

# Diploma in Drinks Dispense & CSIM Card



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The L 3 Diploma in Drinks Dispense is designed by industry professionals, for industry professionals, and offers knowledge consolidation and proof of competence for Drinks Dispense Technicians.

The qualification provides a body of evidence, ensuring a minimum standard of best practice in the installation and maintenance of beer and soft drinks dispense system.

The qualification covers a wide variety of elements that the Drinks Dispense Technician needs to prove competence in the drinks dispense installation and maintenance sector. Topics covered range from health and safety, survey of the cellar, properties of carbonated drinks to industry codes of practice.

## Course Delivery

The course can be delivered in a number of ways, including:

- Classroom training (a minimum of 8 delegates required)
- Self-study
- Video based distance learning

Exams are taken online, with various levels of support available to accommodate any learning needs.

Both the Self-Study and Distance Learning options are completed at the candidate's own pace, and exams are only taken when the candidate is ready.



## Course Structure

The qualification is based around self-managed learning, requiring candidates to utilise the course materials provided and their on-the-job experience to reach the desired learning outcomes.

The course comprises 6/7 units, which make up 2 distinct elements, **Health & Safety** and Survey of the Cellar and **Drinks Dispense**.

### Health & Safety & Survey of the Cellar

- **Unit 1** – Health & Safety
- **Unit 2** - Survey of the Cellar

### Drinks Dispense

- **Unit 3** – Properties of Carbonated Drinks
- **Unit 4** – Cellar Service Equipment
- **Unit 5** – Service Installation
- **Unit 6** – Dispense Pressure Systems
- **Unit 7** – Practical Assessment\*

*\*Required for candidates without the support of a recognised cellar service installation company or main line brand owner.*



This course comes with an electronic copy of each unit handbook (excluding Unit 7), written & maintained by BFBi in consultation with industry experts. Candidates will be registered with the exam board, FDQ, and entitled to one sitting of each exam. This is done online through our examination portal, using real-time remote invigilation.

For those registered to the Distance Learning option, they will also receive videos of each unit to go through in their own time.

## What do you get if you pass?

When you pass the exams & the practical assessment, if needed, you receive a national Diploma to acknowledge you have achieved a minimum level of knowledge and best practice to be able to undertake the job role as reflected in the qualification.

You also receive one Cellar Service Installation & Maintenance (CSIM) Card – either White (for Units 1 & 2) or Blue (for all 6/7 units), which acts as a Licence to Practice and evidence of competence.

The CSIM card is partnered with CSCS, giving access to new builds and other sites requiring a job specific CSCS card.

## Professional Recognition For Cellar Professionals

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.

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 are accredited by the Construction Skills Certification Scheme (CSCS) and meet the requirements of the Construction Design and Management Regulations 200 (CDM).

- **CSIM White Card** – Level 3 Technical Certificate in Health & Safety and Survey of the Cellar
- **CSIM Blue Card** – Level 3 Diploma for Drinks Dispense

## Sector Code of Practice

The dispense sector works within the **BBPA 6<sup>th</sup> Code of Practice for the Dispense of Beer by Pressure Systems in Licensed Premises**, endorsed by the **Health & Safety Executive** to demonstrate compliance with the **Pressure Systems Safety Regulations (PSSR)**.

The qualifications above have been developed by industry, for the industry with the “buy in” of brand owners.

All have given their time & expertise free of charge, to develop the qualifications.

All face to face training is delivered by industry accredited Competent Persons.



## What Card should you go for?

**CSIM White Card** – Shows competence in Health & Safety and Survey of the Cellar as part of the Level 3 Technical Certificate (including H&S within construction sites).

- **Planning Installation** – Engineers can check company & 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 can complete a detailed site survey form with details of gas, pressurised vessels, electrical safety, COSHH and Health & Safety at Work regulations as well as give feedback to the customer
- **Returning Documentation** – Engineers can return documents, pass information to colleagues and contractors, complete stores order & return forms and complete other brewers' documentation

**CSIM Blue Card** – Completed all units of Level 3 Diploma in Drinks Dispense:

- Unit 1 - Health & Safety
- Unit 2 - Survey of the Cellar
- Unit 3 - Properties of Carbonated Drinks
- Unit 4 - Cellar Service Equipment
- Unit 5 - Service Installation – Cleaning - Handover
- Unit 6 - Dispense Pressure Systems
- Unit 7\* - Practical Assessment

*\*Required for candidates without the support of a recognised cellar service installation company or main line brand owner.*



## 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.

## Testimonial:

*"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".*

**British Beer & Pub Association**