

# Branch: Multi-purpose catering agent



**Code:** CATAGE

**Option:** Catering agent

**Level :** CAP

**Prerequisites :** First cycle study certificate

**Opportunities:**

The catering agent can work in collective catering (hospital canteens, company canteens, school canteens, etc.), in fast-food restaurants (on-site consumption, take-away sales, home delivery, etc.), in companies producing meal trays (for companies, trains, planes, etc.), as well as in self-service catering such as cafeterias.

**Description**

The catering agent prepares meals and knows how to enhance simple dishes while respecting the instructions and regulations relating to hygiene and safety. In collective catering, the kitchen is often an assembly kitchen. To prepare their dishes, the agent assembles ready-made products (powdered sauce, cooked frozen vegetables, pre-cooked meats, etc.). They set up the distribution and sales areas and restock them during service. He/she maintains the premises and cleans the equipment and dishes. If you work in a shop, you advise customers and present them with products ready to eat in or take away. He may also collect the money for the services provided. They can therefore do several things: they are versatile.

Pupils learn to cook simple dishes: mixed salads, meats in sauce, etc. They also study food science: food and its role in health, the importance of a balanced diet, etc. Hygiene and safety courses are important in this training. Students are

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**Quality and competences :**

Food service agents work on their feet. In fast food and self-service restaurants, the pace and atmosphere of work can be stressful. You have to work fast, a lot and keep smiling! To follow this training, you need to be lively, polite, enjoy contact with people, have no allergies to cleaning products and be sensitive to cleanliness and hygiene.

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