

<b>Title</b>	<b>Demonstrate knowledge of beer and beer dispensing systems</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>3</b>

<b>Purpose</b>	People credited with this unit standard are able to: explain the effect of legislation on the sale, service, and labelling of beer; describe different beer styles; explain service area requirements; and explain draught beer storage and dispensing systems.
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<b>Classification</b>	Food and Related Products Processing > Food Production - Beverages
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<b>Available grade</b>	Achieved
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### Guidance Information

- 1 Legislation referred to in this unit standard includes but is not limited to the: Food Act 1981; Food Hygiene Regulations 1974; Weights and Measures Act 1987; Customs and Excise Act 1996; Sale of Liquor Act 1989; their associated regulations and subsequent amendments.
- 2 This unit standard is a general introduction to issues that affect beer service in the trade. For more specific unit standards that relate to bar service see unit standard 1442, beverage knowledge and dispensing equipment see unit standard 14420, maintaining beer tank rooms see unit standard 14429, beer styles see unit standard 16635, maintaining bulk stores and kegs see unit standard 14428.
- 3 *Speciality beers* may include but are not limited to: high adjunct, sorghum, wheat, or fruit beers.

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### Outcomes and performance criteria

#### Outcome 1

Explain the effect of legislation on the sale, service, and labelling of beer.

#### Performance criteria

- 1.1 The explanation links the trading and sales standards or policies of a liquor outlet to the relevant legislation for beer and alcohol products.
- 1.2 The explanation relates the requirements of labelling laws by demonstrating how the labelling laws have been met in the case of tap beer and packaged beer.

Range Food Act 1981, Weights and Measures Act 1987, Customs and Excise Act 1996 and their regulations and amendments.

- 1.3 The explanation outlines the system for the application of excise duty on alcohol products in terms of the requirements of the Customs and Excise Act 1996.

## **Outcome 2**

Describe different beer styles.

### **Performance criteria**

- 2.1 The description identifies the main factors which affect beer style by illustrating the differences between ales, lagers, and at least one speciality beer.

Range factors – raw materials, fermentation, processing, packaging.

- 2.2 The description identifies the main factors which affect beer dispensing and presentation by illustrating the differences between ales, lagers, and at least one speciality beer.

Range factors – beer temperature in glass, maintaining beer quality, enhancing brand identity.

## **Outcome 3**

Explain service area requirements.

### **Performance criteria**

- 3.1 The explanation evaluates drinking utensils in terms of their suitability for use and impact on beer quality and presentation.

Range drinking utensils – type, cleanliness, condition.

- 3.2 The explanation describes the requirements for bar surface and tap-ware in terms of their compliance with Food Hygiene Regulations and company or brand presentation standards.

- 3.3 The explanation describes the requirements for display cabinets and packaged beer in terms of their compliance with Food Hygiene Regulations, brand presentation and aged specification.

- 3.4 The explanation relates the service procedures in place in a liquor service area to the requirements of Food Hygiene Regulations.

## **Outcome 4**

Explain draught beer storage and dispensing systems.

**Performance criteria**

- 4.1 The explanation describes the storage system requirements for kegs and beer tanks in terms of product integrity, age, and temperature.
- 4.2 The explanation describes the dispensing system for tanks in terms of cooling systems, pressure systems, and taps.
- 4.3 The explanation describes the dispensing system for kegs in terms of tapping of kegs, cooling systems, pressure systems, and taps.
- 4.4 The explanation relates to the maintenance of cooling systems in terms of equipment used, coolant type and concentration, line and leak checks, and documentation of faults.
- 4.5 The explanation relates to the maintenance of pressure systems in terms of equipment used, safe pressure requirements, set points, line and leak checks, and documentation of faults.
- 4.6 The general layout of a beer storage and dispensing system is described in terms of equipment and pipework, and the movement of beer between them, for a given outlet.
- 4.7 The explanation outlines system hygiene and cleaning methods in terms of the disconnection and reconnection of beer lines, frequency, detergent use, and temperature.  
  
Range methods – recirculation, soaking.
- 4.8 The explanation outlines the causes of, and solutions to, common dispensing problems.  
  
Range problems – fiery beer, flat beer, hazy beer, off flavours or aromas, non dispensing.

**This unit standard is expiring. Assessment against the standard must take place by the last date for assessment set out below.**

**Status information and last date for assessment for superseded versions**

Process	Version	Date	Last Date for Assessment
Registration	1	6 May 1999	31 December 2022
Review	2	19 August 2004	31 December 2022
Review	3	28 January 2021	31 December 2022

<b>Consent and Moderation Requirements (CMR) reference</b>	0111
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.