

<b>UNIT TITLE:</b> OPERATE A CELLAR SYSTEM		<b>NOMINAL HOURS:</b> 45
<b>UNIT NUMBER:</b> D1.HBS.CL5.05		
<b>UNIT DESCRIPTOR:</b> This unit deals with the skills and knowledge required to operate a cellar system within the hotel industries workplace context		
<b>ELEMENTS AND PERFORMANCE CRITERIA</b>	<b>UNIT VARIABLE AND ASSESSMENT GUIDE</b>	
<p><b>Element 1: Operate and maintain bulk dispensing systems</b></p> <p>1.1 Operate <i>bulk dispensing systems</i> in accordance with manufacturer's instructions and safety requirements</p> <p>1.2 Monitor temperature, carbonation and pump pressure</p> <p>1.3 Clean connectors, extractors and heads hygienically</p> <p>1.4 Set up nitrogen and integrated systems safely in accordance with manufacturer's specifications</p> <p>1.5 Identify faulty products and product delivery problems promptly and implement corrective action</p> <p><b>Element 2: Operate and maintain beer reticulation systems</b></p> <p>2.1 Operate and clean beer reticulation systems in accordance with manufacturer's instructions</p> <p>2.2 Follow safety procedures regarding handling, connecting and storing of gas</p>	<p><b>Unit Variables</b></p> <p>The Unit Variables provide advice to interpret the scope and context of this unit of competence, allowing for differences between enterprises and workplaces. It relates to the unit as a whole and facilitates holistic assessment</p> <p>This unit applies to all industry sectors that require to operate a cellar system within the labour divisions of the hotel and travel industries and may include:</p> <p>1. Food and Beverage Service</p> <p><i>Bulk dispensing systems</i> may include:</p> <ul style="list-style-type: none"> <li>• beer</li> <li>• spirits</li> <li>• wine</li> <li>• post-mix syrups</li> </ul> <p><i>Refrigeration systems</i> may include:</p> <ul style="list-style-type: none"> <li>• cold rooms</li> <li>• cabinets</li> <li>• instantaneous coolers</li> <li>• portable coolers</li> </ul> <p><i>Refrigerator components</i> may include:</p> <ul style="list-style-type: none"> <li>• vents, coils and filters</li> <li>• seals and catches</li> </ul>	

**Element 3: Use and maintain *refrigeration systems***

- 3.1 Measure refrigerator temperatures accurately and adjust correctly to comply with product requirements
- 3.2 Clean and maintain *refrigerator components*
- 3.3 Set or re-set walk-in alarms to manufacturer's specifications
- 3.4 Recognise and repair/report *basic mechanical faults* in accordance with enterprise procedures

**Element 4: Monitor quality of cellar products**

- 4.1 Test regularly quality of *cellar products* and identify faults
- 4.2 Make adjustments within scope of individual responsibility or report faults to the *appropriate person or people*
- 4.3 Use bin and keg card systems to assist in monitoring the quality of products and controlling stock
- 4.4 Keep cellar tidy, clean and free from litter.
- 4.5 Monitor cellar temperature

*Basic mechanical faults* may include:

- control system faults
- error codes

*Cellar products* may include:

- beers
- spirits
- wine
- post-mix syrups

*Appropriate person or people* may include:

- manager
- maintenance personnel on site
- specialist trades people

**Assessment Guide**

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

- knowledge of potential faults
- knowledge of the shelf life of cellar products
- knowledge of the correct handling and storage of cellar products
- knowledge of the potential dangers of working with gas and pressure
- knowledge of the specific safety requirements of the cellar
- demonstrated ability to operate a cellar system

**Linkages To Other Units**

- Receive and store stock
- Operate a bar facility
- Manage responsible service of alcohol
- Process liquor sales at a bar facility

**Critical Aspects of Assessment**

Evidence of the following is essential:

- demonstrated understanding of the safety requirements in relation to operating the cellar
- demonstrated ability to maintain the quality of products stored in the cellar in accordance with enterprise procedures and systems
- demonstrated ability to identify faults/problems and where appropriate to situation and level of responsibility, rectify identified faults/problems
- demonstrated ability to keep the cellar clean, tidy and hygienic

**Context of Assessment**

This unit may be assessed on or off the job

- assessment should include practical demonstration of the ability to operate a cellar system either in the workplace or through a simulation activity, supported by a range of methods to assess underpinning knowledge
- assessment must relate to the individual's work area, job role and area of responsibility
- assessment must include project or work activities that allow the candidate to respond to multiple and varying workplace situations that require the candidate to operate a cellar system

**Resource Implications**

Training and assessment to include access to a real or simulated workplace; and access to workplace standards, procedures, policies, guidelines, tools and equipment

**Assessment Methods**

The following methods may be used to assess competency for this unit:

- case studies
- observation of practical candidate performance
- oral and written questions
- portfolio evidence
- problem solving
- role plays

- third party reports completed by a supervisor
- project and assignment work

**Key Competencies in this Unit**

*Level 1 = competence to undertake tasks effectively*

*Level 2 = competence to manage tasks*

*Level 3 = competence to use concepts for evaluating*

<b>Key Competencies</b>	<b>Level</b>	<b>Examples</b>
Collecting, organising and analysing information	1	Identify the storage requirements and shelf life of cellar products
Communicating ideas and information	0	
Planning and organising activities	2	Plan appropriate cellar maintenance activities
Working with others and in teams	1	Communicate with other co-workers
Using mathematical ideas and techniques	0	
Solving problems	1	Identify and repair basic mechanical faults
Using technology	0	