

## Overview

This standard covers the skills and knowledge needed for you to handle and store bright beer in brewing.

This standard details the skills needed to store and use bright beer in accordance with relevant procedures and regulations. This will also cover keeping the storage area clean and tidy, identifying, recording and taking action to correct any changes and problems in storage conditions. Monitoring and maintaining storage conditions is important to product quality and safety.

This standard is also about understanding the principles of handling, transferring and storing bright beer in brewing. It covers the design and features of bright beer plant, equilibration, sampling and brewing.

This standard is for you if you are involved in, and require a broad knowledge and understanding of, the handling and storing of bright beer in brewing.

## Performance criteria

*You must be able to:*

### **Maintain storage conditions**

1. protect goods and materials from avoidable deterioration
2. implement safety and security procedures in accordance with company regulations
3. keep the storage area clean, tidy and free from obstructions and hazards

### **Monitor changes in storage conditions**

4. identify unacceptable variances in storage conditions by regular, careful monitoring
5. identify and record any unacceptable variances and defects in the storage facility and equipment
6. take action within the limits of your authority to correct variances and defects to protect goods and materials
7. report corrective action to the relevant people
8. use the results of monitoring to identify realistic suggestions for improving storage conditions
9. present your suggestions for improvement clearly to the relevant people

## Handle and store bright beer in brewery

## 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 key operational procedures are for moving and transferring bright beer
6. what the basic design features of bright beer plant and pipe work are
7. what the significance of atmospheric oxygen is in the plant
8. where and how inert gases are used in the plant
9. what the essential plant items are for the outlet of a filter to a bright beer tank
10. what the essential plant items are for the outlet of bright beer tank to a filling machine
11. what the purposes of storage (holding) are
12. what the process of equilibration and sampling is
13. what the minimum and maximum residence times are
14. what the beer blending procedures are
15. why it is necessary to blend beer and important to blend beer in accordance with specifications
16. how to calculate using beer blend parameters
17. how to deal with waste materials in accordance with organisational requirements
18. the need for records to be accurate and completed promptly
19. what should be communicated, to whom and why it should be done
20. the limits of your authority and the consequences of exceeding them

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| <b>Relevant Occupations</b>     | Food Preparation Trades; Manufacturing technologies; Process Operatives; Process, Plant and Machine Operatives; Plant and Machine Operatives |
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