

COURSE CONTENT OVERVIEW

Cellar Management

This Cellar Management course has been designed for people who work in any establishment that incorporates bar service. This includes people who work in bars, pubs, restaurants, hotels and cafes.

This course will make sure that all bar and cellar staff are adequately trained in the skills needed to deliver top quality beer and maintain the health, safety and hygiene of the cellar. It outlines how to ensure any delivery to your premises is stored and prepared correctly for service so that any pint pulled in your establishment is of the highest quality.

Module One: Introduction

This module focuses on the importance of cellar management to the success of your business, helping you to understand what qualifies as a 'perfect pint' and how you can achieve one. Additionally, it details how to carry out a risk assessment and the procedure for reporting accidents on the premises.

- Benefits of good cellar management
- What is a 'perfect pint'?
- Types of beer
- Styles of beer
- Employer and employee responsibilities in the workplace
- Risk assessments
- Accident reporting
- Accident record keeping

Module Two: Delivery and Storage

This module details the various types of cellar drops you might find in a cellar, as well as the ways to properly accept and store a delivery of beer to your premises. Additionally, this module will explain the various stages needed to prepare a cask for service, from delivery to dispense.

- Cellar deliveries
- Cellar drops
- Drop and door safety
- Awareness of hazards
- How to receive deliveries and store your beer
- Preparing casks for service
- Storage of kegs

Module Three: Cellar Health and Safety: Beverage Gas

This module details the various types of beverage gases that you will encounter in the cellar and the risks associated with them.

- Gas management and safety
- Personal protective equipment for the safe handling of gas cylinders
- What should be done in the event of a gas leak?
- Fire and gas
- Lifting procedures

Module Four: Cellar Health and Safety: Cleaning Procedures

This module explains the correct cleaning procedures that you need to carry out to maintain a high standard of hygiene, health, and safety in the cellar. Additionally, it will detail cask and keg line cleaning procedures needed to ensure your lines are kept in top condition.

- Cellar hygiene
- Cask line cleaning
- Keg line cleaning
- Control of Substances Hazardous to Health (COSHH)

Module Five: Serving Your Beer

This module explains how to maintain high standards of personal, bar and glass hygiene, helping to ensure that you adhere to regulations and get the most out of your product. Additionally, this module will provide you with methods of controlling wastage, increasing your profits and reducing your wasted stock.

- Bar hygiene
- Glass hygiene
- Glasswasher maintenance
- Renovater treatment
- Checking glass cleanliness
- Methods for renovating glassware
- Personal hygiene
- Health and safety
- Controlling wastage
- Pulling the perfect pint

Module Six: What's Wrong with My Beer?

This module provides a troubleshooting guide to assist you if you encounter a problem on the bar. The information contained will help you to determine the source of your beer-related problem and will help you understand how to go about rectifying it.

- Why is there no beer at the dispense?
- Why does my beer taste like that?
- Why is my beer flat?
- Why is my beer hazy?
- Why is my beer fobbing?

Aims of the training

By the end of this course, learners will:

- Understand the different types of keg and cask beers that are available.
- Identify why cellar management is important for a business.
- Know how to safely accept and store beer deliveries to ensure your stock remains at optimum quality.
- Understand the importance of routine cleaning and high hygiene standards to the overall quality of your stock.
- Realise the dangers that cellars can pose and how to take the necessary measures to prevent hazards.