

Chef – The Royal Logistic Corps Unit Catering Manager Course

Course Aim.

To train and develop SNCO Chefs catering and facilities management skills to meet the requirements of a Unit Catering Manager as defined by relevant policy.

Course Objectives.

Training Objectives associated with the Unit Catering Managers course are:

- Carry out Food Services
- Oversee Food Supply Management
- Carry out Contract Management
- Perform Operational Tasks
- Carry out Food Accounting
- Assist in the Management of Personnel
- Carry out Food Safety and Health and Safety Procedures
- Carry out Building and Equipment Checks
- Carry out Administration Tasks
- Level 4 Award in Managing Food Safety in Catering

Duration.

The course is four weeks and 1 day in duration.

Enrolment Criteria.

Personnel must meet the following criteria to apply for the course¹:

- Be a qualified Chef Class 1.
- Hold the rank of substantive Sgt.

Accreditation.

A Level 4 Managing Food Safety qualification is undertaken as part of the course.

There is also the opportunity to complete Level 4 Nutrition as part of this course.

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.

¹ Request to deviate can be sought in accordance with RLC Training Instructions.