

# Foundation Certificate



## At a glance



A practical and accessible course that prepares trainees for the workplace by building core skills in communication, teamwork, food safety, and health and safety.

## Pathway




- To gain the Foundation Certificate.
- To progress onto the trainee's choice of vocational training programme: Administration, Digital Skills, Food Production & Service, Housekeeping.

## Funding




Sessions cost £14 per hour. All trainees must complete the Foundation Certificate before progressing onto their chosen vocational training programme.

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## COURSE OVERVIEW



The Foundation Certificate is designed to help trainees become familiar with their new working environment. It provides them with the knowledge and understanding needed to work effectively within both the team and the wider CRUMBS organisation. This course supports trainees' communication and literacy skills, as well as introducing concepts of food safety and health and safety. The course is delivered in a clear and accessible format, combining practical skills training with hands-on work experience.

## WHO IS IT FOR?



The Foundation Certificate is suitable for anyone over the age of 18 who requires additional learning support. All trainees who wish to participate in training with The CRUMBS Project must complete the Certificate.

## TOPICS COVERED



- Trainee code of conduct
- Introduction to training
- Attendance & professional behaviour
- Safeguarding
- Communication & literacy Skills
- Introduction to Health & Safety
- Introduction to teamworking
- Introduction to Food Safety
- Introduction to Digital Skills
- Personal profile / vocational skills development.

## 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 10 modules will be awarded a Foundation Certificate endorsed by the Institute of Hospitality and the Craft Guild of Chefs.