Course Information

CITY OF WOLVERHAMPTON COLLEGE

Drinks Dispense Technician Apprenticeship Level 3

Study Mode: Full Time, Work Based Learning

Is this course right for me?

This apprenticeship is ideal for people who enjoy hands-on technical work, problem-solving, and working in varied environments. Drinks dispense technicians install and maintain the systems that serve beverages in venues such as pubs, bars, hotels, stadiums, cinemas and events. If you like practical tasks, have good attention to detail, and want a role where no two days are the same, this could be a great fit.

You'll be working with equipment used to dispense drinks like beer, cider, wine, coffee and soft drinks, applying skills in plumbing, electrics, refrigeration and fault-finding. The role also involves supporting customers, explaining how systems work and helping them serve high-quality drinks. Work may include moving between venues, working in confined spaces such as cellars, and occasionally supervising others. This apprenticeship suits someone who can work independently, communicate well with different people and stay calm under pressure.

Entry Requirements

Determined by the employer

What will I learn?

What skills will I gain?

- Understanding installation, commissioning and decommissioning requirements for drinks dispense systems, including site surveys, components, limitations and testing.
- Understanding maintenance, fault-finding, diagnostics, repairs, preventative maintenance and common faults.
- Knowing specifications for keg, cask, soft drinks, nitro coffee, frozen and carbonated systems, and how flow, gas, temperature and couplers affect performance.
- Understanding brand/drink specifications including plumbing, pipework, temperature, gas pressures, brewing processes and stock rotation.
- Understanding electrical systems, polarity testing, PAT testing, multimeter use and AC/DC principles.
- Understanding refrigeration systems, refrigerants, HCFC requirements, integral and split systems.
- Knowing drinks dispense pipework materials, routing requirements and building limitations.
- Understanding asset management, component identification, stock value, safe handling and disposal processes.
- Understanding stock management, lead times and stock systems.
- Knowing correct use of hand tools, power tools and specialist instruments (gas monitors, pressure gauges, carbonation testers, refractometers).
- Understanding line and glass cleaning, contamination symptoms, bacteria effects and pest control importance.
- Understanding how to achieve the perfect pour and resolve issues with glassware and equipment.
- Understanding Codes of Practice from BSDA, BBPA, BFBI and brand guidelines.
- Knowing legal and compliance requirements including trading standards, transport safety, gas canisters, GDPR, electrical and pressure system compliance.
- Understanding key health and safety requirements: COSHH, risk assessments, PPE, asbestos, confined spaces, working at height, CSCS, food hygiene and vehicle safety.
- Understanding environmental considerations including WEEE, recycling and F-Gas requirements.
- Knowing planning and workflow techniques and job management processes.
- Understanding improvement techniques such as 5S and PDCA.
- Knowing how to train, mentor and coach others effectively.
- Understanding team leadership, equality, diversity and professional relationships.
- Knowing documentation requirements such as job sheets, cleaning logs, bar records and vehicle checklists.
- Understanding IT systems including email, asset tracking and job management tools.

Understanding Service Level Agreements and commercial contract expectations.
- Understanding industry context such as peak times, access issues, system ownership and stakeholder roles.
- Interpreting SLAs, legal requirements, Codes of Practice and customer specifications.
- Planning and scheduling work including task delegation, route planning and time management.
- Conducting site surveys and risk assessments.
- Interpreting job specifications, drawings and instructions.
- Sourcing materials, equipment and resources and managing stock levels.
- Installing and maintaining drinks dispense pipework.
- Carrying out electrical installations and maintenance on dispense equipment.
- Installing and maintaining refrigeration components.
- Installing and maintaining gas dispense pressure systems.
- Using tools and instruments safely and appropriately.
- Commissioning and connecting equipment in line with regulations and SLAs.
- Assessing component condition and identifying required actions.
- Decommissioning and disconnecting equipment safely.
- Diagnosing faults and determining solutions.
- Testing equipment and sampling dispensed products for quality assurance.
- Cleaning lines, vessels and dispense equipment.
- Sorting equipment for reuse, recycling or disposal.
- Packing decommissioned equipment safely.
- Isolating and documenting unsaleable product.
- Completing documentation including asset records and waste reports.
- Collecting and recording data such as pressure readings and stock usage.
- Communicating effectively with customers, colleagues and other stakeholders.
- Providing guidance or training to others.
- Following all health, safety and environmental procedures.
- Demonstrating a health-and-safety-first attitude.
- Being reliable, punctual, honest and determined.
- Adapting well to unexpected situations and working under pressure.
- Taking responsibility for jobs and ensuring work is completed to a high standard.
- Maintaining strong quality focus and delivering customer-oriented results.
- Acting professionally and representing employer confidently and respectfully.
- Working positively as part of a team and respecting equality and diversity.
- Maintaining commitment to continuous professional development.

How will I be assessed?

A qualified assessor will provide an induction and regular one-to-one reviews

What can I do next?

Full time engineer, site supervisor, team leader

Delivery

Location:

Start Date:

Day:

Time:

Course Fee:

Course Code: AP0081

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Apply online: **www.wolvcoll.ac.uk/apply**