3 Monitor overall cellar safety.	3.1 Make regular routine checks of gas systems according to relevant safety standards. 3.2 Systematically monitor the use and storage of chemicals and ensure safety requirements are met. 3.3 Monitor the cellar area to ensure appropriate safety signage and take action to rectify any deficiencies. 3.4 Proactively provide relevant information to other workers in relation to safety issues.
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 Code are met. 4.3 Use systematic product rotation to maintain quality. 4.4 Use manual or electronic stock control system to assist in monitoring the quality of products and controlling stock during receiving, storage and issuing. 4.5 Test the quality of beverage products regularly and identify faults. 4.6 Take appropriate action to rectify faults within scope of individual responsibility or report and follow up with the appropriate person.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

This section describes the essential skills and knowledge and their level, required for this unit.

The following skills must be assessed as part of this unit:

- communication skills to provide practical information about cellar issues to colleagues
- literacy skills to:
 - read and comprehend enterprise or manufacturer logbooks or incident reports, safety requirements. Standards and signage, ANZFSC codes and stock control system records
 - record faults and equipment monitoring, testing and checking activities
- numeracy skills to effectively monitor regulators, measure temperature and calculate quantities of chemicals and cleaning agents
- problem-solving skills to identify and rectify problems with beverage quality
- technology skills to work with equipment at an operational and basic maintenance level.

The following knowledge must be assessed as part of this unit:

- general knowledge of cellar compliance requirements under various legislation, including:
 - Health Act
 - Occupational Health and Safety legislation
 - Food Standards Australia New Zealand Act 1991
- particular requirements of the Australia New Zealand Food Standard code that directly impact on cellar operations
- requirements of the various Australian standards that directly impact on cellar operations, including:

AS5034-2005 Installation and use of inert gases for beverage dispensing, and associated standards

AS3780-1994 The Storage and handling of corrosive substances

- working knowledge of beverage gas system operation, including:
 - key components of beverage dispensing systems
 - how to handle, store, connect and disconnect beverage gas cylinders (including different types of cylinder systems and different types of 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 leaks (including monitoring of regulators, drop tests, spray tests, disconnecting and re-connecting leads)

REQUIRED SKILLS AND KNOWLEDGE

- typical roles and responsibilities of different people in operating and maintaining the system (eg within the hospitality establishment, external contractors)
- techniques for safe lifting and handling
- procedures and safety requirements for the use and storage of hazardous substances such as chemicals and other cleaning agents, including labelling and Material Safety Data Sheets
- correct and environmentally sound disposal methods for hazardous substances
- overview knowledge of the way that beer is brewed and what this means for cellar operations
- cellar products (which must include beer) and their characteristics, including:
 - correct handling and storage
 - shelf life
 - potential faults.

Evidence Guide

EVIDENCE GUIDE

The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, the range statement and the Assessment Guidelines for this Training Package.

Critical aspects for assessment and evidence required to demonstrate competency in this unit

Evidence of the following is essential:

- knowledge and understanding of the safety requirements for operating cellar equipment
- ability to operate cellar equipment within those safety requirements
- ability to maintain cellar hygiene and tidiness
- ability to service and clean equipment and lines
- ability to identify and rectify quality issues affecting cellared beverages.

EVIDENCE GUIDE

Context of and specific resources for assessment

Assessment must ensure:

- access to a fully operational cellar, including industry-current equipment and actual products as follows:
 - liquor storage area
 - keg area
 - post-mix system
 - two complete beer lines (from keg to beer tap)
 - manifolds
 - cool room
 - transfer leads
 - couplers
 - connectors
 - gas regulators
 - chemicals, cleaning equipment and procedures
 - safety goggles and gloves
 - approved cleaning keg or dosing unit
 - appropriate stock
- use of a typical industry manual or electronic stock control system.

Methods of assessment

A range of assessment methods should be used to assess practical skills and knowledge. The following examples are appropriate for this unit:

- direct observation of the candidate operating a bulk dispensing system or other cellar equipment
- direct observation of the candidate carrying out maintenance of beverage system parts
- written or oral questions to test knowledge of common faults in beer, maintenance techniques for bulk dispensing systems and cellar safety issues
- review of portfolios of evidence and third-party workplace reports of on-the-job performance by the candidate.

Holistic assessment with other units relevant to the industry sector, workplace and job role is recommended, for example:

- SITHFAB002A Operate a bar
- SITXINV002A Control and order stock.

Range Statement

RANGE STATEMENT

The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. ***Bold italicised*** wording in the performance criteria is detailed below.

Beer systems may include:

- direct pull systems
- party kegs
- multiple hook-up
- flow back systems
- refrigerated beer line systems
- ice bank systems
- Temprite or instantaneous cooler system.

Safety requirements may relate to:

- legislative requirements
- requirements under Australian Standards
- correct lifting, moving and handling techniques for kegs and cylinders
- safe use of electrical equipment.
- dealing with pressure factors
- chemical and detergent use, including manual or a dosing unit detergent system
- correct servicing and maintenance of equipment which operate under pressure e.g. connectors & couplers
- conducting risk assessments.

Beverage system parts must include:

- beer lines
- beer taps
- couplers
- leads
- connectors
- manifolds
- FOB detectors
- beer pumps.

RANGE STATEMENT

Chemicals may include:

- 'Corrosive 8' detergents
- low PH detergents
- general cleaning agents
- two-part detergent solutions
- one-part detergent solutions
- specialised-part cleaning agents
- cleaning of lines & equipment.

Dispensing systems must include:

- beer
- post-mix syrups.

Dispensing systems may include:

- spirits
- wine.

Refrigeration systems must include:

- glycol system or refrigerated beer line system
- compressors
- chiller plates
- glycol tanks and pumps.

Refrigeration systems may include:

- cold rooms
- cabinets
- portable systems
- chilled beer fonts
- ice bank or water chilled system
- Temprite or instantaneous cooler system.

Gas system must include:

- checking for gas leaks (e.g. drop tests, spray tests)
- isolating gas board
- monitoring of regulator pressures
- monitoring alarms
- types of beverage gases
- AS 5034 requirements
- gas cylinder handling, storage and connection.

RANGE STATEMENT

- Beverage products may include:
- bulk and packaged beers
 - wine
 - spirits
 - liqueurs
 - aerated and mineral waters
 - post-mix
 - juices and syrups
 - ancillary cellar products (e.g. paper products).
- Faults may include:
- heady beer
 - flat beer
 - cloudy beer
 - sour beer
 - no or slow beer flow.
- Appropriate action to rectify faults may include:
- gas systems checking, identification and adjustment
 - refrigeration checking, identification and adjustment
 - housekeeping, cleaning and maintenance
 - stock control, rotation of stock.

Unit Sector(s)

Sector Hospitality

Competency field

Competency field Food and Beverage