

This Hands-On In House Cellar Management and Beer Quality Award is designed to help licensees ensure that their beer is consistently served in an optimum condition. The course aims to increase sales and decrease wastage.

This course takes place in a operational Public House , and covers: -

- **The Brewing Process**

- What is beer?
- The basic brewing process
- Modern developments

- **Ordering, Delivery and Stock Control**

- Shelf-life of beer
- Stock ordering, rotation and taking
- Receiving goods

- **Cellar Management**

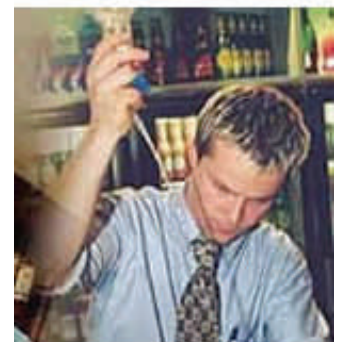
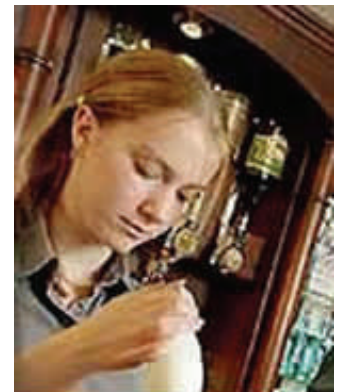
- Choice and use of cellar equipment
- The principles of cellar management

- **The Management of Cask Conditioned Ales**

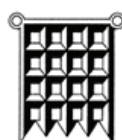
- Beer contamination
- Conditioning cask ales
- Cellar practice

- **Styles of Beer and Dispense Systems**

- Qualities and service criteria for ales, lagers and other beers
- Dispense systems
- Serving the perfect pint



£125.00 +VAT Per person



**DHT Training
Associates**

RAISING STANDARDS IN LICENSED AND PUBLIC SECTORS