



Qualification Guidance Document

BIIAB Level 2 Award in Beer and Cellar Quality (Cask and Keg)

England – 610/3737/0

About Us

At BIIAB Qualifications Limited we continually invest in high quality qualifications, assessments and services for our chosen sectors. As a UK leading sector specialist, we continue to support employers and skills providers to enable individuals to achieve the skills and knowledge needed to raise professional standards across our sectors.

BIIAB Qualifications Limited have an on-line registration system to help customers register learners on its qualifications, units and exams. In addition, it provides features to view exam results, invoices, mark sheets and other information about learners already registered.

The system is accessed via a web browser by connecting to our secure website using a username and password: [Skills and Education Group Awards Secure Login](#)

Sources of Additional Information

The [BIIAB Qualifications Limited](#) website provides access to a wide variety of information.

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Specification Code

The specification code is A3374-02.

Issue	Date	Details of change
1.0	March 2024	Qualification Guidance produced. This qualification replaces BIIAB Level 2 Award in Beer and Cellar Quality (Cask and Keg) 600/5152/8



1.1	April 2026	Updated to new company branding
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This guide should be read in conjunction with the Indicative Content document which is available on our secure website using the link above.

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This is a live document and as such will be updated when required. It is the responsibility of the approved centre to ensure the most up-to-date version of the Qualification Specification is in use. Any amendments will be published on our website and centres are encouraged to check this site regularly.

Qualification Summary

BIIAB Level 2 Award in Beer and Cellar Quality (Cask and Keg) – 610/3737/0								
Qualification Purpose	To prepare for further learning or training by developing knowledge and/or skills in a subject area.							
Age Range	Pre 16		16-18	✓	18+	✓	19+	✓
Regulation	The above qualification(s) is/are regulated by Ofqual							
Assessment	Multiple Choice Examination							
Type of Funding Available	See FaLA (Find a Learning Aim)							
Grading	Pass/Fail To achieve a Pass grade, learners must achieve all the Learning Outcomes and Assessment Criteria in all the units completed							
Operational Start Date	01/04/2024							
Review Date	31/03/2030							
Operational End Date								
Certification End Date								
Guided Learning (GL)	10 hours							
Total Qualification Time (TQT)	10 hours							
Credit Value	1							
BIIAB Qualifications Limited Sector	Catering and Hospitality							
Regulator Sector	7.4 Hospitality and Catering							
Support from Trade Associations								

Introduction

BIIAB is regulated to deliver this qualification by Ofqual and CCEA Regulation in England and Northern Ireland respectively. The qualification has a unique Qualification Number (QN) which is shown below. Each unit within the qualification will also have a regulatory Unit Reference Number (URN)

The QN code will be displayed on the final certificate for the qualification.

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

Pre-requisites

There are no entry requirements for this qualification. However, learners must be assessed to ensure they have a reasonable chance of achievement and will be able to generate the required evidence.

BIIAB Qualifications Limited expects approved centres to recruit with integrity on the basis of a trainee's ability to contribute to and successfully complete all the requirements of a unit(s) or the full qualification.

Qualification Structure and Rules of Combination

Rules of Combination: BIIAB Level 2 Award in Beer and Cellar Quality (Cask and Keg)

Learners must achieve 1 credit. This credit must come from the mandatory unit.

Unit Title	Unit Number	Level	Credit Value	GL
Mandatory Group Minimum Credit Target - 1				
Beer and Cellar Quality (Cask and Keg)	K/651/0216 BCQCK24	2	1	10

Aim

This qualification has been designed to allow learners to obtain and then demonstrate the knowledge related to good practices relating to beer quality at Level 2.

The primary purpose of the qualification is to progress to the next level of vocational learning by preparing for further learning or training by developing knowledge and/or skills in a subject area. However, employers can also rely on the knowledge provided as meeting nationally recognised standards at this level as such the sub-purpose is to prepare for further learning or training, and also to develop knowledge and/or skills in a subject area.

Due to constant Regulatory, policy and funding changes users are advised to check this qualification has been placed in the relevant Apprenticeship Framework and / or is funded for use with individual learners before making registrations. If you are unsure about the qualifications status please contact BIIAB head office.

Target Group

This qualification is appropriate for use in the following age ranges:

- > 16-18
- > 18+
- > 19+

Assessment

This qualification is assessed by external examination and requires internal and external moderation. Specific requirements and restrictions may apply to individual units within qualifications. Please check unit and qualification details for specific information.

Centres must take all reasonable steps to avoid any part of the assessment of a learner (including any internal quality assurance and invigilation) being undertaken by any person who has a personal interest in the result of the assessment.

Overview of assessment strategy

The Assessment Strategy has been designed in conjunction with an expert panel, and a steering group. All Centres must adhere to the designed assessment strategy for this qualification.

This qualification contains one knowledge unit, and this unit is externally set and marked by BIIAB Qualifications Limited. In order to assess formally the learners' knowledge, a **multiple-choice knowledge test** has been developed. For this qualification, the examination comprises of **30 Multiple Choice questions**. This can be taken online or on paper. The pass threshold for this award is 76% therefore to achieve a pass grade learners must answer 23 questions correctly. You will be allocated **45 minutes** for the test.

If taken online, the tests are scheduled in our BIIAB Customer Management System and each learner in a cohort will sit a unique test. The online tests are marked automatically.

Assessment materials allowed

Multiple Choice Questions Exam (Online)

Only the use of dictionaries is permitted. Learners must not refer to any books or materials whilst taking this examination. Learners may use the online calculator if required.

Multiple Choice Questions Exam (Paper)

Only the use of dictionaries is permitted. Learners must not refer to any books or materials whilst taking this examination. Learners may use a calculator if required.

Assessments will be accessible and will produce results that are valid, reliable, transparent and fair. BIIAB Qualifications Limited will ensure that the result of each assessment taken by a learner in relation to a qualification reflects the level of attainment demonstrated by that learner in the assessment and will be based upon the achievement of all of the specified learning outcomes.

BIIAB Qualifications Limited will make every effort to ensure that it allows for assessment to:

- > be up to date and current
- > reflect the context from which the learner has been taught
- > be flexible to learner needs

Please refer to the [Instructions for the Conduct of Examinations and Other External Assessment](#) for further information.

Resources

BIIAB Qualifications Limited provides the following additional resources for this qualification:

- > Purpose Statement
- > Learner Unit Achievement Checklist
- > Assessment Strategy
- > Specimen Questions

The Cask Marque Cellar and Bar Manual endorsed by BBPA is available for Learners and Tutors to purchase here: [Cellar & Bar Manual: Driving Profit Through Quality - Cask Marque \(cask-marque.co.uk\)](http://cask-marque.co.uk)

Practice Assessment Material

BIIAB Qualifications Limited confirm that there is no practice assessment material for this qualification.

Teaching Strategies and Learning Activities

Centres should adopt a delivery approach which supports the development of all individuals. The aims and aspirations of all the learners, including those with identified special needs or learning difficulties/disabilities, should be considered and appropriate support mechanisms put in place.

Progression Opportunities

The qualification is designed to equip learners with the knowledge related to good practices relating to beer quality at Level 2. The recommended progression route is to the BIIAB Level 3 Award in Hospitality Business Management. It also will allow for a number of progression routes into other areas of learning and employment.

Achievement of the qualification offers opportunities for progression, including: 600/4570/X BIIAB Level 3 Award in Hospitality Business Management.

Centres should be aware that Reasonable Adjustments, which may be permitted for assessment, may in some instances limit a learner's progression into the sector. Centres must, therefore, inform learners of any limits their learning difficulty may impose on future progression.

Tutor / Assessor Requirements

BIIAB Qualifications Limited require those involved in the teaching and assessment process to be suitably experienced and / or qualified. Assessors



should also be trained and qualified to assess or be working towards appropriate qualifications.

Those responsible for Internal Quality Assurance (IQA) must be knowledgeable of the subject/occupational area to a suitable level to carry out accurate quality assurance practices and processes.

Language

This specification and associated assessment materials are in English only.

Unit Details

Beer and Cellar Quality (Cask and Keg)	
Unit Reference	K/651/0216
Level	2
Credit Value	1
Guided Learning (GL)	10
Unit Summary	This unit provides learners with the knowledge and understanding to handle and care for cask and/or keg beers as well as maintaining a safe and hygienic cellar.
Learning Outcomes (1 to 11)	Assessment Criteria (1.1 to 11.8)
The learner will	The learner can
1. Understand the ingredients used in beer production and describe what they contribute to appearance, aroma, and taste	1.1 State the ingredients used in beer production 1.2 Identify the characteristics ingredients contribute to beer 1.3 State what finings are and state their purpose
2. Understand the business benefits of storing and serving beer correctly	2.1 State the business benefits of serving beer correctly 2.2 Identify reasons for wastage 2.3 State what yield is and identify the factors which affect yield 2.4 State the key requirements for a perfect pint
3. Understand the characteristics of cask, keg, and bottled/canned beer	3.1 State the characteristics of cask beer 3.2 State the characteristics of keg beer

	3.3	State the characteristics of bottled and canned beer
	3.4	State the recommended shelf life on sale for cask and keg products
4. Understand how to maintain personal and food hygiene in the cellar and bar area	4.1	State how the Food Safety Act 1990 applies to beer
	4.2	State the key personal hygiene standards that apply to the cellar and bar
	4.3	State how cellar and bar hygiene affects beer quality
	4.4	State the process of cleaning equipment in the cellar
	4.5	State the process of cleaning spouts and nozzles on the bar
5. Understand how to maintain a safe and effective cellar	5.1	State how to maintain cellar hygiene
	5.2	State the cellar temperature and how to maintain it
	5.3	State how temperature affects beer
	5.4	State how to store beer in the cellar
	5.5	State how to maintain cellar equipment
	5.6	State the reasons and procedures for gas cylinder storage
	5.7	Identify signs of a gas cylinder leak
	5.8	State what actions to take if a gas cylinder leaks
	5.9	State how to store empty cask and keg containers
6. Understand how to accept deliveries and describe	6.1	State the reasons and procedures for checking deliveries

<p>stock control principles in the cellar and bar</p>	<p>6.2 6.3 6.4 6.5 6.6</p>	<p>State the recommended best before dates for cask and keg on delivery</p> <p>State minimum and maximum stock levels for cask and keg products</p> <p>State the principles of stock control</p> <p>State how to move stock and identify safe manual handling procedures</p> <p>State the procedures for returning faulty beer</p>
<p>7. Understand how to clean cask and keg lines safely and effectively</p>	<p>7.1 7.2 7.3 7.4 7.5</p>	<p>Identify what personal protective equipment should be used when line cleaning</p> <p>State why lines should be cleaned regularly</p> <p>Identify the procedures for cleaning cask and keg lines</p> <p>Identify how to maintain empty beer lines</p> <p>State how and why surplus chemical should be disposed of</p>
<p>8. Understand the process of conditioning and describe the methods of conditioning cask beer</p>	<p>8.1 8.2 8.3 8.4 8.5</p>	<p>State the process of cask conditioning</p> <p>Identify the components on a cask container</p> <p>State how to prepare a cask for conditioning</p> <p>State the process of conditioning cask beer when container is in a horizontal position</p> <p>State the process of conditioning cask beer when container is in an upright position</p>

	8.6	Identify the benefits and drawbacks of horizontal and vertical methods of conditioning
	8.7	State the process of changing a cask
	8.8	Identify and outline how to rectify conditioning problems
	8.9	State the types of cask cooling equipment available and how to maintain it
9. Understand how keg dispense systems work and describe how to maintain equipment	9.1	Identify the components of a keg dispense system
	9.2	State what top pressure gas is
	9.3	State how to change a keg
	9.4	State the types of keg cooling equipment available
	9.5	State how keg cooling equipment should be maintained
10. Understand how to dispense draught keg and cask beer	10.1	State how and why the glass should be held when dispensing beer
	10.2	State how to pour keg beer
	10.3	State how to pour cask beer
	10.4	State how to present beer
	10.5	Identify and outline how to rectify dispense problems
11. Understand how to maintain, clean, and store glassware	11.1	Identify symptoms of poor glass-washing practices
	11.2	State key hygiene standards for glass washing
	11.3	State how to clean the glasswasher effectively

	11.4	State how to use glass washing equipment correctly
	11.5	State the reasons and methods of renovating glassware
	11.6	State how to store glassware correctly
	11.7	State the purpose and reasons for a water softener
	11.8	Identify different glass washing methods

Recognition of Prior Learning (RPL), Exemptions, Credit Transfers and Equivalencies

BIIAB Qualifications Limited policy enables learners to avoid duplication of learning and assessment in a number of ways:

- > **Recognition of Prior Learning (RPL)** – a method of assessment that considers whether a learner can demonstrate that they can meet the assessment requirements for a unit through knowledge, understanding or skills they already possess and do not need to develop through a course of learning.
- > **Exemption** - Exemption applies to any certificated achievement which is deemed to be of equivalent value to a unit within BIIAB Qualifications Limited qualification but which does not necessarily share the exact learning outcomes and assessment criteria. It is the assessor's responsibility, in conjunction with the Internal Moderator, to map this previous achievement against the assessment requirements of the BIIAB Qualifications Limited qualification to be achieved in order to determine its equivalence.
 - > Any queries about the relevance of any certificated evidence should be referred in the first instance to your centre's internal moderator and then to BIIAB Qualifications Limited.
 - > It is important to note that there may be restrictions upon a learner's ability to claim exemption or credit transfer which will be dependent upon the currency of the unit/qualification and a learner's existing levels of skill or knowledge.
 - > Where past certification only provides evidence that could be considered for exemption of part of a unit, learners must be able to offer additional evidence of previous or recent learning to supplement their evidence of achievement.
- > **Credit Transfer** – BIIAB Qualifications Limited may attach credit to a qualification, a unit or a component. Credit transfer is the process of using certificated credits achieved in one qualification and transferring that achievement as a valid contribution to the award of another qualification. Units/Components transferred must share the same learning outcomes and assessment criteria along with the same unit number. Assessors must ensure that they review and verify the evidence through sight of:
 - > Original certificates OR
 - > Copies of certificates that have been signed and dated by the internal moderator confirming the photocopy is a real copy and make these available for scrutiny by the External Moderator.
- > **Equivalencies** – opportunities to count credits from the unit(s) from other qualifications or from unit(s) submitted by other recognised organisations towards the place of mandatory or optional unit(s) specified in the rule of combination. The unit must have the same credit value or greater than the unit(s) in question and be at the same level or higher.

BIIAB Qualifications Limited encourages its centres to recognise the previous achievements of learners through Recognition of Prior Learning (RPL), Exemption, Credit Transfer and Equivalencies. Prior achievements may have resulted from past or present employment, previous study or voluntary activities. Centres should provide advice and guidance to the learner on what is appropriate evidence and present that evidence to the external moderator in the usual way.

Further guidance can be found in 'Delivering and Assessing Qualifications' which can be downloaded from bijab.co.uk/for-centres/

Certification

Learners will be certificated for all units and qualifications that are achieved and claimed.

BIIAB Qualifications Limited policies and procedures are available on the website.

Exemptions

This qualification contains no exemptions. For further details see Recognition of Prior Learning (RPL), Exemptions, Credit Transfers and Equivalencies.

Glossary of Terms

GL (Guided Learning)

GL is where the learner participates in education or training under the immediate guidance or supervision of a tutor (or other appropriate provider of education or training). It may be helpful to think – ‘Would I need to plan for a member of staff to be present to give guidance or supervision?’

GL is calculated at qualification level and not unit/component level.

Examples of Guided Learning include:

- > Face-to-face meeting with a tutor
- > Telephone conversation with a tutor
- > Instant messaging with a tutor
- > Taking part in a live webinar
- > Classroom-based instruction
- > Supervised work
- > Taking part in a supervised or invigilated formative assessment
- > The learner is being observed as part of a formative assessment.

TQT (Total Qualification Time)

The number of notional hours which represents an estimate of the total amount of time that could reasonably be expected to be required, in order for a learner to achieve and demonstrate the achievement of the level of attainment necessary for the award of a qualification.’ The size of a qualification is determined by the TQT.

TQT is made up of the Guided Learning (GL) plus all other time taken in preparation, study or any other form of participation in education or training but not under the direct supervision of a lecturer, supervisor or tutor.

TQT is calculated at qualification level and not unit/component level.

Examples of unsupervised activities that could contribute to TQT include:

- > Researching a topic and writing a report
- > Watching an instructional online video at home/e-learning
- > Watching a recorded webinar
- > Compiling a portfolio in preparation for assessment
- > Completing an unsupervised practical activity or work
- > Rehearsing a presentation away from the classroom
- > Practising skills unsupervised
- > Requesting guidance via email – will not guarantee an immediate response.