



CAP Cuisine

Le Luc

 Formation éligible
au CPF

 Formation réalisable
en alternance

The benefits of training

This course will be assessed by continuous training assessment .
Success rate: 100% out of 7 people sitting the exam
Satisfaction rate: 100% out of 6 people who responded to our satisfaction survey
Overall job integration rate: 72%
Integration rate into the target profession: 72%
Recommendation rate: 100% out of 6 people who responded to our satisfaction survey.
Study continuation rate: 28%
Interruption rate during training: 0%
Added value of the establishment : Spacious technical platform with one workstation per learner. Application restaurant and takeaway sales to enhance the value of trainee productions

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

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 18 Nov 2024 to 4 Jul 2025 | **FINANCEMENT CONSEIL RÉGIONAL**
DIVERS FINANCEMENTS

DURATION

Total maximum duration of 1,090 hours, including 490 hours in a company and 600 hours at the training centre. The duration of the course is indicative and will be determined according to your profile.

WORKFORCE

8 people

TEACHING METHODS, EQUIPMENT AND FOLLOW-UP

Teaching method

- Mixed training

Teaching methods

- Personalised course
- Group lessons
- Combined face-to-face and distance learning
- Classroom examination

Equipment

- Equipped technical platforms
- Room equipped with networked computer workstations
- Plateforme Learning Management System
- Unmarked room with video projector

Monitoring and individualisation

Positioning prior to entry into training.

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

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

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

Possibility of post-training support.

In order to improve the quality of our service, you can send us your suggestions or complaints using the form available on our website.

EXPERTISE OF PARTICIPANTS

Education Nationale certified teachers, Bac +3 trainers with significant experience in adult training, professional speakers.
Trainers experienced in individualising learning.

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 : 9000.00 euros
Hourly rate : 15.00 Hourly rate including VAT: euros 15.00
. This price is indicative and non-contractual. Depending on your status, this training course may be fully financed.
Contact us.

FINANCING

Session from 18 November 2024 to 04 July 2025

Training on a sandwich course basis (apprenticeship or professional training contract).
Training eligible for CPF.
This training course benefits from specific funding from La Région Sud (places allocated subject to conditions).
However, it is open to all those who meet the prerequisites. It is organised as a sandwich course, which means that it can be taken by people on professional training or apprenticeship contracts. Please contact us for more information.

HOW DO I REGISTER?

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Positioning test by appointment.
Interview by appointment.
Present yourself with the liaison form from the prescriber (Mission locale, Pôle emploi...).

Training is available between 15 and 45 days before the start of the course, depending on the funding body. Please contact us.
Apprenticeship training: Training is accessible within a minimum of 48 hours subject to validation of your file and the position in the company (diploma compliance) and this until the end of the 1st month of the start of the action.

GROUP INFORMATION MEETING

Contact us to register for a meeting.

LABELS ET AGRÉMENTS



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

A lift is available for people with reduced mobility.

Catering

a catering area is available during school periods

Transport

Buses (2, N2) serve the school.

PRACTICAL INFORMATION

CONTACTS

Mégane SINOQUET - Vocational Training Advisor
T. 04 94 17 11 25 | megane.sinoquet@ac-nice.fr

Séverine HEIMST - Coordonnatrice - Référent Handicap
T. 07 49 37 98 36 | greta.var-valdargens@ac-nice.fr

PLACE OF TRAINING

Collège Coubertin | Avenue Pierre de Coubertin, | 83340 Le Luc

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