

Overview

This standard covers the skills and knowledge needed for you to carry out cask beer preparation and racking in brewing. This standard details how the skills required in monitoring and maintaining storage systems are important to the product safety and quality. It also covers improving systems and communications, evaluating procedures and recommending appropriate changes. This standard also covers understanding the principles of the preparation of finished beer for cask racking, and the maturation, storage and handling of cask beer in brewing. It covers the purpose of cask conditioning, the use of finings, hop preparations, cask installations and cask storage. This standard is for you if you are involved in monitoring storage systems and procedures where you require a broad knowledge and understanding of the preparation of finished beer for cask racking, and the maturation, storage and handling of cask beer in brewing.

Performance criteria

You must be able to:

Monitor storage systems and procedures

1.
monitor and follow hygiene, health and safety and environmental procedures
2.
maintain control systems to monitor the condition of materials and the storage facility
3.
maintain control systems to limit risks and comply with legal and company requirements and evaluate their effectiveness
4.
complete the necessary documentation in accordance with company procedures
Recommend areas for improvement and communicate with others
5.
evaluate handling and storage systems and procedures for effectiveness and find areas for improvement
6.
evaluate the impact on operations of any deficiencies in control systems and procedures and take the necessary relevant action
7.
make suggestions for improvement to the relevant person
8.
establish and maintain spoken and written communication with your managers and colleagues

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Knowledge and understanding

You need to know and understand:

1.
the organisational health and safety, hygiene, environmental and quality standards and instructions
 - 1.1
the personal protective equipment required
 - 1.2
the work area tools and equipment needed
 - 1.3
why it is important to check the cleanliness of work area, tools and

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