



TRAINING FOR NEW GAS ENGINEERS

Managed Learning Programme (MLP)

From October 1st 2017 all new candidates booking a gas training course have to do a Managed Learning Programme.

Non-Domestic Catering-New Entrants: This is now the direct route into the commercial catering industry for candidates wishing to become a gas engineer, this course can take up to 30 days training within the centre, also portfolio evidence from a number of onsite tasks will be required under supervision of a registered gas engineer, but this means there is no requirement to carry out any domestic training or assessments.

The following areas will now be covered during the training within the centre;

- + Principles of gas
- + Pipework skills
- + Gas safety legislation and standards + H&S
- + Gas emergency actions and procedures
- Products and characteristics of combustion + CPA
- + Ventilation
- + Installation of pipework and fittings
- + Tightness testing and purging
- + Unsafe situations, emergency actions and procedures
- + Checking and setting appliance burner pressures
- Operation and checking of appliance gas safety devices and controls
- + Electrical systems, safe isolation & working practises (CCEECC)

- + Installation and safe use of canopy extraction
- + Basic fault finding
- + Re-establish existing gas supplies and relight appliances
- + Commissioning & testing of catering appliances
- + General principles of servicing catering equipment

The Training centre at First Choice Group is dedicated to the commercial catering sector, we are the approved training centre for the industry trade associations CEDA and FEA.

Our training facilities are fully equipped with a vast variety of catering appliances from many manufacturers, making training with us very comprehensive for the aspiring catering engineer, this gives candidates full hands on training and assessments that can sometimes be less apparent at more generic centres not specialising in just commercial catering.

To find out more or book your course call us on +44 (0) 1543 460 385 or visit www.firstchoice-cs.co.uk/training k









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Course Details: Managed Learning Programme (MLP)

QUALIFICATION:

Non-Domestic Catering-New Entrants

AWARDING ORGANISATION:



WHO IS THIS FOR?

This course is aimed at engineers looking to pursue or further their career in the commercial catering industry on installation and gas-powered appliances, there are no entry requirements for this course however prior knowledge of catering appliances would be an advantage.

We suggest talking with our centre staff to gain more information.

WHY TRAIN WITH FIRST CHOICE?

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OUTCOME:

The following areas will be covered;

- + Principles of gas
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The candidate on completion of the managed learning program will receive a certificate from the awarding organisation, this will then make them eligible to undertake ACS assessments, also the electrical competence part of the training will include the City & Guilds accredited Commercial Catering Equipment Electrical Competency Course (CCEECC) certificate.

COURSE OVERVIEW:

The structure of the course will depend on the prior knowledge and experience of the candidate.

In the first instance, all candidates must attend a full 5-day centre training, this will be followed by structured modules of 2 or 3 day, these will be scheduled several times every few months allowing candidates flexibility when attending, the total time expected for all centre training will be between 25-30 days depending on prior experience.

Time between attending training modules can be spent on site building a portfolio of works, this will require supervision by a Gas Safe registered engineer who will sign off tasks and supply evidence that the candidate has completed them successfully.

LEARNING MATERIALS:

There are many handouts and presentations during the training modules for candidates to build in to a personal file, and the Logic Certification Books Commercial Catering and Commercial gas safety training manuals are also included.

COST

FEA and CEDA Members £3825.00 + VAT Non-Members £4250.00 + VAT

WHERE?

First Choice Group Training Blakeney Way Kingswood Lakeside Cannock WS11 8LD

