



Specimen Question Paper

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

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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