



COMMERCIAL CATERING INITIAL PACKAGE

COURSE CONTENT

AIM

To provide operatives with the knowledge and understanding to safely install commission service and maintain commercial indirect gas fired heating appliances.

Course covers:

- COCN.1
- CIGA/ICAE.1
- CORT. 1
- ICPN.1

Plus CDGA:1 assessment can be added for an additional fee

Pre-Requisite

Entrants must be from Category 1 or 2 with relevant qualifications. The Core Commercial Gas Safety (COCN) is in itself a pre requisite for all the other commercial appliance assessments.

Course Duration

8 days (5 days training and 3 days assessment).

Maximum Number

8 persons

Training Aids

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

Assessment

Written and practical test in line with ACS accreditation.

Certification

On successful completion of the course candidates will receive a Logic 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:

- Gas safety legislation
- Gas emergency action and procedures
- Characteristics of combustion and the use of flue gas analysis
- Equipment commercial ventilation requirements
- Installation of pipework and fittings including flanges, screwed, compression, capillary, polyethylene to steel and Bellows Expansion Joints
- Tightness testing low pressure and medium pressure installations
- Checking and / or setting commercial supply meter regulations
- Checking and setting commercial appliance regulators and gas rating
- Identification of unsafe situations and recognition of incorrectly installed appliances
- The operation and positioning of emergency isolation controls and valves
- Emergency notices and warning labels
- Installation of all commercial indirectly fired gas appliances
- Servicing of indirectly fired gas appliances and radiant heaters
- The operation and checking of appliance gas safety controls and devices and other operational safety components
- Commercial flueing requirements
- The re-establishment of commercial pipework and appliances installations

COURSE SYLLABUS

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