

Other Services

Poultec offers a range of services for employers which are tailored to complement our core training delivery. These include:

Consultancy

Poultec's team of training specialists are able to offer advice, guidance and assistance in developing practical resources in areas such as;

- Policy Development / Procedure Manuals
- Preparation for Audits / Compliance
- Staff Development Programmes

Team Building

Poultec offers a suite of team leading courses designed to challenge the individual as well as the group as a whole. Facilities include:

- High Ropes
- Segways
- Climbing Wall
- Archery
- Bocarts and more...



Training is available in... | Agriculture/Poultry Production | Business Administration | Butchery | Customer Service | Dental | Employability Skills | Engineering | Equine | Fitness | Food Manufacturing | Hairdressing & Barbering | Hospitality & Catering | IT | Management | Recruitment | Retail | Speedway | Warehousing

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PLT0116-H&C02

poultec
the training specialists

Hospitality & Catering Training

Hospitality & Catering



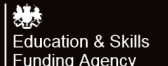
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Apprenticeships

Hospitality & Catering Apprenticeships

Poultec has a track record of successfully delivering Apprenticeships for more than 20 years. Not only can we deliver the training required but we can also assist the employer in the recruitment of the Apprentice. Our hospitality and catering relating qualifications include the following;

Level 2 Commis Chef Apprenticeship Standard

- Level 2 Diploma for Commis Chefs
- Level 1 Functional Skills Maths and English

Level 2 Hospitality Team Member Apprenticeship Standard

- Level 2 NVQ Diploma in Food and Beverage Service
- Level 1 Functional Skills Maths and English

The final part of the Apprenticeship is an independent End Point Assessment consisting of a multiple choice test, a practical observation, a project and a professional discussion.

in Hospitality
& Catering

City
& Guilds

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& Catering

Level 2 Diploma for Hospitality Team Members

The hospitality team member qualification is designed to suit a range of establishments. The role is very varied and although hospitality team members tend to specialise in one area, they have to be adaptable and ready to support team members across the business, for example during busy periods. The most important part of the role is developing fantastic 'hospitality' skills and knowledge. Units include;

- Recognise customer profiles in hospitality and how customers have different needs
- Know how the activities in hospitality businesses can have a negative effect on the environment
- Understand how to work with people from a wide range of backgrounds and cultures

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Level 2 Diploma for Commis Chef

The commis chef qualification is a good starting position in many kitchens and in principal the most junior culinary role. A commis chef prepares food and carries out basic cooking tasks under the supervision of a more senior chef. The primary objective of the commis chef is to learn and understand how to carry out the basic functions in every section of the kitchen. Units include;

- Identify the factors which influence the types of dishes and menus offered by the business
- Recognise the impact of seasonality on the availability, quality and price of ingredients
- Know how to store, prepare and cook ingredients to maintain quality in line with food safety legislation

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Specific Short Courses

Poultec offers a range of short courses which are designed to complement our Apprenticeships. Courses include those accredited by the Chartered Institute of Environmental Health, as well as courses specifically tailored for the company's needs and bespoke content to ensure that it is relevant to specific procedures and practices. These courses can be delivered at our premises, at any other suitable location or remotely.

- Level 2 Award in Food Safety
- Level 3 Award in Food Safety
- Level 2 Award in Principles of HACCP
- Level 3 Award in HACCP

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