



**RÉPUBLIQUE
FRANÇAISE**

*Liberté
Égalité
Fraternité*



DU VAR
ACADÉMIE DE NICE

CAP Cuisine

La Garde

CPF Formation éligible
au CPF

A Formation réalisable
en alternance

The benefits of training

This course will be assessed by continuous training assessment .
Satisfaction rate: 100%
Success rate: 100%

TRAINING

OBJECTIVES

The holder of the Cuisine certificate of vocational aptitude holds a position in all types of kitchens. Under the authority of a manager:

- he/she contributes to the satisfaction of the company's customers;
- he/she ensures culinary production, its distribution by implementing the techniques specific to the activity;
- he/she respects the hygiene and safety procedures in force; his/her professional practice is respectful of the environment;
- he/she contributes to the smooth running of the company.

PROGRAMME

RNCP38430BC01 - Organise kitchen production:

Receive, control and store goods
Collect all information and organise your culinary production

RNCP 38430 BC02 - Prepare and distribute kitchen production:

Prepare, organise and maintain your workstation
Master basic culinary techniques and produce a production
Analyse, control the quality of your production, dress and take part in distribution
Communicate according to the professional context

RNCP 38430 BC03 - French and history-geography-moral and civic education:

- French

Communicating : listening, dialoguing and expressing oneself
Reformulating, in writing or orally, a message read or heard
Evaluating one's oral or written production with a view to improving it
Reading, understanding and presenting documentary or fictional texts, literary and artistic works
Account, orally or in writing, for an experience related to the profession

- History-geography-moral and civic education

Master and use chronological and spatial references : memorise and appropriate concepts, find their bearings, contextualise

Appropriate historical and geographical approaches: use subject-specific tools, develop and justify a historical or geographical approach, collaborate and exchange in history-geography

Construct and express a coherent and substantiated argument based on the benchmarks and concepts in the syllabus

Modify personal opinions in order to construct a judgement

Mobilise knowledge to think and engage with the world by appropriating the principles and values of the Republic

RNCP 38430 BC04 - Mathematics and physics-chemistry:

Searching, extracting and organising information
Proposing, choosing, carrying out a method of solution or an operating protocol, respecting safety rules
Experimenting, use a simulation
Criticise a result and argue it

Represent an approach, a result, orally or in writing

RNCP 38430 BC05 - Physical and sports education:

RNCP 38430 BC06 - Prevention-health-environment:

RNCP 38430 BC07 - Modern foreign language:

Understand the language and express oneself orally and in writing continuously
Interact orally in everyday, social and professional situations

VALIDATION

- Diploma from the Ministry of National Education and Youth Level 3 (CAP)
+ d'informations sur cette certification (RNCP38430, libellé exact du diplôme, nom du certificateur, date d'enregistrement de la certification) en cliquant sur :
<https://www.francecompetences.fr/recherche/rncp/38430/>

WHO SHOULD ATTEND?

AUDIENCE

All audiences

PREREQUISITES

Level 3ème or equivalent experience, able to read and write French.

EDUCATIONAL ORGANISATION

SESSION DATES

from 2 July 2022 to 5 June 2025 | **DIVERS FINANCEMENTS**

from 4 Oct 2023 to 3 Jul 2025 | **APPRENTICESHIP**
DIVERS FINANCEMENTS

from 2 September 2024 to 30 June 2025 | **APPRENTICESHIP**
DIVERS FINANCEMENTS

from 23 Sep 2024 to 19 May 2025 | **APPRENTICESHIP**
FINANCEMENT CONSEIL RÉGIONAL

DURATION

Maximum total duration of 3,640 hours, including 2,840 hours in a company and 800 hours at the training centre. The duration of the course is indicative and will be determined according to your profile.

WORKFORCE

12 people

TEACHING METHODS, EQUIPMENT AND FOLLOW-UP

Teaching method

- Fully classroom-based training

Teaching methods

- Group lessons

Equipment

- Equipped technical platforms
- Unmarked room with video projector

Monitoring and individualisation

Positioning upstream of entry to the training course.

Interviews, remediation with the educational referent and/or company referent during the course.

Taking account of beneficiary satisfaction during and at the end of the training course.

For beneficiaries with disabilities: possible adaptation of training and certification arrangements, support by the GRETA-CFA TH referent.

EXPERTISE OF PARTICIPANTS

Trainers with experience in individualised learning.

Teachers certified by the French Education Nationale, Bac +3 trainers with significant experience in adult training, professional speakers.

ASSESSMENT AND CERTIFICATION PROCEDURES

Tests at the end of training (one-off assessment)
In-course assessment (CCF)
Possibility of validating one or more skill blocks

FINANCING

RATE

Total price including VAT: euros 12,000.00
Hourly rate: euros 12,000.00 Hourly rate including VAT: euros 12,000.00
. This price is indicative and non-contractual. Depending on your status, this training course may be fully financed.
Contact us.

FINANCING

Session from 02 July 2022 to 05 June 2025

Training on a sandwich course (apprenticeship or professional training contract).
Training eligible for the CPF.
This training on a sandwich course (apprenticeship or professional training contract) can be fully financed. It is also open to other audiences and may be covered by other partners/funders. Please contact us for more information.

Session from 04 October 2023 to 03 July 2025

Training on a sandwich course (apprenticeship or professional training contract).
Training eligible for the CPF.
This training on a sandwich course (apprenticeship or professional training contract) can be fully financed. It is also open to other audiences and may be covered by other partners/funders. Please contact us for more information.

Session from 02 September 2024 to 30 June 2026

Training on a sandwich course (apprenticeship or professional training contract).
Training eligible for the CPF.
This training on a sandwich course (apprenticeship or professional training contract) can be fully financed. It is also open to other audiences and may be covered by other partners/funders. Please contact us for more information.

Session from 23 September 2024 to 19 May 2025

Training eligible for CPF.
This training course benefits from specific funding from La Région Sud (places allocated subject to conditions).
Contact us for more information.

HOW DO I REGISTER?

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Positioning test by appointment.
Interview by appointment.
Depending on the funding body, training is available between 15 and 45 days before the start of the course. Please contact us for further information.

AFTER THE COURSE

Access to the following professions:
- commis cook
- cook
Work in companies in the commercial catering, mass catering or hotel industry-related sectors

AMENITIES

Access for people with disabilities

Accessible to people with disabilities

Dedicated lift for PRM PRM toilets

Catering

Catering room with microwave and fridge

Transport

2-minute walk from the train station public transport by bus at the bottom of the building

PRACTICAL INFORMATION

CONTACTS

Valérie VANDEWALLE - Co-ordinator
T. 04 94 22 34 07 | valerie.vandewalle@ac-nice.fr

Camille DAUSSY - Coordonnatrice
T. 04 94 22 34 07 | camille.daussy@ac-nice.fr

Magali MICHEL - Disability Officer
T. 06 31 84 22 81 | magali.michel1@ac-nice.fr

PLACE OF TRAINING

Antenne de la Garde | 305 avenue Jacques Duclos | 83130 La Garde

ORGANIZATION

GRETA du Var

Headquarters : Lycée Technique Régional Paul Langevin 83514 La Seyne sur Mer Cedex

Public reception Monday to Friday from 09.00 to 12.00 and from 14.00 to 17.00

Business registration number : 9383P000883