

ST0580/V1.2

Draft end-point assessment plan for the Brewer apprenticeship

Apprenticeship reference number	Level of this end-point assessment (EPA)	Integration
ST0580	4	None

Contents

[Hide menu](#)

1. [Introduction and overview](#)
2. [EPA summary table](#)
3. [Duration of end-point assessment period](#)
4. [EPA gateway](#)
5. [Order of assessment methods](#)
6. [Practical brewing assessment underpinned by brewer log-book](#)
7. [Professional discussion underpinned by brewer log-book](#)
8. [Grading](#)
9. [Overall EPA grading](#)
10. [Re-sits and re-takes](#)
11. [Roles and responsibilities](#)
12. [Reasonable adjustments](#)
13. [Internal quality assurance](#)
14. [Value for money](#)
15. [Professional recognition](#)
16. [Mapping of KSBs to assessment methods](#)
17. [Mapping of KSBs to grade themes](#)

Key Fields

Introduction and overview

[Edit introduction and overview form](#)

This document explains the requirements for end-point assessment (EPA) for the brewer apprenticeship. End-point assessment organisations (EPAOs) must follow this when designing and delivering the EPA.

Brewer apprentices, their employers and training providers should read this document.

A full-time brewer apprentice typically spends 18 months on-programme. The apprentice must spend at least 12 months on-programme and complete the required amount of off-the-job training in line with the apprenticeship funding rules.

The EPA should be completed within an EPA period lasting typically 3 months.

The apprentice must complete their training and meet the gateway requirements before starting their EPA. The EPA will assess occupational competence.

An approved EPAO must conduct the EPA for this apprenticeship. Employers must work with the training provider to select an approved EPAO from the apprenticeship providers and assessment register (APAR).

This EPA has 2 assessment methods.

The grades available for each assessment method are below.

Assessment method 1 - practical brewing assessment underpinned by brewer log-book:

- fail
- pass
- distinction

Assessment method 2 - professional discussion underpinned by brewer log-book:

- fail
- pass
- distinction

The result from each assessment method is combined to decide the overall apprenticeship grade. The following grades are available for the apprenticeship:

- fail
- pass
- merit
- distinction

EPA summary table

[Edit epa gateway form](#)[Edit available grades form](#)[Edit overall epa grading form](#)[Edit re-sits and re-takes form](#)

<p>On-programme - typically 18 months</p>	<p>The apprentice must:</p> <ul style="list-style-type: none"> • complete training to develop the knowledge, skills and behaviours (KSBs) outlined in this apprenticeship’s standard • complete training towards English and mathematics qualifications in line with the apprenticeship funding rules • compile a brewer log-book
<p>End-point assessment gateway</p>	<p>The apprentice’s employer must be content that the apprentice is occupationally competent.</p> <p>The apprentice must:</p> <ul style="list-style-type: none"> • confirm they are ready to take the EPA • have achieved English and mathematics qualifications in line with the apprenticeship funding rules <p>For the practical brewing assessment underpinned by brewer log-book, the apprentice must submit a brewer log-book.</p> <p>For the professional discussion underpinned by brewer log-book, the apprentice must submit a brewer log-book.</p> <p>Gateway evidence must be submitted to the EPAO, along with any organisation specific policies and procedures requested by the EPAO.</p>
<p>End-point assessment - typically 3 months</p>	<p>The grades available for each assessment method are below</p> <p>Practical brewing assessment underpinned by brewer log-book:</p> <ul style="list-style-type: none"> • fail • pass • distinction <p>Professional discussion underpinned by brewer log-book:</p> <ul style="list-style-type: none"> • fail • pass • distinction <p>Overall EPA and apprenticeship can be graded:</p> <ul style="list-style-type: none"> ○ fail ○ pass ○ merit ○ distinction

Re-sits and re-takes

The details for re-sits and re-takes are below:

- re-take and re-sit grade cap: pass
- re-sit timeframe: typically 2 months
- re-take timeframe: typically 4 months

Duration of end-point assessment period

[Edit duration of end-point assessment period form](#)

The EPA is taken in the EPA period. The EPA period starts when the EPAO confirms the gateway requirements have been met and is typically 3 months.

The EPAO should confirm the gateway requirements have been met and start the EPA as quickly as possible.

EPA gateway

[Edit epa gateway form](#)

The apprentice's employer must be content that the apprentice is occupationally competent. That is, they are deemed to be working at or above the level set out in the apprenticeship standard and ready to undertake the EPA. The employer may take advice from the apprentice's training provider, but the employer must make the decision. The apprentice will then enter the gateway.

The apprentice must meet the gateway requirements before starting their EPA.

They must:

- confirm they are ready to take the EPA
- have achieved English and mathematics qualifications in line with the apprenticeship funding rules
- submit a brewer log-book for the practical brewing assessment underpinned by brewer log-book and practical brewing assessment underpinned by brewer log-book

Brewer log-book evidence requirements:

The apprentice must compile a brewer log-book during the on-programme period of the apprenticeship. It should only contain evidence related to the KSBs that will be assessed by the practical brewing assessment underpinned by brewer log-book and professional discussion underpinned by brewer log-book. It will typically contain 12 discrete pieces of evidence. Evidence must be mapped against the KSBs. Evidence may be used to demonstrate more than one KSB; a qualitative as opposed to quantitative approach is suggested.

Evidence sources may include workplace documentation and records, for example:

- workplace policies and procedures
- witness statements
- annotated photographs

- video clips with a maximum total duration 10 minutes; the apprentice must be in view and identifiable
- offsite visit records, for example, ingredients suppliers, growers, farmers, malters, work placements, laboratories, day in trade.
- project plan including objective and outcomes
- market research and new product proposal
- basic recipe specification
- brewing records
- planning schedules
- yeast handling records and procedures
- presentations used at a promotional event and feedback
- social media impact report and marketing materials
- stock and ingredient handling records
- training records
- cleaning in place (CIP) records
- continuous improvement (CI) example
- quality records, for example, sensory evaluations, non-conformity action log, external or internal analytical reports

This is not a definitive list; other evidence sources can be included.

The brewer log-book should not include reflective accounts or any methods of self-assessment. Any employer contributions should focus on direct observation of performance, for example, witness statements, rather than opinions. The evidence provided should be valid and attributable to the apprentice; the brewer log-book should contain a statement from the employer and apprentice confirming this.

The EPAO should not assess the brewer log-book directly as it underpins the discussion. The independent assessor should review the brewer log-book to prepare questions for the discussion. They are not required to provide feedback after this review.

Gateway evidence must be submitted to the EPAO, along with any organisation specific policies and procedures requested by the EPAO.

Order of assessment methods

[Edit order of assessment methods form](#)

The assessment methods can be delivered in any order. The result of one assessment method does not need to be known before starting the next.

Practical brewing assessment underpinned by brewer log-book

[Edit practical brewing assessment underpinned by brewer log-book form](#)

Overview

In the practical brewing assessment underpinned by brewer log-book, an independent assessor observes the apprentice in their workplace and asks questions. The apprentice completes their day-to-day duties under normal working conditions. Simulation is not allowed. It gives the apprentice the opportunity to demonstrate the KSBs mapped to this assessment method.

Rationale

This assessment method is being used because:

- this is a practical role it can assess KSBs holistically
- it should give employers assurance about an apprentice's competence as it takes place in a real work setting the familiar environment should allow the apprentice to perform at their best
- it is cost effective, tasks completed during the observation should contribute to workplace productivity and it makes use of the employer's resources and equipment
- it allows for the assessment of KSBs that relate to interaction with colleagues, customers or members of the public

Delivery

The practical brewing assessment underpinned by brewer log-book must be structured to give the apprentice the opportunity to demonstrate the KSBs mapped to this assessment method to the highest available grade.

An independent assessor must conduct and assess the practical brewing assessment underpinned by brewer log-book.

The independent assessor must only observe one apprentice at a time to ensure quality and rigour. They must be as unobtrusive as possible.

The EPAO must give the apprentice 2 weeks' notice of the observation with questions.

The observation must take 5 hours + or - 10%.

The observation may be split into discrete sections held on the same working day.

The EPAO must manage invigilation of the apprentice during the assessment, to maintain security of the EPA, in line with their malpractice policy. This includes breaks and moving between locations.

The independent assessor must explain to the apprentice the format and timescales of the observation with questions before it starts. This does not count towards the assessment time.

The independent assessor should observe the following during the observation:

Apprentices must complete a synoptic practical brewing assessment, in their workplace as part of their normal working hours during the EPA period. The brewer log-book can be referred to at any time during the practical brewing assessment to assist in answering any of the 30 questions. The independent assessor will ensure that the apprentice is aware that they are being asked one of the 30 questions.

It must consist of 3 components:

- walk-and-talk with questions
- observation with questions
- questioning, underpinned by the apprentice's brewer log-book

There may be gaps between the walk-and-talk, observation and questioning to allow the apprentice and independent assessor to move from one location to another and for breaks, and there should be a + or - 30 minute tolerance on the overall duration.

Walk-and-talk with questions

Apprentices must conduct a tour of their brewery with their independent assessor to give them a holistic overview of the brewing process and how that relates to the specific brewing environment. The walk and talk also enables contextualisation of the professional discussion. The walk-and-talk with questions should take approximately 1 hour, explaining the 6 stages of the brewing process:

- raw material handling
- brewhouse
- yeast and fermentation
- beer finishing and maturation
- packaging
- product stability and retail trade quality

Observation with questions

Apprentices must be directly observed completing 3 out of 6 stages of the brewing process (as listed in the walk-and-talk with questions) on a new or existing product, with observation of each stage taking approximately 1 hour.

Questioning, underpinned by the apprentice's brewer log-book

Questions can occur both during or after the walk-and-talk and direct observation, the independent assessor must ask 30 questions relating to the 6 stages of brewing. There must be a minimum of 4 questions for each stage of the brewing process, leaving 6 'floating' questions to be asked dependent on the situation. They may ask follow up questions where clarification is required. The apprentice can refer to their log-book in answering any of the 30 questions throughout the observation. The independent assessor must confirm the stages that will be directly observed and plan the timing with the apprentice's employer, taking account of workplace scheduling. Direct observation may cover a new or existing product, and one or more different brews. Apprentices must be using equipment that they are familiar with, under normal working conditions.

KSBs observed and answers to questions must be documented by the independent assessor. Independent assessors must observe apprentices on a one-to-one basis. EPAOs must develop questions to be used in the practical brewing assessment. It is recommended that questions are developed in consultation with representative employers; where they do this they must put measures in place to ensure question security. They must develop and maintain a question bank of sufficient size to prevent predictability. EPAOs must ensure that in the case of re-sits and re-takes a different set of questions is used.

These activities provide the apprentice with the opportunity to demonstrate the KSBs mapped to this assessment method.

The independent assessor must ask questions. Questioning can occur both during and after the observation.

The purpose of the questions is:

- to seek clarification where required
- to assess the level of competence against the grading descriptors

The time for questioning is included in the overall assessment time. The independent assessor must ask 30 questions. To remain as unobtrusive as possible, the independent assessor should ask questions during natural stops between tasks and after completion of work rather than disrupting the apprentice's flow. The independent assessor must use the questions from the EPAO's question bank or create their own questions in line with the EPAO's training. Follow-up questions are allowed where clarification is required.

The independent assessor must ask questions about KSBs that were not observed to gather assessment evidence. These questions are in addition to the above set number of questions for the observation with questions and should be kept to a minimum.

The apprentice may choose to end the assessment method early. The apprentice must be confident they have demonstrated competence against the assessment requirements for the assessment method. The independent assessor or EPAO must ensure the apprentice is fully aware of all assessment requirements. The independent assessor or EPAO cannot suggest or choose to end the assessment methods early, unless in an emergency. The EPAO is responsible for ensuring the apprentice understands the implications of ending an assessment early if they choose to do so. The independent assessor may suggest the assessment continues. The independent assessor must document the apprentice's request to end the assessment early.

The independent assessor must make the grading decision. The independent assessor must assess the observation and responses to questions holistically when deciding the grade.

The independent assessor must keep accurate records of the assessment. They must record:

- the KSBs observed
- the apprentice's answers to questions
- the KSBs demonstrated in answers to questions
- the grade achieved

Assessment location

The practical brewing assessment underpinned by brewer log-book must take place in the apprentice's normal place of work.

Questioning that occurs after the observation should take place in a suitable environment, for example a quiet room, free from distractions and influence.

Question and resource development

The EPAO must develop a purpose-built assessment specification and question bank. It is recommended this is done in consultation with employers of this occupation. The EPAO must maintain the security and confidentiality of EPA materials when consulting with employers. The assessment specification and question bank must be reviewed at least once a year to ensure they remain fit-for-purpose.

The assessment specification must be relevant to the occupation and demonstrate how to assess the KSBs mapped to this assessment method. The EPAO must ensure that questions are refined and developed to a high standard. The questions must be unpredictable. A question bank of sufficient size will support this.

The EPAO must produce the following materials to support the practical brewing assessment underpinned by brewer log-book:

- independent assessor assessment materials which include:
- training materials
- administration materials
- moderation and standardisation materials
- guidance materials
- grading guidance
- question bank
- EPA guidance for the apprentice and the employer

The EPAO must ensure that the EPA materials are subject to quality assurance procedures including standardisation and moderation.

Professional discussion underpinned by brewer log-book

[Edit professional discussion underpinned by brewer log-book form](#)

Overview

In the professional discussion, an independent assessor and apprentice have a formal two-way conversation. It gives the apprentice the opportunity to demonstrate the KSBs mapped to this assessment method.

Rationale

This assessment method is being used because:

- it assesses KSBs holistically and objectively
- it allows for the assessment of KSBs that do not occur on a predictable or regular basis
- it allows for assessment of responses where there are a range of potential answers
- it can be conducted remotely, potentially reducing cost

Delivery

The professional discussion must be structured to give the apprentice the opportunity to demonstrate the KSBs mapped to this assessment method to the highest available grade.

An independent assessor must conduct and assess the professional discussion.

The purpose of the independent assessor's questions will be to assess the apprentice's competence against the following themes:

- beer finishing and maturation
- product stability and retail trade quality
- process monitoring, quality assurance and control
- environmental and sustainability
- beer industry
- continuous improvement
- communication
- information technology and digital
- equity, diversity and inclusion

The EPAO must give an apprentice 2 weeks' notice of the professional discussion.

The independent assessor must have at least 2 weeks to review the supporting documentation.

The apprentice must have access to their brewer log-book during the professional discussion.

The apprentice can refer to and illustrate their answers with evidence from their brewer log-book however, the brewer log-book is not directly assessed.

The professional discussion must last for 75 minutes. The independent assessor can increase the time of the professional discussion by up to 10%. This time is to allow the apprentice to respond to a question if necessary.

The independent assessor must ask a minimum of 9 questions. The independent assessor must use the questions from the EPAO's question bank or create their own questions in line with the EPAO's training. Follow-up questions are allowed where clarification is required.

The apprentice may choose to end the assessment method early. The apprentice must be confident they have demonstrated competence against the assessment requirements for the assessment method. The independent assessor or EPAO must ensure the apprentice is fully aware of all assessment requirements. The independent assessor or EPAO cannot suggest or choose to end the assessment methods early, unless in an emergency. The EPAO is responsible for ensuring the apprentice understands the implications of ending an assessment early if they choose to do so. The independent assessor may suggest the assessment continues. The independent assessor must document the apprentice's request to end the assessment early.

The independent assessor must make the grading decision.

The independent assessor must keep accurate records of the assessment. They must record:

- the apprentice's answers to questions

- the KSBs demonstrated in answers to questions
- the grade achieved

Assessment location

The professional discussion must take place in a suitable venue selected by the EPAO for example, the EPAO's or employer's premises.

The professional discussion can be conducted by video conferencing. The EPAO must have processes in place to verify the identity of the apprentice and ensure the apprentice is not being aided.

The professional discussion should take place in a quiet room, free from distractions and influence. Additional venue requirements include:

- quiet room free from distraction and influence.

Question and resource development

The EPAO must develop a purpose-built assessment specification and question bank. It is recommended this is done in consultation with employers of this occupation. The EPAO must maintain the security and confidentiality of EPA materials when consulting with employers. The assessment specification and question bank must be reviewed at least once a year to ensure they remain fit-for-purpose.

The assessment specification must be relevant to the occupation and demonstrate how to assess the KSBs mapped to this assessment method. The EPAO must ensure that questions are refined and developed to a high standard. The questions must be unpredictable. A question bank of sufficient size will support this.

The EPAO must ensure that the apprentice has a different set of questions in the case of re-sits or re-takes.

The EPAO must produce the following materials to support the professional discussion underpinned by brewer log-book:

- independent assessor assessment materials which include:
 - training materials
 - administration materials
 - moderation and standardisation materials
 - guidance materials
 - grading guidance
 - question bank
- EPA guidance for the apprentice and the employer

The EPAO must ensure that the EPA materials are subject to quality assurance procedures including standardisation and moderation.

Grading

[Edit add grade descriptor form](#)[Edit mapping of ksbs to grade themes form](#)[Edit available grades form](#)

Practical brewing assessment underpinned by brewer log-book

Fail - does not meet pass criteria

Theme KSBs	Pass Apprentices must demonstrate all of the pass descriptors	Distinction Apprentices must demonstrate all of the pass descriptors and all of the distinction descriptors
Regulations and legislation K1 S1 B1	Prioritises health and safety, complying with food safety and hygiene and environmental legislation and regulations. (K1, S1, B1)	None.
Work planning K5 S5	Plans work using planning, prioritising, resource management and time management techniques to adhere to production schedule. (K5, S5)	Adapts existing plans to changing work demands or situations. (K5, S5)
Raw material handling K2 K3 K4 S2 S3 S4	Demonstrates or explains how they handles, inspect, prepare, store and rotate brewing ingredients and raw materials in line with company procedures. (K2, K3, S2, S3) Cleans down plant and equipment on completion of the raw material handling stage of brewing in line with organisational procedures. (K4, S4)	None.

Theme KSBs	Pass Apprentices must demonstrate all of the pass descriptors	Distinction Apprentices must demonstrate all of the pass descriptors and all of the distinction descriptors
Brewhouse K6 K7 K8 K9 S6 S7 S8 S9 S10 B2 B3	<p>Follows the beer recipe, selecting and using the ingredients listed for beer production, undertaking necessary adjustments to limit batch variation. (K6, S6, S7)</p> <p>Demonstrates or explains how they Complete and maintain beer recipe records in line with legislation, regulations, guidance and organisational procedures. (K7, S8)</p> <p>Demonstrates or explains how they operate automated or manual plant and equipment used in the brewing process, for example, milling systems, boiling and cooling equipment, mashing and wort separation equipment to meet beer recipe specification. (K8, S9, B3)</p> <p>Demonstrates or explains how they clean down plant and equipment on completion of the brewhouse stage of brewing in line with organisational procedures.</p>	<p>Develop new beer recipes. (K6, S6)</p> <p>Evaluates the impact of processing conditions on the characteristics, quality and consistency of beer and beer style, explaining alternative approaches to boiling and mashing and wort separation, for example, infusion mashing, temperature stepped mashing, decoction mashing. (K8, S9, B3)</p>

Theme KSBs	Pass Apprentices must demonstrate all of the pass descriptors	Distinction Apprentices must demonstrate all of the pass descriptors and all of the distinction descriptors
	(K9, S10)	
Yeast and fermentation K10 K11 K12 S11 S12 S13	<p>Demonstrates or explains how they operate automated or manual plant and equipment used in the yeast and fermentation stage of brewing to ensure requirements are met. (K10, S11)</p> <p>Demonstrates or explains how they monitor the quality and consistency of yeast to ensure hygiene, vitality and viability, managing it in line with organisational procedures, including handling and hygiene control. (K11, S12)</p> <p>Demonstrates or explains how they clean down plant and equipment on completion of the yeast and fermentation stage of brewing in line with organisational procedures. (K12, S13)</p>	<p>Evaluates the impact of processing conditions on the characteristics, quality and consistency of beer and beer style. (K10, S11)</p> <p>Explains the underlying principles behind yeast handling in relation to yeast quality, health and vitality. (K11, S12)</p>
Beer finishing and maturation K14 K15 S14 S15	Demonstrates or explains how they operate automated or manual plant and equipment used	Evaluates the impact of processing conditions on the achievement of final

Theme KSBs	Pass Apprentices must demonstrate all of the pass descriptors	Distinction Apprentices must demonstrate all of the pass descriptors and all of the distinction descriptors
	<p>in the beer finishing and maturation process. (K14, S14)</p> <p>Demonstrates or explains how they clean down plant and equipment on completion of the beer finishing and maturation stage of brewing in line with organisational procedures. (K15, S15)</p>	<p>package requirements and makes adjustments. (K14, S14)</p>
Packaging K16 K17 S16 S17	<p>Demonstrates or explains how they operate automated or manual plant and equipment used in the packaging stage of brewing to ensure final packaging requirements are met. (K16, S16)</p> <p>Demonstrates or explains how they clean down plant and equipment on completion of the packaging stage of brewing in line with organisational procedures. (K17, S17)</p>	<p>Evaluates the impact of processing conditions on the achievement of final package requirements and justifies the package types used. (K16, S16)</p>
Product stability and retail trade quality K18 K20 S18 S20	Demonstrates or explains how they operate	Evaluates the impact of processing conditions on

Theme KSBs	Pass Apprentices must demonstrate all of the pass descriptors	Distinction Apprentices must demonstrate all of the pass descriptors and all of the distinction descriptors
	<p>automated or manual plant and equipment used in the product stability and retail trade quality stage of brewing (bulk beer) ensuring cellar operation and dispense hygiene enable optimum product demonstration at point of sale.</p> <p>(K18, S18)</p> <p>Demonstrates or explains how they clean down plant and equipment on completion of the product stability and retail trade quality stage of brewing in line with organisational procedures.</p> <p>(K20, S20)</p>	<p>the presentation of final product (bulk beer) at point of sale and makes necessary adjustments to ensure optimum condition.</p> <p>(K18, S18)</p>
<p>Process monitoring, quality assurance and control K21 S21</p>	<p>Conducts microbiological, chemical, physical, sensory tests of ingredients, raw materials, and product within the process or at final package to demonstrate compliance with specification and regulations. Maintain records required for traceability.</p> <p>(K21, S21)</p>	<p>Justifies test undertaken within the process and the importance of carrying out these tests to ensure compliance and the impact on the business of not doing so.</p> <p>(K21, S21)</p>

Professional discussion underpinned by brewer log-book

Fail - does not meet pass criteria

Theme KSBs	Pass Apprentices must demonstrate all of the pass descriptors	Distinction Apprentices must demonstrate all of the pass descriptors and all of the distinction descriptors
Product stability and retail trade quality K19 S19	Explains how they operate automated or manual plant and equipment used in the product stability and retail trade quality stage of brewing (packaged beer) ensuring cellar operation and dispense hygiene enable optimum product demonstration at point of sale. (K19, S19)	Evaluates the impact of processing conditions on the presentation of final product (packaged beer) at point of sale and makes necessary adjustments to ensure optimum condition. (K19, S19)
Process monitoring, quality assurance and control K22 K23 S22 S23	Explains the difference between quality assurance (QA) and quality control (QC), providing examples of each within their brewery and how it contributes to product quality. (K22, S22) Describes how they conduct and document food safety and hazard analysis and critical control point (HACCP) checks within the brewing process. (K23, S23)	Describes how the outputs of quality assurance (QA) and quality control (QC) activities can contribute to process efficiency and the need for continuous improvement (K22, S22)
Environmental and sustainability K24 S24 B4	Describes how they consider the environment when they apply the principles of sustainability during the brewing process in line with organisational procedures, regulations and standards on energy efficiency, material reuse, recycling	Describes how they take responsibility and apply the principles of sustainability during the brewing process in line with organisational procedures, regulations,

Theme KSBs	Pass Apprentices must demonstrate all of the pass descriptors	Distinction Apprentices must demonstrate all of the pass descriptors and all of the distinction descriptors
	<p>and management of emissions and waste.</p> <p>(K24, S24, B4)</p>	<p>standards and industry innovations.</p> <p>(K24, S24, B4)</p>
<p>The brewery and the beer industry K13 K25 K26 S25 B5</p>	<p>Describes best practice of brewer design, for example spatial arrangement, equipment positioning and flow management.</p> <p>(K13)</p> <p>Describes the heritage, structure and trends of the brewing industry and how they promote their organisation's position within it, including any distinguishing factors.</p> <p>(K25, S25, B5)</p> <p>Explains the importance of a breweries commercial requirements and how they are measured using key performance indicators (KPIs).</p> <p>(K26)</p>	<p>Explains why they promote the brewing industry and their organisation and the impact of not doing so.</p> <p>(K25, S25, B5)</p>
<p>Continuous Improvement K27 S26</p>	<p>Explains how they use problem solving and continuous improvement (CI) tools and techniques to diagnose and resolve issues that improves and optimises production processes and solves operational issues</p> <p>(K27, S26).</p>	<p>Evaluates the choice of problem solving and continuous improvement (CI) tools and techniques and the impact their choices had on the resolution of issues.</p> <p>(K27, S26).</p>

Theme KSBs	Pass Apprentices must demonstrate all of the pass descriptors	Distinction Apprentices must demonstrate all of the pass descriptors and all of the distinction descriptors
Communication K28 K29 S27 S28	<p>Uses verbal and visual communication techniques suitable for the context, adapting style and terminology to suit the audience.</p> <p>(K28, S27)</p> <p>Uses written communication techniques suitable for the context, adapting style and terminology, including industry terminology, to suit the audience.</p> <p>(K29, S28).</p>	None.
Information technology and digital K30 S29	<p>Explains how they use information technology within the brewing process and comply with GDPR and cyber security regulations and policies, in line with company policy and processes.</p> <p>(K30, S29).</p>	None.
Equity, diversity and inclusion K31 S30	<p>Describes how they act ethically and follow any equity, diversity and inclusion principles in their workplace.</p> <p>(K31, S30, B6)</p>	None.

Overall EPA grading

[Edit overall epa grading form](#)

Performance in the EPA determines the overall grade of:

- fail
- pass
- merit
- distinction

An independent assessor must individually grade the practical brewing assessment underpinned by brewer log-book and professional discussion underpinned by brewer log-book in line with this EPA plan.

The EPAO must combine the individual assessment method grades to determine the overall EPA grade.

If the apprentice fails one assessment method or more, they will be awarded an overall fail.

To achieve an overall pass, the apprentice must achieve at least a pass in all the assessment methods. To achieve an overall merit, the apprentice must achieve a distinction in the practical brewing assessment underpinned by brewer log-book and a pass in the professional discussion underpinned by brewer log-book. To achieve an overall distinction, the apprentice must achieve a distinction in the practical brewing assessment underpinned by brewer log-book and a distinction in the professional discussion underpinned by brewer log-book.

Grades from individual assessment methods must be combined in the following way to determine the grade of the EPA overall.

Practical brewing assessment underpinned by brewer log-book	Professional discussion underpinned by brewer log-book	Overall Grading
Any grade	Fail	Fail
Fail	Any grade	Fail
Pass	Pass	Pass
Pass	Distinction	Pass
Distinction	Pass	Merit
Distinction	Distinction	Distinction

Re-sits and re-takes

[Edit re-sits and re-takes form](#)

If the apprentice fails one assessment method or more, they can take a re-sit or a re-take at their employer's discretion. The apprentice's employer needs to agree that a re-sit or re-take is appropriate. A re-sit does not need further learning, whereas a re-take does. The apprentice should have a supportive action plan to prepare for a re-sit or a re-take.

The employer and the EPAO should agree the timescale for a re-sit or re-take. A re-sit is typically taken within 2 months of the EPA outcome notification. The timescale for a re-take is dependent on

how much re-training is required and is typically taken within 4 months of the EPA outcome notification.

Failed assessment methods must be re-sat or re-taken within a 6-month period from the EPA outcome notification, otherwise the entire EPA will need to be re-sat or re-taken in full.

Re-sits and re-takes are not offered to an apprentice wishing to move from pass to a higher grade.

The apprentice will get a maximum EPA grade of pass if they need to re-sit or re-take one or more assessment methods, unless the EPAO determines there are exceptional circumstances.

Roles and responsibilities

[Edit roles and responsibilities form](#)

Roles	Responsibilities
Apprentice	<p>As a minimum, the apprentice should:</p> <ul style="list-style-type: none"> • complete on-programme training to meet the KSBs as outlined in the apprenticeship standard for a minimum of 12 months • complete the required amount of off-the-job training specified by the apprenticeship funding rules and as arranged by the employer and training provider • understand the purpose and importance of EPA • prepare for and undertake the EPA including meeting all gateway requirements
Employer	<p>As a minimum, the apprentice's employer must:</p> <ul style="list-style-type: none"> • select the training provider • work with the training provider to select the EPAO • work with the training provider, where applicable, to support the apprentice in the workplace and to provide the opportunities for the apprentice to develop the KSBs • arrange and support off-the-job training to be undertaken by the apprentice • decide when the apprentice is working at or above the apprenticeship standard and is ready for EPA • ensure the apprentice is prepared for the EPA • ensure that all supporting evidence required at the gateway is submitted in line with this EPA plan • confirm arrangements with the EPAO for the EPA in a timely manner, including who, when, where

Roles	Responsibilities
	<ul style="list-style-type: none"> • provide the EPAO with access to any employer-specific documentation as required for example, company policies • ensure that the EPA is scheduled with the EPAO for a date and time which allows appropriate opportunity for the apprentice to meet the KSBs • ensure the apprentice is given sufficient time away from regular duties to prepare for, and complete the EPA • ensure that any required supervision during the EPA period, as stated within this EPA plan, is in place • ensure the apprentice has access to the resources used to fulfil their role and carry out the EPA for workplace based assessments • remain independent from the delivery of the EPA • pass the certificate to the apprentice upon receipt
EPAO	<p>As a minimum, the EPAO must:</p> <ul style="list-style-type: none"> • conform to the requirements of this EPA plan and deliver its requirements in a timely manner • conform to the requirements of the apprenticeship provider and assessment register • conform to the requirements of the external quality assurance provider (EQAP) • understand the apprenticeship including the occupational standard and EPA plan • make all necessary contractual arrangements including agreeing the price of the EPA • develop and produce assessment materials including specifications and marking materials, for example mark schemes, practice materials, training material • maintain and apply a policy for the declaration and management of conflict of interests and independence. This must ensure, as a minimum, there is no personal benefit or detriment for those delivering the EPA or from the result of an assessment. It must cover: <ul style="list-style-type: none"> ○ apprentices ○ employers

Roles	Responsibilities
	<ul style="list-style-type: none"> ○ independent assessors ○ any other roles involved in delivery or grading of the EPA • have quality assurance systems and procedures that ensure fair, reliable and consistent assessment and maintain records of internal quality assurance (IQA) activity for external quality assurance (EQA) purposes • appoint independent, competent, and suitably qualified assessors in line with the requirements of this EPA plan • appoint administrators, invigilators and any other roles where required to facilitate the EPA • deliver induction, initial and on-going training for all their independent assessors and any other roles involved in the delivery or grading of the EPA as specified within this EPA plan. This should include how to record the rationale and evidence for grading decisions where required • conduct standardisation with all their independent assessors before allowing them to deliver an EPA, when the EPA is updated, and at least once a year • conduct moderation across all of their independent assessors' decisions once EPAs have started according to a sampling plan, with associated risk rating of independent assessors • monitor the performance of all their independent assessors and provide additional training where necessary • develop and provide assessment recording documentation to ensure a clear and auditable process is in place for providing assessment decisions and feedback to all relevant stakeholders • use language in the development and delivery of the EPA that is appropriate to the level of the apprenticeship • arrange for the EPA to take place in a timely manner, in consultation with the employer • provide information, advice, and guidance documentation to enable apprentices, employers and training providers to prepare for the EPA • confirm the gateway requirements have been met before they start the EPA for an apprentice

Roles	Responsibilities
	<ul style="list-style-type: none"> • arrange a suitable venue for the EPA • maintain the security of the EPA including, but not limited to, verifying the identity of the apprentice, invigilation and security of materials • where the EPA plan permits assessment away from the workplace, ensure that the apprentice has access to the required resources and liaise with the employer to agree this if necessary • confirm the overall grade awarded • maintain and apply a policy for conducting appeals
Independent assessor	<p>As a minimum, an independent assessor must:</p> <ul style="list-style-type: none"> • be independent, with no conflict of interest with the apprentice, their employer or training provider, specifically, they must not receive a personal benefit or detriment from the result of the assessment • have, maintain and be able to evidence up-to-date knowledge and expertise of the occupation • have the competence to assess the EPA and meet the requirements of the IQA section of this EPA plan • understand the apprenticeship's occupational standard and EPA plan • attend induction and standardisation events before they conduct an EPA for the first time, when the EPA is updated, and at least once a year • use language in the delivery of the EPA that is appropriate to the level of the apprenticeship • work with other personnel, where used, in the preparation and delivery of assessment methods • conduct the EPA to assess the apprentice against the KSBs and in line with the EPA plan • make final grading decisions in line with this EPA plan • record and report assessment outcome decisions • comply with the IQA requirements of the EPAO • comply with external quality assurance (EQA) requirements

Roles	Responsibilities
Training provider	<p>As a minimum, the training provider must:</p> <ul style="list-style-type: none"> • conform to the requirements of the apprenticeship provider and assessment register • ensure procedures are in place to mitigate against any conflict of interest • work with the employer and support the apprentice during the off-the-job training to provide the opportunities to develop the KSBs as outlined in the occupational standard • deliver training to the apprentice as outlined in their apprenticeship agreement • monitor the apprentice's progress during any training provider led on-programme learning • ensure the apprentice is prepared for the EPA • work with the employer to select the EPAO • advise the employer, upon request, on the apprentice's readiness for EPA • ensure that all supporting evidence required at the gateway is submitted in line with this EPA plan • remain independent from the delivery of the EPA

Reasonable adjustments

[Edit reasonable adjustments form](#)

Reasonable adjustments

The EPAO must have reasonable adjustments arrangements for the EPA.

This should include:

- how an apprentice qualifies for a reasonable adjustment
- what reasonable adjustments may be made

Adjustments must maintain the validity, reliability and integrity of the EPA as outlined in this EPA plan.

Special considerations

The EPAO must have special consideration arrangements for the EPA.

This should include:

- how an apprentice qualifies for a special consideration
- what special considerations will be given

Special considerations must maintain the validity, reliability and integrity of the EPA as outlined in this EPA plan.

Internal quality assurance

[Edit internal quality assurance form](#)

Internal quality assurance refers to the strategies, policies and procedures that an EPAO must have in place to ensure valid, consistent and reliable EPA decisions.

EPAOs for this EPA must adhere to the requirements within the roles and responsibilities table.

They must also appoint independent assessors who:

- have recent relevant experience of the occupation or sector to at least occupational level 4 gained in the last 5 years or significant experience of the occupation or sector

Value for money

[Edit value for money form](#)

Affordability of the EPA will be aided by using at least some of the following:

- utilising digital remote platforms to conduct applicable assessment methods
- using the employer's premises

Professional recognition

[Edit professional recognition form](#)

This apprenticeship is not aligned to professional recognition.

Mapping of KSBs to assessment methods

[Edit mapping of ksbs to assessment methods form](#)

Knowledge	Assessment methods
K1 Industry legislation and regulations: Health & Safety, Food Safety & Hygiene, Operational Compliance, Environmental.	Practical brewing assessment underpinned by brewer log-book
K2 Techniques and requirements for processing of ingredients prior to use in the brewery.	Practical brewing assessment underpinned by brewer log-book
K3 Principles of raw material and ingredient inspection, handling, storage and stock control.	Practical brewing assessment underpinned by brewer log-book

Knowledge	Assessment methods
<p>K4</p> <p>Cleaning process: relating to the raw material handling stage of brewing.</p>	<p>Practical brewing assessment underpinned by brewer log-book</p>
<p>K5</p> <p>Planning, prioritising, handover or close down procedures and time management techniques.</p>	<p>Practical brewing assessment underpinned by brewer log-book</p>
<p>K6</p> <p>The provenance, quality and characteristics of principle ingredients used for beer production and their individual and combined contribution to beer style, character and recipes.</p>	<p>Practical brewing assessment underpinned by brewer log-book</p>
<p>K7</p> <p>Principles of beer recipe record keeping.</p>	<p>Practical brewing assessment underpinned by brewer log-book</p>
<p>K8</p> <p>Principles of brewing.</p>	<p>Practical brewing assessment underpinned by brewer log-book</p>
<p>K9</p> <p>Cleaning process: relating to the brewhouse stage of brewing.</p>	<p>Practical brewing assessment underpinned by brewer log-book</p>
<p>K10</p> <p>Principles of fermentation and conditioning.</p>	<p>Practical brewing assessment underpinned by brewer log-book</p>
<p>K11</p> <p>Principles of yeast management and handling.</p>	<p>Practical brewing assessment underpinned by brewer log-book</p>
<p>K12</p> <p>Cleaning process: relating to the yeast and fermentation stage of brewing.</p>	<p>Practical brewing assessment underpinned by brewer log-book</p>
<p>K13</p> <p>Principles and importance of plant design, operation, hygiene and maintenance on production quality, safety and efficiency.</p>	<p>Professional discussion underpinned by brewer log-book</p>

Knowledge	Assessment methods
<p>K14</p> <p>Principles of beer finishing and maturation, including stabilisation prior to packaging.</p>	<p>Practical brewing assessment underpinned by brewer log-book</p>
<p>K15</p> <p>Cleaning process: relating to the beer finishing and maturation stage of brewing.</p>	<p>Practical brewing assessment underpinned by brewer log-book</p>
<p>K16</p> <p>Principles and types of beer packaging.</p>	<p>Practical brewing assessment underpinned by brewer log-book</p>
<p>K17</p> <p>Cleaning process: relating to the packaging stage of brewing.</p>	<p>Practical brewing assessment underpinned by brewer log-book</p>
<p>K18</p> <p>Transport and storage conditions of bulk beer within the supply chain.</p>	<p>Practical brewing assessment underpinned by brewer log-book</p>
<p>K19</p> <p>Transport and storage conditions of packaged beer within the supply chain.</p>	<p>Professional discussion underpinned by brewer log-book</p>
<p>K20</p> <p>Cleaning process: relating to the product stability and retail trade quality stage of brewing.</p>	<p>Practical brewing assessment underpinned by brewer log-book</p>
<p>K21</p> <p>Brewery monitoring systems for product assurance.</p>	<p>Practical brewing assessment underpinned by brewer log-book</p>
<p>K22</p> <p>Principles of quality assurance (QA) and quality control (QC): How they contribute to process efficiency and the need for continuous improvement.</p>	<p>Professional discussion underpinned by brewer log-book</p>
<p>K23</p> <p>Food safety and Hazard Analysis and Critical Control Point (HACCP).</p>	<p>Professional discussion underpinned by brewer log-book</p>

Knowledge	Assessment methods
<p>K24</p> <p>Principles of sustainability and circular economy in the brewing process and related supply chains. Energy efficiency and reuse of materials. Minimising waste. Recycling procedures.</p>	<p>Professional discussion underpinned by brewer log-book</p>
<p>K25</p> <p>Heritage and structure of the beer industry.</p>	<p>Professional discussion underpinned by brewer log-book</p>
<p>K26</p> <p>Commercial requirements of brewery operation and how they are measured, including KPIs and promotional activities.</p>	<p>Professional discussion underpinned by brewer log-book</p>
<p>K27</p> <p>Principles of problem solving and continuous improvement (CI).</p>	<p>Professional discussion underpinned by brewer log-book</p>
<p>K28</p> <p>Verbal and visual communication techniques. Giving and receiving information. Matching style to audience. Industry terminology.</p>	<p>Professional discussion underpinned by brewer log-book</p>
<p>K29</p> <p>Written communication techniques. Plain English principles.</p>	<p>Professional discussion underpinned by brewer log-book</p>
<p>K30</p> <p>Information technology and digital: digital interfaces, email, spreadsheets, presentation, word processing. General Data Protection Regulation (GDPR). Cyber security.</p>	<p>Professional discussion underpinned by brewer log-book</p>
<p>K31</p> <p>Principles of equity, diversity, and inclusion in the workplace.</p>	<p>Professional discussion underpinned by brewer log-book</p>
Skill	Assessment methods
<p>S1</p> <p>Comply with industry legislation and regulations.</p>	<p>Practical brewing assessment underpinned by brewer log-book</p>

Knowledge	Assessment methods
<p>S2</p> <p>Control and operate automated or manual plant and equipment required for fermentation and conditioning in line with company procedures.</p>	<p>Practical brewing assessment underpinned by brewer log-book</p>
<p>S3</p> <p>Control and operate automated or manual plant and equipment required for raw material and ingredient handling, including storage management and rotation of brewing ingredients and raw materials in line with company procedures.</p>	<p>Practical brewing assessment underpinned by brewer log-book</p>
<p>S4</p> <p>Clean down plant and equipment on completion of the raw material handling stage of brewing.</p>	<p>Practical brewing assessment underpinned by brewer log-book</p>
<p>S5</p> <p>Plan work.</p>	<p>Practical brewing assessment underpinned by brewer log-book</p>
<p>S6</p> <p>Select and use brewing ingredients according to beer recipes.</p>	<p>Practical brewing assessment underpinned by brewer log-book</p>
<p>S7</p> <p>Adjust recipes to limit batch to batch variance.</p>	<p>Practical brewing assessment underpinned by brewer log-book</p>
<p>S8</p> <p>Maintain records for existing beer recipes.</p>	<p>Practical brewing assessment underpinned by brewer log-book</p>
<p>S9</p> <p>Control and operate automated or manual plant and equipment required for brewing in line with company procedures.</p>	<p>Practical brewing assessment underpinned by brewer log-book</p>
<p>S10</p> <p>Clean down plant and equipment on completion of the brewhouse stage of brewing.</p>	<p>Practical brewing assessment underpinned by brewer log-book</p>

Knowledge	Assessment methods
<p>S11</p> <p>Control and operate automated or manual plant and equipment required for fermentation and conditioning in line with company procedures.</p>	<p>Practical brewing assessment underpinned by brewer log-book</p>
<p>S12</p> <p>Monitor and maintain yeast hygiene, vitality, and viability.</p>	<p>Practical brewing assessment underpinned by brewer log-book</p>
<p>S13</p> <p>Clean down plant and equipment on completion of the yeast and fermentation stage of brewing.</p>	<p>Practical brewing assessment underpinned by brewer log-book</p>
<p>S14</p> <p>Control and operate automated or manual plant and equipment required for beer finishing and maturation (stabilisation) in line with company procedures.</p>	<p>Practical brewing assessment underpinned by brewer log-book</p>
<p>S15</p> <p>Clean down plant and equipment on completion of the beer finishing and maturation stage of brewing.</p>	<p>Practical brewing assessment underpinned by brewer log-book</p>
<p>S16</p> <p>Control and operate automated or manual plant and equipment required for beer packaging in line with company procedures.</p>	<p>Practical brewing assessment underpinned by brewer log-book</p>
<p>S17</p> <p>Clean down plant and equipment on completion of the packaging stage of brewing.</p>	<p>Practical brewing assessment underpinned by brewer log-book</p>
<p>S18</p> <p>Control and operate automated or manual plant and equipment required for transport and storage of bulk beer in line with company procedures.</p>	<p>Practical brewing assessment underpinned by brewer log-book</p>
<p>S19</p> <p>Control and safe operation of automated or manual plant and equipment required for transport and storage of packaged beer in line with company procedures.</p>	<p>Professional discussion underpinned by brewer log-book</p>

Knowledge	Assessment methods
<p>S20</p> <p>Clean down plant and equipment on completion of the product stability and retail trade quality stage of brewing.</p>	<p>Practical brewing assessment underpinned by brewer log-book</p>
<p>S21</p> <p>Conduct and document product assurance checks. For example, microbiological, chemical, physical, sensory.</p>	<p>Practical brewing assessment underpinned by brewer log-book</p>
<p>S22</p> <p>Apply quality assurance (QA) and quality control (QC) procedures.</p>	<p>Professional discussion underpinned by brewer log-book</p>
<p>S23</p> <p>Conduct and document food safety and Hazard Analysis and Critical Control Point (HACCP) checks.</p>	<p>Professional discussion underpinned by brewer log-book</p>
<p>S24</p> <p>Apply sustainability and circular economy principles.</p>	<p>Professional discussion underpinned by brewer log-book</p>
<p>S25</p> <p>Promote the beer industry and the brewery they are employed at.</p>	<p>Professional discussion underpinned by brewer log-book</p>
<p>S26</p> <p>Apply problem solving and continuous improvement (CI) tools and techniques.</p>	<p>Professional discussion underpinned by brewer log-book</p>
<p>S27</p> <p>Communicate and network with others verbally and visually, for example internal and external colleagues and stakeholders.</p>	<p>Professional discussion underpinned by brewer log-book</p>
<p>S28</p> <p>Communicate in writing with others for example, internal and external customers, colleagues, and managers.</p>	<p>Professional discussion underpinned by brewer log-book</p>
<p>S29</p> <p>Use information and digital technology. Comply with GDPR and cyber security regulations and policies.</p>	<p>Professional discussion underpinned by brewer log-book</p>

Knowledge	Assessment methods
S30 Follow equity, diversity, and inclusion principles.	Professional discussion underpinned by brewer log-book
Behaviour	Assessment methods
B1 Prioritises Health & Safety.	Practical brewing assessment underpinned by brewer log-book
B2 Take responsibility for completing work.	Practical brewing assessment underpinned by brewer log-book
B3 Act in a professional manner.	Practical brewing assessment underpinned by brewer log-book
B4 Take personal responsibility for sustainable working practices.	Professional discussion underpinned by brewer log-book
B5 Ambassador for the industry.	Professional discussion underpinned by brewer log-book

Mapping of KSBS to grade themes

[Edit add grade themes form](#)[Edit mapping of ksbs to grade themes form](#)

Practical brewing assessment underpinned by brewer log-book

KSBS GROUPED BY THEME	Knowledge	Skills	Behaviour
Regulations and legislation K1 S1 B1	Industry legislation and regulations: Health & Safety, Food Safety & Hygiene, Operational Compliance, Environmental. (K1)	Comply with industry legislation and regulations. (S1)	Prioritises Health & Safety. (B1)
Work planning K5 S5	Planning, prioritising, handover or close down procedures and time management techniques. (K5)	Plan work. (S5)	None

KSBS GROUPED BY THEME	Knowledge	Skills	Behaviour
Raw material handling K2 K3 K4 S2 S3 S4	<p>Techniques and requirements for processing of ingredients prior to use in the brewery. (K2)</p> <p>Principles of raw material and ingredient inspection, handling, storage and stock control. (K3)</p> <p>Cleaning process: relating to the raw material handling stage of brewing. (K4)</p>	<p>Control and operate automated or manual plant and equipment required for fermentation and conditioning in line with company procedures. (S2)</p> <p>Control and operate automated or manual plant and equipment required for raw material and ingredient handling, including storage management and rotation of brewing ingredients and raw materials in line with company procedures. (S3)</p> <p>Clean down plant and equipment on completion of the raw material handling stage of brewing. (S4)</p>	None
Brewhouse K6 K7 K8 K9 S6 S7 S8 S9 S10 B2 B3	<p>The provenance, quality and characteristics of principle ingredients used for beer production and their individual and combined contribution to beer style, character and recipes. (K6)</p> <p>Principles of beer recipe record keeping. (K7)</p> <p>Principles of brewing. (K8)</p> <p>Cleaning process: relating to the brewhouse stage of brewing. (K9)</p>	<p>Select and use brewing ingredients according to beer recipes. (S6)</p> <p>Adjust recipes to limit batch to batch variance. (S7)</p> <p>Maintain records for existing beer recipes. (S8)</p> <p>Control and operate automated or manual plant and equipment required for brewing in line with company procedures. (S9)</p> <p>Clean down plant and equipment on completion of the brewhouse stage of brewing. (S10)</p>	Take responsibility for completing work. (B2) Act in a professional manner. (B3)
Yeast and fermentation K10 K11 K12 S11 S12 S13	<p>Principles of fermentation and conditioning. (K10)</p> <p>Principles of yeast management and handling. (K11)</p>	<p>Control and operate automated or manual plant and equipment required for fermentation and conditioning in line with company procedures. (S11)</p> <p>Monitor and maintain yeast hygiene, vitality, and viability. (S12)</p>	None

KSBS GROUPED BY THEME	Knowledge	Skills	Behaviour
	Cleaning process: relating to the yeast and fermentation stage of brewing. (K12)	Clean down plant and equipment on completion of the yeast and fermentation stage of brewing. (S13)	
Beer finishing and maturation K14 K15 S14 S15	Principles of beer finishing and maturation, including stabilisation prior to packaging. (K14) Cleaning process: relating to the beer finishing and maturation stage of brewing. (K15)	Control and operate automated or manual plant and equipment required for beer finishing and maturation (stabilisation) in line with company procedures. (S14) Clean down plant and equipment on completion of the beer finishing and maturation stage of brewing. (S15)	None
Packaging K16 K17 S16 S17	Principles and types of beer packaging. (K16) Cleaning process: relating to the packaging stage of brewing. (K17)	Control and operate automated or manual plant and equipment required for beer packaging in line with company procedures. (S16) Clean down plant and equipment on completion of the packaging stage of brewing. (S17)	None
Product stability and retail trade quality K18 K20 S18 S20	Transport and storage conditions of bulk beer within the supply chain. (K18) Cleaning process: relating to the product stability and retail trade quality stage of brewing. (K20)	Control and operate automated or manual plant and equipment required for transport and storage of bulk beer in line with company procedures. (S18) Clean down plant and equipment on completion of the product stability and retail trade quality stage of brewing. (S20)	None
Process monitoring, quality assurance and control K21 S21	Brewery monitoring systems for product assurance. (K21)	Conduct and document product assurance checks. For example, microbiological, chemical, physical, sensory. (S21)	None

Professional discussion underpinned by brewer log-book

KSBS GROUPED BY THEME	Knowledge	Skills	Behaviour
Product stability and retail trade quality K19 S19	Transport and storage conditions of packaged beer within the supply chain. (K19)	Control and safe operation of automated or manual plant and equipment required for transport and storage of packaged beer in line with company procedures. (S19)	None
Process monitoring, quality assurance and control K22 K23 S22 S23	Principles of quality assurance (QA) and quality control (QC): How they contribute to process efficiency and the need for continuous improvement. (K22) Food safety and Hazard Analysis and Critical Control Point (HACCP). (K23)	Apply quality assurance (QA) and quality control (QC) procedures. (S22) Conduct and document food safety and Hazard Analysis and Critical Control Point (HACCP) checks. (S23)	None
Environmental and sustainability K24 S24 B4	Principles of sustainability and circular economy in the brewing process and related supply chains. Energy efficiency and reuse of materials. Minimising waste. Recycling procedures. (K24)	Apply sustainability and circular economy principles. (S24)	Take personal responsibility for sustainable working practices. (B4)
The brewery and the beer industry K13 K25 K26 S25 B5	Principles and importance of plant design, operation, hygiene and maintenance on production quality, safety and efficiency. (K13) Heritage and structure of the beer industry. (K25) Commercial requirements of brewery operation and how they are measured, including KPIs and promotional activities. (K26)	Promote the beer industry and the brewery they are employed at. (S25)	Ambassador for the industry. (B5)
Continuous Improvement K27	Principles of problem solving and continuous improvement (CI). (K27)	Apply problem solving and continuous improvement	None

KSBS GROUPED BY THEME	Knowledge	Skills	Behaviour
S26		(CI) tools and techniques. (S26)	
Communication K28 K29 S27 S28	Verbal and visual communication techniques. Giving and receiving information. Matching style to audience. Industry terminology. (K28) Written communication techniques. Plain English principles. (K29)	Communicate and network with others verbally and visually, for example internal and external colleagues and stakeholders. (S27) Communicate in writing with others for example, internal and external customers, colleagues, and managers. (S28)	None
Information technology and digital K30 S29	Information technology and digital: digital interfaces, email, spreadsheets, presentation, word processing. General Data Protection Regulation (GDPR). Cyber security. (K30)	Use information and digital technology. Comply with GDPR and cyber security regulations and policies. (S29)	None
Equity, diversity and inclusion K31 S30	Principles of equity, diversity, and inclusion in the workplace. (K31)	Follow equity, diversity, and inclusion principles. (S30)	None

Supporting information

External quality assurance

[Edit external quality assurance - eqa form](#)

Option selected: Ofqual

Involved employers

Adnams, Arran Brewery Plc, Big Hug, Brewdog, Brewhouse & Kitchen, Castle Rock, East London Brewing, Five Points Brewing, Frederic Robinson Ltd, Fullers, Greene King, Hall and Woodhouse, Heineken, Hepworths, Hobsons Brewery, Hogsback brewery, Ignition, Innis and Gunn, London Brewing co, Marstons, MolsonCoors UK, Shepherd Neame, Southbourne Ales, Thameside brewery, Thwaites, Wadworth, Wimbledon brewery

Crown copyright 2024 You may re-use this information (not including logos) free of charge in any format or medium, under the terms of the Open Government Licence.

Visit www.nationalarchives.gov.uk/doc/open-government-licence.

[EPA menu](#)