

Chefs vie for award

A GROUP of county council chefs are hoping to improve their culinary skills and win a new award.

Fourteen chefs throughout the county are currently working towards the Applied Ability Awards, organised by the Cambrian Training Company.

Offered throughout Wales, the "Triple A" is an independent qualification for professional chefs designed and delivered by industry for industry in order to provide the benchmarks that will define, develop and promote craft skills.

Culminating in a one-day practical exam, the process provides a common syllabus and independent appraisal for in-house apprenticeships. Its website contains all the information needed to participate and provides support whilst preparing for the exam.

Ruth Morris, Applied Ability Awards co-ordinator, said: "It is mainly for the purpose of upping skills and setting a benchmark for standards. As it is an award, it will go alongside any other qualification they've done."

"I'm impressed that Ceredigion County Council is partaking in the awards. A lot of council chefs have been cooking for years without awards - now they are bringing themselves into line by doing exams."

A Ceredigion spokesperson



Seated from left are Susan Owens; Brenda James; Ruth Morris, Co-ordinator for Wales; Ann Worthington; Pam Reed; Joyce Griffiths; back row, Gail Kelsey; May Lauder, Mentor; Gwen Lionel; Aeron Davies; Mike Horward; Joyce Griffiths and Gaynor Davies, Mentor

said: "The Applied Ability Award is a new examination for individuals involved in the catering industry. The award works alongside the NVQ (National Vocational Qualification) and enhances practical skills. This new award helps catering staff in their current jobs."

Currently the award can be achieved at two levels: the AAA

Foundation Chef certificate denotes those who have "demonstrated under test conditions the professional standards expected of a capable Kitchen and Larder Chef working under supervision"; and the AAA Chef Certificate denotes those who have demonstrated "the professional standard expected of an accomplished Kitchen and Larder Chef

working without supervision".

The AAA system is designed to make best use of existing investment in human resources by transferring skills and sharing best practice, while improving business and passing on skills and knowledge.

For more information contact Ruth Morris on AAA@cambrian-training.com