

## **BIIAB LEVEL 2 CERTIFICATE IN CELLAR SERVICE INSTALLATION AND MAINTENANCE**

### **Specimen Examination Paper**

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These specimen examination questions are representative of the type of questions used to assess candidates taking all units of the BIIAB LEVEL 2 CERTIFICATE IN CELLAR SERVICE INSTALLATION AND MAINTENANCE.

Each of the 5 units is assessment by either a 20 or 25 question multiple choice examination, as shown in the table below:

<b>Unit</b>	<b>Number of Questions</b>	<b>Time allowed for the Examination</b>	<b>Pass Mark</b>	
			<b>Correct Questions</b>	<b>Percentage</b>
Unit 1	25	30 minutes	20	80%
Unit 2	20	25 minutes	16	80%
Unit 3	25	30 minutes	20	80%
Unit 4	20	25 minutes	16	80%
Unit 5 Part One (Compulsory Section)	3	30 minutes	3	100%
Unit 5 Part Two	22		18	82%

The answers are shown on the last page.

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## Specimen Examination Paper

### Unit 1 – Health and Safety and Survey of the Cellar

- 1 Areas where intrusive work might disturb asbestos include:
- A Replacing pipe lagging, seals on boilers and gaskets in heaters
  - B Fitting a shelf cooler under the bar
  - C Fixing a bar light transformer to a wooden shelf under the bar
  - D Fixing a gas line from the Keg connector to a secondary control valve
- 2 Electric shock can result in:
- A Bruising
  - B Cardiac arrest
  - C Kidney failure
  - D Paralysis

### Unit 2 – Properties of Beer and Beer Dispense Equipment

- 3 A haze will develop in Cask Ales if:
- A Storage temperatures are below 10°C in the beer cellar
  - B The beer is dispensed via a cylinderless beer engine
  - C Cask ales are not filtered prior to leaving the brewery
  - D The beer is dispensed through a sparkler
- 4 Food Hygiene Regulations state that water for culinary purposes must be
- A From a cold water storage tank
  - B At a specified temperature
  - C From potable water supplies
  - D Filtered from a hot water source

### Unit 3 – Cellar Service Equipment

- 5 What is the main function of the inlet non-return valve in a beer engine?
- A To prevent beer from leaking from dripping taps
  - B To prevent beer from entering the beer engine spout
  - C To stop the accumulation of warm beer in the lines
  - D To prevent beer from returning down the inlet pipe

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- 6 What is the **primary** function of the evaporator?
- A To allow refrigerant to boil and become cold
  - B To absorb vibrations and decrease noise
  - C To increase the velocity of the refrigerant
  - D To maintain refrigerant pressure

### Unit 4 - Service Installation

- 7 When routing more than one python, what should be the minimum gap between adjacent pythons?
- A 15 mm
  - B 20 mm
  - C 25 mm
  - D 30 mm
- 8 Dirty glasses can lead to:
- A Better head retention
  - B Medicinal tasting beer
  - C Flat lifeless beer
  - D Salty tasting beer

### Unit 5 – Dispense Pressure Systems

- 9 In a gas pressure ring mains system in the beer cellar what type of gas valve is used to set the equilibrium top pressure on a keg?
- A Primary valve
  - B Secondary control valve
  - C On / off valve
  - D Tertiary control valve
- 10 Equilibrium top pressure is dependent on
- A Storage temperature and the carbonation level in the beer
  - B The temperature of the beer in the glass and speed of dispense
  - C The ring mains gas pressure and the beer temperature out of the cooler
  - D The ambient temperature in the bar and the length of run from cellar to bar

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## Answers

### Q Answer

#### Assessment Criteria for Unit 1 Health and Safety and Survey of the Cellar

- 1    **A**    6.2 Where asbestos can be found
- 2    **B**    3.2 Electrical hazards and Electricity at Work Regulations

#### Assessment Criteria for Unit 2 Properties of Beer and Beer Dispense Equipment

- 3    **A**    2.5 The correct storage temperature for beer and how incorrect temperature affects beer quality
- 4    **C**    5.2 Relevant aspects of the "Food Hygiene (England or Scotland or Wales or N. Ireland) Regulations, 2006"

#### Assessment Criteria for Unit 3 Cellar Service Equipment

- 5    **D**    8.1 The function of the inlet non-return valve and how it works
- 6    **A**    1.6 The main function of the evaporator

#### Assessment Criteria for Unit 4 Service Installation

- 7    **B**    1.7 How to route and clamp the python
- 8    **C**    4.1 How dirty and incorrectly stored glasses affect beer quality

#### Assessment Criteria for Unit 5 Dispense Pressure Systems

- 9    **B**    5.4 The installation requirements for CO<sub>2</sub> and mixed gas systems
- 10    **A**    1.4 How equilibrium pressure is calculated, and how it can be affected

Please note that the assessment criteria numbering does **not** refer to the BIIAB Level 2 Certificate in Cellar Service Installation and Maintenance handbook. The learning outcomes and assessment criteria can be found in the centre manual, Section 1.