

Carry out cask beer preparation and racking in brewing

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.

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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
2. the personal protective equipment required
3. the work area tools and equipment needed
4. why it is important to check the cleanliness of work area, tools and equipment
5. what the purposes of cask conditioning are
6. why it is necessary to control yeast concentration and count
7. what the typical yeast concentrations and count values are
8. how to condition residual fermentable sugars
9. what the typical residual fermentable sugar values are
10. why residual fermentable sugars are retained
11. why priming sugar is added
12. what the origin, nature and action of auxiliary finings are
13. what the origin, nature and action of isinglass finings are
14. how to store prepared finings mixtures before use
15. what the addition rates and procedures for finings are
16. the operating principles of a finings addition apparatus
17. what types of hops and hop preparations used for cask beer are
18. why hops and hop preparations are added
19. how to prepare and inspect casks for filling
20. typical cask racking installations
21. how casks are filled and how fill volume is controlled
22. typical temperature specifications for beer at racking
23. what the storage temperature should be during conditioning, in the supply chain and at the point of sale
24. what factors influence shelf life of cask beer
25. how to deal with waste materials in accordance with organisational requirements
26. the need for records to be completed within agreed timescales and to an agreed standard
27. what should be communicated, to whom and why it should be done
28. the limits of your authority and the consequences of exceeding them

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