

# **Chef – The Royal Logistic Corps Class 1 Course**

## **Course Aim.**

To train and develop Class 2 Chefs craft and supervisory skills to meet the requirements of a Class 1 soldier as defined by relevant policy.

## **Course Objectives.**

Training Objectives associated with the Class 1 course are:

- Comply with all legislation.
- Work in a Catering Retail and Leisure Environment.
- Manage Permanent Buildings and Equipment, Operate in a Permanent Kitchen.
- Supervise Personnel.
- Plan Supervise and Carry out Production in a Permanent Kitchen.
- Deploy and Operate in an Operational Kitchen.
- Liaise with Personnel.

## **Duration.**

The course is eleven weeks in duration and consists of seven weeks kitchen skills, management skills and a field element.

## **Enrolment Criteria.**

Personnel must meet the following criteria to apply for the course<sup>1</sup>:

- Be a qualified Chef Class 2.
- Hold the minimum rank of substantive LCpl.

## **Accreditation.**

The course is mapped to an Apprenticeship at Level 3 with additional study required in the workplace.

## **Dates & Enrolment.**

Courses dates for each Training Year can be found within the relevant DCLPA Pamphlets. Queries and applications are to be submitted via the Unit career management single point of contact to the courses clerk within DCLPA Training Operations.

---

<sup>1</sup> Request to deviate can be sought in accordance with RLC Training Instructions.