

Title	Demonstrate knowledge of beer and beer service		
Level	3	Credits	6

Purpose	<p>This unit standard is for people serving or studying the service of alcoholic beverages in the hospitality industry.</p> <p>People credited with this unit standard are able to demonstrate knowledge of: draught beer storage and dispensing systems; beer service area requirements; and beer styles and presentation.</p>
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Classification	Hospitality > Food and Beverage Service
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Available grade	Achieved
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Guidance Information

1 Definition

Establishment requirements referred to in this unit standard may include but are not limited to the applicable procedures found in the following: establishment performance guidelines and standards; equipment manufacturer's procedures and specifications; Government and local body legislation.

2 Reference

Reference texts may include but are not limited to – Cousins, J. and Weekes, S. (2020) *Food and Beverage Service*. 10th ed. London, UK: Hachette;
Alworth, J. (2015) *The beer Bible*. New York, NY: Workman, or the most recent editions available;

also informative are Society of Beer Advocates available at <https://www.soba.org.nz/> and Brewers Guild of New Zealand available at <https://www.brewersguild.org.nz/>.

3 Legislation relevant to this unit standard includes but are not limited to – Food Act 2014, Health and Safety at Work Act 2015, Sale and Supply of Alcohol Act 2012, Sale and Supply of Alcohol Regulations 2013.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of draught beer storage and dispensing systems.

Performance criteria

- 1.1 Storage system requirements for kegs are described in accordance with establishment requirements.
- Range may include but is not limited to – product integrity, age, temperature.
- 1.2 Beer storage and dispensing system layout is described.
- Range may include but is not limited to – cooling systems, pressure systems, equipment and pipework, taps.
- 1.3 Beer system hygiene and cleaning methods are described in terms of disconnection and reconnection of beer lines, frequency of cleaning, detergent use and temperature.
- Range methods may include but are not limited to – re-circulation, soaking.
- 1.4 The causes of, and solutions to, beer dispensing problems are described in accordance with reference texts.
- Range problems may include but are not limited to – fiery beer, flat beer, hazy beer, off-flavours and aromas, non-dispensing.

Outcome 2

Demonstrate knowledge of beer service area requirements.

Performance criteria

- 2.1 The suitability and impact on quality of utensils for beer service and presentation are described in accordance with reference texts.
- Range quality may include but is not limited to – type, cleanliness, condition, brand.
- 2.2 Bar surface and tap-ware requirements for the service and presentation of beers are described in accordance with legislative compliance, and establishment and brand presentation requirements.
- 2.3 Packaged beer display requirements are described in relation to beer quality, brand presentation and compliance with food hygiene regulations, and in accordance with establishment requirements.
- Range beer quality may include but is not limited to – age, light strike, storage temperature and conditions, packaging type; presentation includes but is not limited to – facings, category management, packaging integrity.

- 2.4 Beer service and presentation procedures are described in accordance with establishment requirements, reference texts, and food hygiene regulations.

Outcome 3

Demonstrate knowledge of beer styles and presentation.

Performance criteria

- 3.1 The characteristics of ales and lagers are described in accordance with reference texts.

Range ales and lagers may include but are not limited to – dark, wheat, stouts, porters, pilsner, cask beer; evidence is required of an example of one New Zealand and one overseas brand for each item in the range.

- 3.2 The factors affecting the presentation of ales and lagers are described in accordance with reference texts.

Range factors may include but are not limited to – dispensing technique, beer temperature in glass, beer quality, beer branding, glassware, tap beer, packaged beer.

- 3.3 Key steps in the brewing process are described in accordance with reference texts.

Range brewing process may include but is not limited to – raw materials, fermentation, processing, packaging.

Planned review date	31 December 2026
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	23 February 2000	31 December 2013
Rollover and Revision	2	25 July 2006	31 December 2017
Review	3	12 December 2008	31 December 2017
Review	4	20 February 2014	31 December 2017
Revision	5	19 November 2015	31 December 2017
Revision	6	21 July 2016	31 December 2020
Review	7	25 January 2018	31 December 2023
Review	8	25 November 2021	N/A

Consent and Moderation Requirements (CMR) reference	0112
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Comments on this unit standard

Please contact Ringa Hora Services Workforce Development Council qualifications@ringahora.nz if you wish to suggest changes to the content of this unit standard.