



BIIAB AWARD IN BEER AND CELLAR QUALITY

Specimen Questions

The specimen examination questions contained in this publication are representative of the type of questions used to assess candidates taking the AWARD IN BEER AND CELLAR QUALITY examination.

Candidates are assessed by a 30 question, 45 minute, multiple choice examination. 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.

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Specimen Questions

- 1 A fresh glass should be used for every serve because:
 - A It maintains the turnover of glassware
 - B It helps to maintain hygiene standards
 - C It keeps bar staff busy
 - D It stops beer from fobbing up

- 2 To keep the cabinet glass washer in top condition, it is recommended that the filters are cleaned:
 - A Everyday
 - B At the end of every cycle
 - C Once a week
 - D When glasses begin to come out dirty

- 3 It is good practice to renovate new glasses because renovation:
 - A Decreases breakage
 - B Polishes glasses
 - C Prevents smears appearing when they are in use
 - D Removes residues from the manufacturing process

- 4 What is the **maximum** percentage volume for the head of beer on a pint of beer?
 - A 1%
 - B 5%
 - C 10%
 - D 15%

- 5 What is the typical 'in glass' temperature for stout when passed through a remote cooler?
 - A 2 - 4 °c
 - B 5 - 8 °c
 - C 11 - 13 °c
 - D 12 - 14 °c

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- 6 If a cellar is left to become dirty, the **most** likely result is that:
- A Cask ales will become hazy and sour
 - B Cask ales will take longer to condition
 - C Keg beers will develop chill haze and have poor lacing
 - D Keg beers will be too cold at dispense
- 7 What is the ideal cellar temperature range for storing beer?
- A 8 - 10°C
 - B 11 - 13°C
 - C 14 - 16°C
 - D 18 - 20°C
- 8 How should connected gas cylinders be positioned to ensure they are safe?
- A Leant against the wall
 - B Lying on their side
 - C Stacked and no more than 3 high
 - D Secured standing upright
- 9 How often should lines be cleaned?
- A At least once every 7 days
 - B Every 10 days in a temperature controlled cellar
 - C Every 14 days
 - D When the lines look dirty
- 10 Immediately after delivery, cask beer should be:
- A Connected up to the bar
 - B Tapped with a hard peg
 - C Put on to stillage
 - D Stored outside the cellar in a safe place
- 11 Once cask beer is connected up for sale, it is advisable to sell it within:
- A 24 hours
 - B 3 days
 - C 1 week
 - D 10 days

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12 Which of these **best** describes how to pour bottled stouts?

- A Do not pour the beer, customers should drink directly from the bottle
- B Hold the bottle so that the neck is about 10 mm above the tilted glass and pour down the side
- C Keep the neck of the bottle in contact with a tilted glass and pour slowly
- D Turn the bottle upside down and empty it quickly as possible into the glass

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Answers

Q	Answer	Assessment Criteria
1	B	3.1 State key hygiene standards for glass washing
2	A	3.4 Describe how to use glass washing equipment correctly
3	D	3.5 Explain the reasons and methods of renovating glassware
4	B	4.1 Describe generic principles for presenting a 'perfect pint'
5	B	4.2 State the in-glass service temperatures for the various beers
6	A	5.1 Explain how cellar hygiene affects beer quality and why beer should not be filtered back
7	B	5.4 State optimum cellar temperature and explain how temperature affects profitability and beer quality
8	D	5.7 State how to handle and connect gas cylinders safely
9	A	5.9 Explain the procedures for cleaning and maintaining lines
10	C	6.3 State reasons for and explain the process of stillaging
11	B	8.2 State the recommended product and shelf lives for cask and keg beers
12	B	9.1 Describe the procedures for pouring and presenting bottled beers

Please note that the assessment criteria numbering does **not** refer to the Profit Through Quality handbook. The learning outcomes and assessment criteria can be found in the centre manual, Section 1.