



COMCAT 3 BRATT PANS-GRIDDLES & GRILLS

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

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

- Deep fat and pressure fryers
- Bratt pans
- Griddles
- Grills - over and under fired
- Simulated charcoal grills
- Salamander grills

COURSE SYLLABUS

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

Course Ref: CPG28
CSM: 09/20