



*"St Loye's has not only provided me with training and experience, but also given me back my confidence and self belief"*

# Catering



## Would you like to work in: Catering

Catering work covers a range of jobs at different levels. Jobs may involve working in a kitchen or where food is prepared and cooked for the public. Following strict hygiene and health and safety regulations is essential. Depending on the type of job and the place of employment, times of working vary and can often include shifts. This could mean early mornings and/or late evenings. The following are examples of some the duties that may be included in Catering jobs:

- Cleaning the kitchen and/or public areas
- Carrying out basic food preparation tasks
- Preparing food using a variety of more experienced cooking techniques
- Unloading deliveries from suppliers and organising the store room
- Following relevant hygiene, health and safety regulations
- Serving customers
- Washing kitchen appliances, work surfaces, floors and walls
- Using a variety of kitchen equipment and utensils
- Helping Chefs get ready for service



### Jobs may include:

- Catering Assistant
- Kitchen Assistant
- Waiting Staff
- Mealtime Assistant
- Commis/Trainee Chef
- Kitchen Porter
- Coffee/Tea Shop Worker

### This training programme based near St Loye's, would appeal to you if:

- you have a keen interest in food and cooking
- you are able to follow instructions and carry out individual or multi tasks, quickly and efficiently
- you are able to remain calm whilst working under pressure
- you have good physical health for unloading deliveries
- you enjoy using your own initiative and working as part of a team

### You will need to have prior skills in:

No prior skills are required for this training; however a willingness to learn and develop new skills is essential.

### In general the training involves:

The Catering training programme covers a range of units including: Maintaining Safe, Hygienic and Secure Working Environments, Maintaining Food Safety when Storing, Preparing and Cooking Food, Giving Customers a Positive Impression of Yourself and Your Organisation, and several food preparation units to name but a few. Training includes both practical and theoretical work. Trainees evidence their work by way of a portfolio, which is used when demonstrating to employers their individual knowledge and ability. Trainees are also put through the Level 2

**Our  
experienced  
staff are here  
to help.**

**Call us on  
01392  
255428**

Award in Food Safety in Catering, (Basic Food Hygiene).

### Flexible training:

Units can either be grouped together to make formal qualifications, (please see below) or selected individually to accompany other training programmes. The length of training depends on the individual trainee's needs, circumstances and job goals. These will be discussed and agreed with the Case Manager at assessment stage.

### Level of training and qualifications offered:

- Chef's Course – In-house Certificate
- Catering Assistant – In-house Certificate
- Kitchen Assistant – In-house Certificate

### Further training programmes include:

- Customer Relations – In-house Certificate

### Our Person Centred approach:

Once funding has been agreed, you will be invited in for an assessment with a dedicated Case Manager who will discuss with you your skills, aspirations and abilities and from this confirm whether you are ready to start training for work with St Loye's. The Case Manager will then build an Individual Employment Plan (IEP) in agreement with you. This will include personally tailored skills training, development, support and employment programmes. Please read through our Three Steps Booklet for more information.

There are a number of options available that allow you to speak to our experienced staff prior to training with us. For more information, please visit our web-site [www.stloyes.org.uk](http://www.stloyes.org.uk) and click Training Options or call us on **01392 255428**.

Note: We constantly look at ways to develop and improve our range of training programmes so that they properly reflect the skills that local employers are seeking. For the most up to date information on all the training programmes we offer, please visit our web-site [www.stloyes.org.uk](http://www.stloyes.org.uk) or call us on **01392 255428**.

