### National Cellar Service Installation & Maintenance Card (CSIM Card)





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## PROFESSIONAL RECOGNITION FOR CELLAR SERVICE ENGINEERS / PEACE OF MIND FOR LICENSEES

The Cellar Service Installation & Maintenance Card (CSIM Card) provides **proof of competence to the on-trade sector**, ensuring a minimum standard of best practice and safety within cellar service installation & maintenance.

#### **ACCREDITATION SCHEME**

BFBI has produced a **personal accreditation scheme** alongside the newly formed National Apprenticeship Framework in Drinks Dispense. The card scheme represents the specific skills and knowledge required by the 3,000 individual cellar service engineers engaged by the hospitality industry on new builds and existing premises.

These cards provide **proof of competence to the on-trade sector**, ensuring a minimum standard of best practice and safety within cellar service installation & maintenance and **due diligence by the licensee/pub operator/brand owner**.

The cards also meet the requirements of the Construction Design and Management Regulations 2007 (CDM). and range from a **white card** (level 2 Technical Certificate in Health & Safety and Survey of the Cellar) through **Bronze Card** (Level 2 Technical Certificate – all units), **Silver Card** (NVQ Level 2 Drinks Dispense) to **Gold Card** (NVQ Level 3 Drinks Dispense).

#### SECTOR CODE OF PRACTICE

The Dispense sector works within the BBPA Code of Practice for the Dispense of Beer by Pressure Systems in Licensed Premises (2005), endorsed by Health & Safety Executive to demonstrate compliance with the Pressure Systems Safety Regulations (PSSR).

Together with the Sector Skills Council and People 1st, BFBi has created a professional career pathway via a National Apprenticeship Framework for Drinks Dispense.

The qualifications above have been developed by the industry, for the industry with the "buy in" of brand owners, from the major six brand owners (AB InBev, Carlsberg, Diageo, Heineken UK, Molson Coors, Constellation), as well as the regional brewers, including Shepherd Neame, Greene King, Wells & Young, McMullens. All participants have given their time and expertise free of charge to develop the qualifications.

#### **WHO IS BFBi?**

BFBi is a trade association of over 100 years standing, representing suppliers, manufacturers and installers of dispense/cellar service equipment.

The Association works together with the BBPA (British Beer & Pub Association), BDA (Brands Dispense Association) and NTLG (National Technical Liaison Group) to ensure best practice and safety within the pub cellar.

#### **CARDS**

#### WHITE CARD:

Competent in Health & Safety as part of Level 2 Technical Certificate in Drinks Dispense (including H&S within construction sites).

- Planning Installation engineers are able to check company and customer requirements, plan a site survey and deal with anomalies.
- Carrying out a Site Survey engineers can undertake in depth site surveys and understand the legislation relating to gas, pressurised vessels, electrical safety, COSHH and Health & Safety at Work.
- Complete Survey Form engineers are able to complete a detailed site survey form with details of gas, pressurised vessels, electrical, COSHH and Health & Safety at Work regulations as well as giving feedback to the customer.
- □ Returning Documentation engineers are able to return documents, pass information to colleagues and contractors, complete stores order & return forms and complete other brewers' documentation.

# Brewing Food & Beverage Industry Suppliers' Association (BFBi) CSIM Mr Andrew Sample Registration No: CSIMC00001 Issue Date: September 2010 Renewal Date: September 2013 National Level Health & Bafety Certificated Cellar Service Installation & Maintenance Certification Schame

#### **BRONZE CARD:**

- completed all units of Level 2 Technical Certificate in Drinks Dispense:
- Health & Safety & Survey of the Cellar
- Properties of Beer
- Cellar Service Equipment
- Cleaning Systems
- Service Installation Cleaning Handover
- Dispense Pressure Systems

#### **SILVER CARD:**

completed NVQ 2 in Drinks Dispense. Units to complete include:

#### **Mandatory Unit:**

Maintain a Safe, Hygienic & Secure Working Environment

Minimum of two of the units below:

- Carry Out Service Calls
- Install drinks dispense equipment & Systems
- Remove Drinks Dispense Systems
- Carry Out Service Calls & Deal with Hazards

#### **GOLD CARD:**

competent in Health & Safety as part of Level 3 NVQ in Drinks Dispense. Units to complete include:

Mandatory Units:

- Maintain the Health, Hygiene & Security of the Working Environment
- Provide Guidance on Drinks Dispense Systems, Equipment & Products

#### Minimum of 3 units from:

- Plan & Agree a Drinks Dispense System, to Meet Customer Requirements
- Supervise the Installation, Removal, Repair & Maintenance of Drinks Dispense Systems
- Carry Out Complex Installations, Removals and Repairs of Drinks Dispense Systems
- Audit and Report on Product Quality



#### **EARLY ADOPTERS:**

City Dispense

Tel: +44 (0)1744 830 150 Tel: +44 (0)121 783 8925

#### **ENDORSEMENTS:**

"This card scheme aligns with the BFBi developed National Apprenticeship Framework in Drinks Dispense, which has been developed by the industry for the industry. The Level 2 Technical Certificate ensures a minimum body of knowledge to ensure best practice and safety to the industry and the Level 2 NVQ ensures a minimum level of competence within the workplace, which can be recognised as a reasonable benchmark of competence for a site based worker."

Ruth Evans, Chief Executive Officer, BFBi

T & J Installations

"Cellar Service Engineers now have a nationally recognised professional qualifications pathway, which can only help to drive up quality standards within the on-trade"

Andy Fletcher, Managing Director of City Dispense

"This new qualification and card will give licensees the confidence that qualified engineers are working on their equipment and give

engineers and apprentices a standard to work towards' Malcolm Sanford, T&J Installations

"Our unique range of draught beers is something British pubs are really proud of. Schemes like this really help us when it comes to knowing that trained and qualified people are ensuring that pubs can safely get the best from their cellar equipment".

Brigid Simmonds OBE

Chief Executive, British Beer & Pub Association

"This scheme will reassure both Publicans and Licensees that cellar service personal entering their premises have the necessary skills to carry out their tasks

"Paul Nunny, Cask Marque



#### **DUTY OF CARE OBLIGATIONS:**

If you have a duty of care to ensure safe working practice within the pub cellar you should ensure all personnel working with cellar equipment are properly trained and competent.

The CSIM card provides a Licence to Practice and proof of such competence.



For further advice contact: BFBi

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