

Branch: Catering and Hospitality

Trades Culinary Production Major



Code: CUPSEP

Option: Culinary production and service production

Level : BEP

Prerequisites: BEPC and/or CAP

Opportunities:

In commercial catering kitchens: classic restaurants, brasseries, upmarket and gastronomic restaurants, atmospheric restaurants (pizzeria, grill), but also in fast-food restaurants, community catering and in the kitchens of hotel restaurants and residential hotels. The job market is buoyant and these professions are guaranteed a certain permanence and also allow for professional development. It is possible to work in a large restaurant if you are able to develop the qualities required by these "top of the range" establishments.

Description

Generally speaking, the BEP holder will be responsible for preparing the dishes on the menu, presenting them on dishes or plates and preparing the passage of dishes from the kitchen to the dining room. He/she will start as a commis; there are opportunities for advancement as a "chef de partie" (the person who

manages the commis of the same station: vegetables, sauces, meat, etc.), then as a "sous-chef de cuisine" or "second" and finally as a "chef de cuisine"

- by planning the list of products necessary for the production, by receiving and storing them

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- by organising his/her work according to production requirements (number of customers

customers, hours of service)

- by preparing foodstuffs, by ensuring simple and complex cooking, by preparing preparations, basic sauces, etc., making hot hors d'oeuvres from making hot pastry-based hors d'oeuvres, pastries and desserts

- preparing and serving meals

- by restoring the premises and equipment

All this in strict compliance with hygiene and safety rules and standards.

Quality and competences :

Students who are destined for this BEP must be in good physical condition and be able to stand constantly, withstand high temperatures and carry heavy loads. In addition, working in a kitchen is necessarily a team effort, often involving "gunfire". You must therefore accept this context as well as the restrictive working hours.

To develop:

Speaking one or more foreign languages can be a selection criterion in some hotels. Mobility and availability are essential (don't hesitate to move around, try out different experiences). Diplomacy (being able to resist tension) allows you to keep all the dynamism necessary to progress.