



Hospitality and Catering

Bar service and cellar work

Lesson 7

Improve your knowledge and skills of working in a bar learning about all aspects of bar service and cellar work.





Dealing with problems

Cellar work can be hazardous and problems do arise:

Leakages for blocked drinks lines/pipes.
– regular weekly cleaning and checks will avoid this.





Dealing with problems

Equipment will breakdown – contact a supervisor, the brewery or contractors.





Dealing with problems

Flooding in low lying areas – you should have inhouse flood defences for door and windows in areas of flood risk. Be aware of flood warnings from the environment agency.





Changing barrels - kegs

Ensure you wear the correct PPE.

Ensure you have been trained, this looks like a simple job, but it requires technique and skill.





Changing barrels

Ensure any gas lines are turned off.
Barrels are sealed with a hand held pressure valve which is turned to release from the barrel.





Changing barrels

New barrels will need this valve to be pressed back onto and turned to lock.

Do not lean over the barrel.





Changing barrels

This process can release unwanted gas and beer and cause spraying and spillages as well as the valves being pushed into the air.





Changing barrels

Clean immediately to prevent accidents, cross contamination and risk of attracting pests and flies.





Stock rotation

Beer is like food and has a best before date. You must keep your stock rotated and use the old stock first before new deliveries.





Bad stock

You can tell when beer quality is bad, when it is served it is:

- Cloudy and flat
- Sour taste





Bad stock

Bad quality beer has:

- Excess fobbing and frothy
- Floating particles in the liquid, usually yeast





Revision Activity 7

How do you change a barrel correctly?