

BIIAB Level 2 Award in Beer and Cellar Quality (Cask and Keg) 610/3737/0

The specimen questions contained in this document are representative of the type of questions used to assess candidates taking the BIIAB Level 2 Award in Beer and Cellar Quality Principles of Customer Service multiple choice question examination.

The examination comprises of **30** multiple choice questions and lasts **45 minutes**. Candidates have to correctly answer **23 out of 30 questions to pass**.

The answers to each of these questions are shown on the last page.

Specimen Questions

- 1. Which ingredient in beer contributes colour to the final product?**
 - A Hops
 - B Water
 - C Yeast
 - D Malted barley
- 2. Incorrectly served and poor-quality beer will have what effect on a business?**
 - A Decreased wastage
 - B Reduced profitability
 - C Lower staff turnover
 - D Increased profitability
- 3. Which of the following best describes the key features of a 'perfect pint'?**
 - A Cold clean glass, correct temperature, maximum 5% head size
 - B Cold clean glass, room temperature, maximum 10% head size
 - C Clean glass straight from the glasswasher, maximum 5% head size
 - D Cold glass, room temperature, no head
- 4. Which of the following is a characteristic of cask beer?**
 - A It is pasteurised or sterile filtered
 - B It is served at between 2 and 5 degrees centigrade
 - C It is a live, fresh product
 - D It is ready to serve on delivery
- 5. Which of the following best describes a characteristic of keg beer?**
 - A It is served at between 11 and 13 degrees centigrade
 - B It requires conditioning in the cellar
 - C It contains live yeast and sediment
 - D It is served under gas pressure
- 6. How should nozzles and sparklers be stored after they have been cleaned?**
 - A In a clean, dry vessel
 - B In a glass of soda water
 - C In a glass of cold water
 - D In the glasswasher machine

- 7. Which of the following is best practice for maintaining cellar hygiene?**
- A Switch the cooling fans off overnight
 - B Clean the cellar floor with line cleaning solution
 - C Store equipment in a bucket of cold water
 - D Clean beer spillages up immediately
- 8. What piece of equipment keeps the cellar at a constant correct temperature?**
- A The remote cooler
 - B The cooling fans
 - C The Ale Python Cooler
 - D The gas dispense unit
- 9. If the temperature in the cellar is too high, how will it affect cask beer?**
- A Cask beer will take longer to condition
 - B The shelf life of cask beer will increase
 - C Cask beer will go off more quickly
 - D Cask beer will not dispense at the bar
- 10. How many days ahead of the 'best before' date should cask beer have on delivery?**
- A 7 days
 - B 14 days
 - C 20 days
 - D 28 days
- 11. Which of the following is a principle of stock rotation?**
- A Use the oldest keg first
 - B Use the largest keg first
 - C Use the newest keg first
 - D Use the smallest keg first
- 12. As a minimum, how frequently should all keg lines be cleaned?**
- A Every 3 days
 - B Every 7 days
 - C Every 14 days
 - D Every month

- 13. When conditioning cask beer in a horizontal position on stillage, when should a hard peg be inserted into the shive?**
- A Whilst the beer is conditioning
 - B Immediately after delivery
 - C If the conditioning is brisk or lively
 - D When the beer is fully conditioned
- 14. When conditioning cask beer using the vertical extractor system, what actions should be taken before venting the cask?**
- A Allow the beer to settle and clean the keystone
 - B Tilt the cask at a 45 degree angle
 - C Insert a hard peg into the shive
 - D Remove the keystone and sample the beer
- 15. What action should be taken before disconnecting an empty keg?**
- A Refill the fob detector
 - B Turn the remote cooler off
 - C Turn the gas off
 - D Replace the hard peg with a soft peg
- 16. What is the reason for holding glasses near the base when dispensing beer?**
- A It makes the glass more stable
 - B It creates a bigger head on the beer
 - C It cools down the glass
 - D It reduces the risk of cross contamination
- 17. What is the correct way to pour a 'perfect pint' of keg beer?**
- A Hold the glass at a 45-degree angle, open the tap fully, and straighten the glass up as the beer reaches the top
 - B Hold the glass at a 45-degree angle, half open the tap to create the head, and straighten the glass up as the beer reaches the top
 - C Hold the glass straight, open the tap fully and swirl the glass to create the head
 - D Hold the glass at a 45-degree angle, open the tap fully, and keep the nozzle submerged in the beer
- 18. Which of the following describes a hygienically clean glass?**
- A Washed in a glasswasher and dried with a cloth
 - B Washed in a glasswasher and left to air dry
 - C Brand new and polished with a cloth
 - D Hand washed in a sink with cold water

Mark Scheme

Q	Answer	Assessment Criteria
1	D	1.2 Identify the characteristics ingredients contribute to beer
2	B	2.1 State the business benefits of serving beer correctly
3	A	2.4 State the key requirements for a perfect pint
4	C	3.1 State the characteristics of cask beer
5	D	3.2 State the characteristics of keg beer
6	A	4.5 State the process of cleaning spouts and nozzles on the bar
7	D	5.1 State how to maintain cellar hygiene
8	B	5.2 State the cellar temperature and how to maintain it
9	C	5.3 State how temperature affects beer
10	B	6.2 State the recommended best before dates for cask and keg on delivery
11	A	6.4 State the principles of stock control
12	B	7.3 Identify the procedures for cleaning cask and keg lines
13	D	8.4 State the process of conditioning cask beer when container is in a horizontal position
14	A	8.5 State the process of conditioning cask beer when container is in an upright position
15	C	9.3 State how to change a keg

16	D	10.1 State how and why the glass should be held when dispensing beer
17	A	10.2 State how to pour keg beer
18	B	11.2 State key hygiene standards for glass washing