



## APPLIED ABILITY AWARDS



### Applied Ability Awards – the opportunity for Welsh employers to grow their own chefs!

The future of the Welsh hospitality industry depends on a supply of well trained, highly skilled chefs.

The Applied Ability Awards (or AAA) programme, designed and delivered by chefs, has been welcomed by hospitality businesses across the UK; now the Welsh Assembly Government in partnership with the Welsh Culinary Association is supporting a two year programme to bring the benefits of the AAA to Wales.

We are looking for 90 employers from hospitality businesses across Wales who are keen for their senior chefs to have the skills to develop their teams and for their junior chefs to become proficient across the full range of cooking skills, to take part in the Wales AAA programme.

Workplace Chef Mentors will receive training and one-to-one support to undertake a Skills Scan with members of their team and develop for each a detailed Cooking Skills Development Plan to prepare them for the AAA practical cooking exams which are held four times a year.

On-line support materials for employers, mentors and learners are provided in English and Welsh.

**“** There are no common and consistent training standards that have the confidence of industry and none at all that are set and maintained by the profession itself – that’s the opportunity that the Triple A now provides. **”**  
Martyn Nail, Executive Chef, Claridges – AAA Examiner & Mentor



**Practical Exams for Professional Chefs,  
Designed and Delivered by Chefs**

### How do you decide how good a chef is?

It’s not by how long they have been cooking or who they have been working for or, if the truth be known, how many NVQ’s they have, there’s only one way – to taste the dishes they cook. In other words a practical test under normal working conditions.

Strangely enough our industry doesn’t have such a way of testing potential employees, most of you will test people in your own way but there is no “benchmark” that you can rely on – until now.

The Applied Ability Awards – or Triple A – is a scheme to teach and test chefs of all abilities using the ‘Mentor’ system.

The scheme has been put together by the country’s top chefs. The work involved is mostly practical, based on a common syllabus, tailored to the trainee and run in your own kitchens by a senior chef acting as Chef Mentor to the trainee. When you feel your trainee is ready there is a 3.5 hour practical examination taken by two senior Chef Examiners approved by the AAA National Committee.

**“** The Triple A is about chefs taking charge in the battle for craft skills and setting the standards for trainees and trainers alike. As employers are dependent on those skills we need to give them our wholehearted support and participate. **”**  
Bob Cotton, Chief Executive, British Hospitality Association

The practical can cover any aspect of the syllabus and accounts for 70% of the final score. 20% is based on practical knowledge and 10% on an aptitude appraisal. The good thing is that apart from the examination, it is all done in-house, no days-off going to college, everything is under your control.

The scheme operates at two levels, AAA Foundation Chef and AAA Chef, and successful candidates are awarded the AAA Certificate, which will signal to everyone that they are properly trained and able chefs.

Over the next few years the Triple A qualification will become the benchmark by which chefs are measured.

**Don’t miss out – ring today for details of the scheme and be one of the first in the country to achieve the chefs’ own qualification.**

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