

Certificate in Food Production & Service

Duration

The trainees have Individual Learning Programmes (ILP) based on their availability, care and funding packages. The minimum training would be one day a week and the maximum four days a week. This results in trainees progressing at a rate that is dependent on their ILP and development of the skills and competences required.

Assessment

Trainees will be continually assessed throughout their training

Certification

At the end of the course, trainees who have completed 19 modules will be Awarded a Certificate in Food Production & Service endorsed by the Institute of Hospitality.

Next Steps

Trainees have the opportunity to progress to our Diploma in Food Production & Service.

Alternatively, our Work Placement Supervisor will support trainees into gaining either paid or voluntary work placements.

Course Overview

This work-based qualification is aimed at learners who want to work in a wide range of hospitality and catering businesses.

Our Certificate in Food Production and Service will allow trainees to develop their knowledge, understanding and skills essential for working in a hospitality environment, such as food production and cooking or kitchen service. It is delivered in an easy to understand format using a mix of practical skills training and work experience. The end result is for trainees to be proficient with these skills at least at the basic level.

Who is it for?

Our Certificate in Food Production & Service course is suitable for anyone over the age of 18 with an interest in Catering and requires additional learning support. Crumbs specialises in supporting adults with learning disabilities, mental health issues, stabilised addictions and brain injuries. Our aim is to support trainees into achieving a life of independence.

Topics Covered

- Kitchen Organisation & Safety
- Food Safety & Safe Food Handling
- Food Hygiene
- Care & Use of Kitchen Equipment
- Kitchen Cleaning
- Safe Use of Chemicals
- Beverage Production & Service
- Planning & Organising Food Service
- Delivering Customer Service
- Billing & Payments
- Basic Food Production of Bread, Cakes, Pastries, Desserts, Appetisers, Salads, Soups, Stocks, Sauces, Sandwiches & Snacks
- Preparation, Cooking & Presentation of Vegetables, Meat, Poultry, Seafood & Pasta/Rice

Course Fees & Enrolment

Please refer to the Crumbs Resource Hub for details on course fees and to access application forms or contact us to enquire about costs and current availability of training spaces.

Get in touch

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