



COMMERCIAL INITIAL PACKAGE

COURSE CONTENT

AIM

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

Course covers:

- CCCN:1
- COMCAT:1
- COMCAT:2
- COMCAT:3
- COMCAT:5

Pre-Requisite

Entrants must be from Category 1 or 2 with relevant qualifications. The Core Commercial Catering Gas Safety (CCCN) is in itself a prerequisite for all the other commercial catering equipment.

Course Duration

3½ days (1½ days training and 2 days assessment).

Maximum Number

8 persons

Training Aids

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

Assessment

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

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:

- Gas Safety Legislation
- Gas emergency action and procedures
- Characteristics of combustion and the use of Flue Gas Analysis
- Commercial catering equipment ventilation requirements
- Installation of pipework and fittings including flanges, screwed, compression, capillary 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 and commissioning of all commercial catering gas appliances and equipment
- Servicing of commercial catering gas appliances and equipment
- The operation and checking of appliance gas safety controls and devices and other operational safety components
- Commercial catering flueing requirements
- The re-establishment of commercial pipework and catering appliances and equipment

COURSE SYLLABUS

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