

# Catering

The aim of this programme is to build on the knowledge and skills to enable student's to progress to safely working in a catering environment.

Modules covered within this area are:

- Manual handling.
- Basic HASSP.
- Using a range of kitchen equipment and appliances.
- Being able to present yourself in a catering environment with your uniform and protective clothing.
- Personal hygiene training.
- Fire evacuation.
- Knife safety.
- Floor safety- slips, trips, falls.
- Burn prevention.
- Using chemicals safely.

Students will have the option of working towards a QQI Nutrition and Healthy Options Level 3

