

## CELLAR OPERATION (Chemical Supplier) COURSE



### COURSE OUTLINE

#### **Who should attend this Course**

The Cellar Operation (Chemical Supplier) Course is suitable for those businesses who supply Bracton manufactured chemicals to the hospitality industry.

The Cellar Operation (Chemical Supplier) Course will equip relevant staff with the skills and knowledge to professionally sell the Bracton range of chemicals to the hospitality industry.

Course participants will learn about the recommended uses of each chemical in the Bracton range and how each chemical performs to achieve the best results with hygiene and beverage dispense in the hospitality sector i.e. clubs, hotels, restaurants etc.

Course participants will also learn what is required with safe chemical use, handling, storage and what to do in an emergency to meet health and safety legislative requirements with respect to Safety Data Sheets (SDS) and the relevant information provided to the end product user.

This Course is applicable to hotels, clubs, casinos, sporting venues, restaurants or any other permanent or temporary catering venue where a cellar / cool room is operated.

#### **What are the key learning areas in the Course**

The Cellar Operation (Chemical Supplier) Course will enable participants to learn about:

- The health and safety legislation applicable to chemical suppliers.
- The hierarchy of risk control and trouble-shooting beer quality issues at the tap.
- The 'Science of Beer' and how to achieve / maintain beer quality.
- The basic design and function of components in a beer system.
- The hygiene requirements for particular beer system components.
- The safety procedures when using, handling and storing inert gases in cellars and cool rooms.
- What to do in an emergency if a gas alarm is activated.
- Safety procedures when using, handling and storing corrosive chemicals.
- Bar, beer system and cool room chemical procedures to achieve quality beverage dispense.