# Certificate in Food **Production & Service**



# At a glance

and catering by building essential skills

## 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 8hour 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**

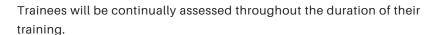
- Kitchen organisation & safety
- Food safety/hygiene & safe food
- Care & use of kitchen equipment
- Kitchen cleaning & safe use of chemicals
- Beverage production & service
- Planning & organising food service
- Delivering customer service
- Billing & payments

- 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



# 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.







