

Certificate in Food Production & Service



At a glance



A practical, work-based course that prepares trainees for roles in hospitality and catering by building essential skills in food preparation, cooking, and kitchen service.

Pathway



- To gain the Certificate in Food Production & Service.
- To participate in work experience.
- To support trainees into either paid or voluntary work.


Funding




Sessions cost £14 per hour, with a recommended schedule of regular 8-hour sessions. Various funding options are available to cover tuition fees. Please contact us for more details.

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COURSE OVERVIEW



This work-based qualification is designed for individuals seeking employment across a variety of roles in the hospitality and catering industry.

The Certificate in Food Production and Service allows trainees to develop the knowledge, understanding, and skills essential for working in a hospitality environment, including food preparation, cooking, and kitchen service. The course is delivered in a clear and accessible format, blending practical skills training with hands-on work experience, with the goal of helping trainees achieve at least a basic level of proficiency.

WHO IS IT FOR?



The Certificate is suitable for anyone over the age of 18 with an interest in Catering and who requires additional learning support.

TOPICS COVERED



- Kitchen organisation & safety
- Food safety/hygiene & safe food handling
- 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, Appetizers, Salads, Soups, Stocks, Sauces, Sandwiches & Snacks.
- Preparation, cooking, & presentation of Vegetables, Meat, Poultry, Seafood & Pasta/Rice.

DURATION



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

ASSESSMENT



Trainees will be continually assessed throughout the duration of their training.

CERTIFICATION



At the end of the course, trainees who have completed 17 modules will be awarded a Certificate in Food Production & Service endorsed by the Institute of Hospitality and accredited by the Craft Guild of Chefs.