

COMCAT3 Training & Assessment

Operatives who already hold domestic core assessment CCCN1/CCN1 and changeover assessment CODC1, who intends to extend their scope of work to include the installation and maintenance of commercial catering appliances such as deep fat and pressure fryers, griddles and grills.

Duration: 2 Days

Course Space: 10 Trainees

Method of delivery: Trainer led

Who is this for? . Domestic engineers who wish to undertake commercial work

Course Subjects Covered:

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| <ul style="list-style-type: none">• Appliance installation• Appliance servicing• Adjust, replace, clean & lubricate components• Gas tightness testing• Flame supervision devices appliances | <ul style="list-style-type: none">• Work carried out to manufacturers instructions• Identification of defects on safety components• Unsafe situations• Multi-functional controls |
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Technical Information

COCATA covers COMCAT 1 & 3 and can only be used when taken at the same time as CODC.

Assessment Type: Theory and practical assessments.

Qualification required: Knowledge of all commercial gas.

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