

Kier Gas Training

Catering Reassessment

Catering Reassessment

Once you have your commercial catering qualifications, legally you need to renew them every 5 years. It will depend on what appliances you first qualified in as to what the content will be.

Candidates must bring with them:

- All previous original certification
- 2 passport size photographs
- National Insurance Number
- Photographic ID e.g driving licence or Passport

Please note policy on re-sits: there is no charge to re-sit any part of your assessment should you fail. Limited to one assessment per person.



Course Content

The course & assessment includes:

- Gas Emergency Actions and Procedures
- Identification of Unsafe Situations
- Characteristics of Combustion
- Ventilation
- Installation of Pipework and Fittings
- The Operation of and Positioning of Emergency Isolation Controls and Valves
- Emergency Notices and Warning Labels
- Checking and Setting Appliance Burner Pressures
- The Operation and Checking of Appliance Gas Safety Devices and Controls
- Re-establish Existing Gas Supply and Relight Appliances

We will also re-assess your appliances (COMCAT 1 or 3) at the same time, and the content will include:

COMCAT1 - Install, Exchange, Disconnect, Service, Repair, Breakdown and Commission Gas Catering Appliances as follows:

- Boiling burners open/solid top (ranges)
- Boiling tables
- Stockpot stoves, hotplates, warming plates
- Bain-marie, hot cupboards
- Combination ovens, forced convection ovens
- Natural convection ovens direct/semi/indirect
- Combined gas microwave ovens
- Ancillary equipment

COMCAT3 - Install, Exchange, Disconnect, Service, Repair, Breakdown and Commission Commercial Gas Catering Appliances as follows:

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

Location

North Tyneside

Certification

- CCCN1, Core Commercial Catering Gas Safety plus (one or both of the following):
- COMCAT1, Catering Appliances: Table 1, Open/Solid Top Range
- COMCAT3, Catering Appliances: Table 3, Deep Fat/Pressure Fryers

Next Start Date

Please contact us to check the next available courses

Price

£295.00 + VAT plus certification costs

Duration

2 days

Payment

Full payment required upon attendance.



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Gas Training at Kier, D Block, Harvey Combe, Killingworth, Newcastle upon Tyne, NE12 6UB