



# COMCAT 1 STOVES & HOTPLATES

## COURSE CONTENT

### AIM

To provide operatives with the knowledge to safely, strip down, maintain / repair and re-commission these appliances.

### Pre-Requisite

Candidates must hold a certificate of competence in Core Commercial Catering Gas Safety (CCCN:1), before they can undertake this assessment.

### Course Duration

1 day (½ day training and ½ day assessment).

### Maximum Number

4 persons

### Training Aids

Lecture notes, audio visual presentation and a range of domestic gas appliances and models.

### Assessment

The learner will be assessed by a written and practical test in line with ACS Scheme Requirements.

### Certification

On successful completion of the course candidates will receive an LCL certificate and identification card.

### Additional Information

Meeting the needs and expectations of service users is of the highest priority to our staff. Therefore if you have any concerns or wish to make a comment about the service please contact: [info@NETA.co.uk](mailto:info@NETA.co.uk)

## **COURSE OBJECTIVES**

On successful completion of this course learners will be able to demonstrate competence in relation to:

- Appliance installation
- Appliance commissioning
- Appliance servicing
- Checking operational safety components
- Recognition of fault

### **Range Covered**

- Boiling burners open top and solid top (ranges)
- Boiling tables
- Stockpot stoves, hotplates, warming plates
- Bain-Marie, hot cupboards
- Combination ovens, forced convection ovens
- Natural convection ovens direct/semi/indirect
- Combination gas microwave ovens
- Ancillary equipment

## **COURSE SYLLABUS**

- Inspection / installation requirements
- Commissioning
- Strip down, service/repair
- Commissioning/servicing reports