Contents

Standard in development
L4: Brewer
Version 1.2

Title of occupation

Brewer

UOS reference number

ST0580

Core and options

No

Level of occupation

Level 4

Occupational maps data

Route: Engineering and manufacturing
Pathway: Engineering, Manufacturing, Process and Control
Cluster: Manufacturing, plant and process technologist

Typical duration of apprenticeship

18 months

Target date for approval

30/10/2024

Resubmission

No

Would your proposed apprenticeship standard replace an existing framework?

No

Does professional recognition exist for the occupation?

No

Regulated occupation

Is this a statutory regulated occupation?

No

Occupation summary

This occupation is found in to be completed towards end of the development process to ensure alignment with all other information.

The broad purpose of the occupation is to be completed towards end of the development process to ensure alignment with all other information.

In their daily work, an employee in this occupation interacts with to be completed towards end of the development process to ensure alignment with all other information.

An employee in this occupation will be responsible for to be completed towards end of the development process to ensure alignment with all other information.

Typical job titles

Brewer Technical brewer

Are there any statutory/regulatory or other typical entry requirements?

No

Occupation duties

Duty	KSBs
Duty 1 Plan work and resources for brewing activities.	K5 S5 B2
Duty 2 Run brewing production operations.	K2 K3 K4 K6 K8 K9 K10 K12 K14 K15 K16 K17 K20 K28 K29 K30 S2 S3 S4 S6 S7 S9 S10 S11 S13 S14 S15 S16 S17 S20 S27 S28 S29

Duty	KSBs
	B3
Duty 3 Ensure workplace health, safety, and environmental compliance.	K1 K31 S1 S30 B1
Duty 4 Conduct quality assurance activities. For example, quality control and consistency of ingredients, raw materials, and product within the process and at final package.	K11 K21 K22 K23 S12 S21 S22 S23
Duty 5 Maintain brewing records. For example, beer recipes, brewhouse production records, traceability records.	K7 S8
Duty 6 Contribute to the design and development of brewing operations. For example, design and adjust beer recipes and specifications and implement new technology.	K13 K18 K19 K24 K26 S18 S19 S24 B4
Duty 7 Lead, contribute or undertake problem solving and continuous improvement activities.	K27 S26
Duty 8 Contribute to promotional events and promote the brewery values, attributes and characteristics of key brands and styles.	K25 S25 B5
Duty 9 Maintain and extend specialist brewing knowledge and practice.	K2 K3 K4 K6 K8 K9 K10 K12 K14 K15 K16 K17 K20 S2 S3 S4 S6 S7 S9 S10 S11 S13 S14 S15 S16 S17 S20 B3

KSBs

Knowledge

K1: Industry legislation and regulations: Health & Safety, Food Safety & Hygiene, Operational Compliance, Environmental.

K2: Techniques and requirements for processing of ingredients prior to use in the brewery.

K3: Principles of raw material and ingredient inspection, handling, storage and stock control.

K4: Cleaning process: relating to the raw material handling stage of brewing.

K5: Planning, prioritising, handover or close down procedures and time management techniques.

K6: The provenance, quality and characteristics of principle ingredients used for beer production and their individual and combined contribution to beer style, character and recipes.

K7: Principles of beer recipe record keeping.

K8: Principles of brewing.

K9: Cleaning process: relating to the brewhouse stage of brewing.

K10: Principles of fermentation and conditioning.

K11: Principles of yeast management and handling.

K12: Cleaning process: relating to the yeast and fermentation stage of brewing.

K13: Principles and importance of plant design, operation, hygiene and maintenance on production quality, safety and efficiency.

K14: Principles of beer finishing and maturation, including stabilisation prior to packaging.

K15: Cleaning process: relating to the beer finishing and maturation stage of brewing.

K16: Principles and types of beer packaging.

K17: Cleaning process: relating to the packaging stage of brewing.

K18: Transport and storage conditions of bulk beer within the supply chain.

K19: Transport and storage conditions of packaged beer within the supply chain.

K20: Cleaning process: relating to the product stability and retail trade quality stage of brewing.

K21: Brewery monitoring systems for product assurance.

K22: Principles of quality assurance (QA) and quality control (QC): How they contribute to process efficiency and the need for continuous improvement.

K23: Food safety and Hazard Analysis and Critical Control Point (HACCP).

K24: Principles of sustainability and circular economy in the brewing process and related supply chains. Energy efficiency and reuse of materials. Minimising waste. Recycling procedures.

K25: Heritage and structure of the beer industry.

K26: Commercial requirements of brewery operation and how they are measured, including KPIs and promotional activities.

K27: Principles of problem solving and continuous improvement (CI).

K28: Verbal and visual communication techniques. Giving and receiving information. Matching style to audience. Industry terminology.

K29: Written communication techniques. Plain English principles.

K30: Information technology and digital: digital interfaces, email, spreadsheets, presentation, word processing. General Data Protection Regulation (GDPR). Cyber security.

K31: Principles of equity, diversity, and inclusion in the workplace.

Skills

S1: Comply with industry legislation and regulations.

S2: Control and operate automated or manual plant and equipment required for fermentation and conditioning in line with company procedures.

S3: 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.

S4: Clean down plant and equipment on completion of the raw material handling stage of brewing.

S5: Plan work.

S6: Select and use brewing ingredients according to beer recipes.

S7: Adjust recipes to limit batch to batch variance.

S8: Maintain records for existing beer recipes.

S9: Control and operate automated or manual plant and equipment required for brewing in line with company procedures.

S10: Clean down plant and equipment on completion of the brewhouse stage of brewing.

S11: Control and operate automated or manual plant and equipment required for fermentation and conditioning in line with company procedures.

S12: Monitor and maintain yeast hygiene, vitality, and viability.

S13: Clean down plant and equipment on completion of the yeast and fermentation stage of brewing.

S14: Control and operate automated or manual plant and equipment required for beer finishing and maturation (stabilisation) in line with company procedures.

S15: Clean down plant and equipment on completion of the beer finishing and maturation stage of brewing.

S16: Control and operate automated or manual plant and equipment required for beer packaging in line with company procedures.

S17: Clean down plant and equipment on completion of the packaging stage of brewing.

S18: Control and operate automated or manual plant and equipment required for transport and storage of bulk beer in line with company procedures.

S19: Control and safe operation of automated or manual plant and equipment required for transport and storage of packaged beer in line with company procedures.

S20: Clean down plant and equipment on completion of the product stability and retail trade quality stage of brewing.

S21: Conduct and document product assurance checks. For example, microbiological, chemical, physical, sensory.

S22: Apply quality assurance (QA) and quality control (QC) procedures.

S23: Conduct and document food safety and Hazard Analysis and Critical Control Point (HACCP) checks.

S24: Apply sustainability and circular economy principles.

S25: Promote the beer industry and the brewery they are employed at.

S26: Apply problem solving and continuous improvement (CI) tools and techniques.

S27: Communicate and network with others verbally and visually, for example internal and external colleagues and stakeholders.

S28: Communicate in writing with others for example, internal and external customers, colleagues, and managers.

S29: Use information and digital technology. Comply with GDPR and cyber security regulations and policies.

S30: Follow equity, diversity, and inclusion principles.

Behaviours

B1: Prioritises Health & Safety.

B2: Take responsibility for completing work.

B3: Act in a professional manner.

B4: Take personal responsibility for sustainable working practices.

B5: Ambassador for the industry.

Qualifications

English and Maths

Apprentices without level 2 English and maths will need to achieve this level prior to taking the End-Point Assessment. For those with an education, health and care plan or a legacy statement, the apprenticeship's English and maths minimum requirement is Entry Level 3. A British Sign Language (BSL) qualification is an alternative to the English qualification for those whose primary language is BSL.

Does the apprenticeship need to include any mandated qualifications in addition to the above-mentioned English and maths qualifications?

No

Consultation

Progression Routes

Supporting uploads

Mandatory qualification uploads

Mandated degree evidence uploads

Professional body confirmation uploads

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

Subject sector area

4.2 Manufacturing technologies