

CHANGEOVER TO CATERING – INFORMATION FOR CANDIDATES

Catering ACS criteria are the **same** as domestic for the following topics:

- Gas Safety (Installation and Use) Regulations 1998
- Properties of natural gas
- Dangers of gas
- Operating pressures
- Gas rate and heat input

Catering criteria and standards are **different** from domestic in the following areas:

- Ventilation (e.g. canopy ventilation systems)

Catering is **more extensive** (larger in size and range) regarding:

- Gas Industry Unsafe Situations Procedure (greater emphasis on risk assessment)
- Safety controls and control systems (e.g. interlocks, non-return valves, etc.)
- Ambient / atmospheric testing (e.g. CO₂ testing)
- Areas of work (e.g. educational establishments.)

Very small catering systems fall under standards normally used for domestic installations. A catering system of installation volume not exceeding 0.035 m³ with appliances connected by pipework of diameter no greater than 35 mm to a G10 / U16 or smaller meter may be tightness tested and purged according to IGEM/UP/IB. For this reason, core catering criteria includes tightness testing and purging domestic-sized systems.

INITIAL CATERING TRAINING – 3 DAY SCHEDULE

The concept of the ideal catering environment

Deviations from the ideal:

- Risk assessment
- Safe Systems of Work (SSW)

Mechanical canopy ventilation systems to DW/172

- Extraction flow rate calculations
- Make-up air
- Removal of airborne grease

Air quality testing (ambient CO₂) to IGEM/UP/19

Use of an anemometer to check extraction flow rate and make-up air

Canopy interlocks and controls

Educational establishments' food technology departments

COMCAT1 appliances – boiling burners, kebab machines, open and solid top ranges, boiling tables, stockpot stoves, hotplates, warming plates, bain maries, hot cupboards, combination ovens, forced convection ovens, natural convection ovens, combined gas microwave ovens

COMCAT3 appliances – deep fat and pressure fryers, bratt pans, griddles, grills, simulated charcoal grills, salamander grills, ancillary equipment

Domestic-similar subjects (revision)

- Gas Industry Unsafe Situations Procedure
- Operating pressures
- Gas rate and heat input
- Tightness testing and purging of small catering installations
- Pipe sizing