

## **BIIAB Award in Beer Cellar Quality – Cellar management**

*Recommended for all licensees experienced or not. Will enable all licensees to be educated in the current policies and procedures of handling Cask and Keg Beers.*

### Course Objectives

By the end of the programme you will be able to

- List the four main ingredients of Beer and explain how each one affects the beers' flavour and characteristics.
- Identify the business benefits of managing beer correctly.
- State the basic aspects of receiving and controlling cellar stock.
- Outline how to maintain personal and food hygiene standards at each point from brewery to bar.
- Describe how to dispense "the perfect pint" of draught beers, lagers and stout.
- Explain how to maintain a safe and effective cellar
- Outline the process of conditioning and describe how to maintain and dispense cask ales
- Describe product dispense systems and demonstrate how to maintain them.

### Course Agenda

9.30 – 10.00	Introductions
10.00 – 12.30	BII Award in Beer Cellar Quality - theory Focus on Quality
12.30 - 1.15	Lunch
1.15 – 3.00	BII Award in Beer Cellar Quality – Practical session Focus on quality
3.00 – 4.00	BII ABCQ Examination

Duration: One Day

Cost: £50.00 Thwaites Applicants