



BAC PRO Cuisine

Marseille 8ème

 Formation éligible
au CPF

 Formation réalisable
en alternance

The benefits of training

Accreditation to carry out in-course assessment (CCF) .
Session 2024
Success rate: 88% out of 26 people sitting the exam
Satisfaction rate: 100% out of 20 people who responded to our satisfaction survey
Overall job integration rate: 50%
Integration rate into the target profession: results to come
Recommendation rate by our former trainees : 50% out of 20 people who responded to our satisfaction survey
Rate of further study: 50%
Rate of interruption during training: 0%
Rate of termination of apprenticeship contracts concluded: 11%
Our indicators can be consulted on the site: <https://www.inserjeunes.education.gouv.fr/diffusion/accueil>

Added value of the school:
Dynamic and recognised alumni network:
<https://www.reseau-lycee-cfa-hotelier-marseille.fr/en/page/presentation>

TRAINING

OBJECTIVES

The holder of the vocational baccalaureate in cookery is a qualified professional, operational in cookery activities: organisation and culinary production, communication and marketing in catering, leadership and team management in catering, management of supplies and operations in catering, quality approach in catering. He is capable of adapting to all sectors and forms of catering. They work as salaried employees in companies in France or abroad. He respects the environment, sustainable development, hygiene, health and safety rules, management imperatives and values the dimensions of nutrition, pleasure and well-being.

PROGRAMME

This course has 3 blocks of professional skills:

RNCP37910BC01 - Designing and organising kitchen activities Gathering information and filling in or drawing up documents relating to production-Planning your work and that of your team-Maintaining the premises and equipment-Optimising the organisation of production-Adopting and ensuring the adoption of a professional attitude and behaviour-.Applying and ensuring the application of service schedules Identifying supply requirements- Receiving and checking products delivered-Packaging and repackaging operations-Stocking products-Listening to customers-Respecting regulations, hygiene, health and safety rules-Integrate dimensions linked to the environment and sustainable development-Apply principles of nutrition and dietetics, dimensions linked to the sustainable environment-Maintain overall quality by checking the sanitary, organoleptic and commercial quality of raw materials and productions-Manage hazards linked to quality defects.

RNCP37910BC02 - Management of catering activities:

Optimising production-Communicating within a team, the structure, with suppliers, third parties, front-of-house staff, customers and managing complaints and objections-Participating in a monitoring, research, development and ongoing training-Manage operational contingencies and optimise team performance-Report on the monitoring of activities, results and corrective actions-Manage supplies by taking part in drawing up specifications and planning orders and deliveries-Control stock movements-Control costs: regulating food and drink consumption, improving productivity, helping to control overheads-Analysing sales and calculating and analysing variances between forecast and actual

RNCP37910BC03 - Kitchen preparation and production

Setting up workstations-Mastering the basics of cooking by carrying out preliminary preparations and basic preparations, prepare the raw materials, carve, cut and decorate - carry out the cooking by making soups, hors d'oeuvres, side dishes and desserts, producing dishes based on fish, shellfish, molluscs, meat, poultry, game, etc. Dressing, enhancing and distributing the preparations-Communicating in a service situation

This course has 7 blocks of general skills:

BC04 - Mathematics

BC05 - PSE
BC06 - LV English
BC07 - French
BC08 - History-geography-moral and civic education
BC09 - Applied arts and artistic culture
BC10 - EPS

VALIDATION

- Diploma from the Ministry of National Education and Youth Level 4 (Baccalauréat, BP, BT)
- SST - Sauveteur Secouriste du Travail (First aid at work)
+ d'informations sur cette certification (RNCP37910, libellé exact du diplôme, nom du certificateur, date d'enregistrement de la certification) en cliquant sur :
<https://www.francecompetences.fr/recherche/rncp/37910/>

WHO SHOULD ATTEND?

AUDIENCE

All audiences

PREREQUISITES

Level 3ème or equivalent experience.
Have a good idea of the job and be motivated to do it.
Good physical stamina and the ability to adapt to working hours are recommended. Organisational skills, the ability to communicate and work as part of a team, as well as a high level of curiosity are all desirable qualities.

EDUCATIONAL ORGANISATION

SESSION DATES

from 5 September 2022 to 30 June 2023 **DIVERS FINANCEMENTS**
APPRENTICESHIP
from 4 September 2023 to 30 June 2024 **DIVERS FINANCEMENTS**
APPRENTICESHIP
from 2 September 2024 to 30 June 2025 **DIVERS FINANCEMENTS**
APPRENTICESHIP
from 1 September 2025 to 30 June 2026 **DIVERS FINANCEMENTS**
APPRENTICESHIP

DURATION

Maximum total duration of 5,250 hours, including 3,400 hours on the job and 1,850 hours at the training centre. The duration of the course is indicative and will be determined according to your profile.

WORKFORCE

12 people

TEACHING METHODS, EQUIPMENT AND FOLLOW-UP

Teaching method

- Fully classroom-based training

Teaching methods

- Group lessons

Equipment

- Equipped technical platforms
- Unmarked room with video projector

Monitoring and individualisation

Positioning prior to entry into training.
Interviews, remediation with the educational referent and/or company referent during training.
Taking into account beneficiary satisfaction during and at the end of training.
For beneficiaries with disabilities: possible adaptation of training and certification methods, support by the GRETA-CFA TH referent.
In order to improve the quality of our service, you can use the form available on the <https://www.forpro-paca.com> website to send us your complaints and suggestions.

EXPERTISE OF PARTICIPANTS

Education Nationale certified teachers, Bac +3 trainers with significant experience in adult training, professional speakers.
Trainers experienced in individualising learning.

ASSESSMENT AND CERTIFICATION PROCEDURES

Tests at the end of training (one-off assessment) and in-training assessment (CCF)
Possibility of validating one or more blocks of skills
In the event of partial validation of the certification, the modules obtained remain valid for life.
SST certificate.

FINANCING

RATE

Hourly rate incl. VAT: euros 15.00
. This price is indicative and non-contractual. Depending on your status, this training can be fully financed. Contact us.

FINANCING

Session from 05 September 2022 to 30 June 2025

Training on a sandwich course (apprenticeship or professional training contract).
Training eligible for the CPF.
This training on a sandwich course (apprenticeship or professional training contract) can be fully financed. It is also open to other audiences and may be covered by other partners/funders. Please contact us for more information.

Session from 04 September 2023 to 30 June 2026

Training on a sandwich course (apprenticeship or professional training contract).
Training eligible for the CPF.
This sandwich course (on an apprenticeship contract) can be fully financed. It is also open to other audiences and may be covered by other partners/funders. Please contact us for more information.

Session from 02 September 2024 to 30 June 2027

Training on a sandwich course (apprenticeship or professional training contract).
Training eligible for the CPF.
This training on a sandwich course (apprenticeship or professional training contract) can be fully financed. It is also open to other audiences and may be covered by other partners/funders. Please contact us for more information.

Session from 01 September 2025 to 30 June 2028

Training on a sandwich course (apprenticeship or professional training contract).
Training eligible for the CPF.
This training on a sandwich course (apprenticeship or professional training contract) can be fully financed. It is also open to other audiences and may be covered by other partners/funders. Please contact us for more information.

HOW DO I REGISTER?

HOW DO I REGISTER?

Application form to be completed (make a request by email).

Interview by appointment.

Depending on the funding body, training is available between 15 and 45 days before the start of the course. Please contact us for further information.

AFTER THE COURSE

At the end of this vocational and technical training and after a period of experience and adaptation in a company, the bachelor will be able to occupy the positions of first commis, chef de partie or assistant chef for the commercial catering sector, chef de cuisine or chef-gérant, or production manager for the collective catering sector.

All these positions depend on the size of the establishment and the type of catering provided. As an employee, you may work in the following sectors: commercial catering or mass catering. Continue your studies with a BTS.

AMENITIES

Access for people with disabilities

Accessible to people with disabilities

Transport

Metro line 2: Rond point du Prado Bus N° 45 : Zenatti Lycee

PRACTICAL INFORMATION

CONTACTS

Aude CHANUT - Learning Coordinator
T. 04 91 72 75 23 | aude.chanut@ac-aix-marseille.fr

Nelson PELLEGRINI - Disability Officer
T. 04 91 72 75 31 | nelson.pellegrini@ac-aix-marseille.fr

PLACE OF TRAINING

Lycée des Métiers de l'Hotellerie de l'alimentation et du tourisme J-P Passadat | 114 avenue André Zenatti | 13008 Marseille

ORGANIZATION

GRETA-CFA Marseille Méditerranée

Headquarters : Lycée Jean Perrin 13010 Marseille

Public reception Monday to Friday from 09.00 to 12.00 and from 14.00 to 17.00

Business registration number : 93131539413