

# One to One Cellar Training

A personal one-to-one cellar management 60 minute training session in your own cellar (for up to 3 people) booked at a time convenient to yourself

## Who should take this course?

The course is aimed at businesses and employees required to handle and care for cask and/or keg beers, as well as anyone required to maintain a safe and hygienic cellar

## Learning Outcomes:

Upon completion of the course learners will have a clear understanding of:

- Difference between cask and keg beer
- Terminology (keystones, shives, hop filters, soft & hard spiles, rods, container sizes)
- Importance of hygiene and temperature
- What to do on delivery
- How and when to vent the cask
- How long the beer will take to condition
- How to tap/rod the beer
- Preliminary checks before beer goes on sale
- Stock levels and range
- How to improve yields
- Maintenance of cooling equipment

## Assessment:

Cask Marque Cellar Audit  
Duration: 60 minutes

## Maximum number of delegates: 3

## Cost:

£85 + VAT for Cask Marque accredited sites  
£95 + VAT for non Cask Marque accredited sites

*"Thanks very much for the session yesterday. Absolutely brilliant. Probably the best 100 quid I will ever spend. Thanks for taking the time to consolidate your notes. That will be invaluable for future discussions.*

*Steve Taylor, Black Bull, Haltwhistle*

