

WorldSkills UK Training Manager – Cooking

Please review these in tandem with application guidance in the Training Managing information pack.

WorldSkills skill no. & competition	Specialist technical skills
34 Cooking	<p>A Training Manager for WorldSkills Cooking would require these key technical skills:</p> <ol style="list-style-type: none"> 1. Mastery of global cuisines, advanced cooking techniques, food safety, and modern food presentation trends. 2. Ability to support the development of design of complex menus while considering nutrition, cost, and sustainability. 3. Mastery in food presentation and plating, incorporating modern trends and styles. 4. Strong in curriculum design, student coaching, and performance assessment with a focus on practical and theoretical balance. 5. Encouraging innovative dish creation and integrating the latest culinary trends and technologies. 6. Promoting sustainable and ethical sourcing, reducing waste, and teaching environmentally responsible practices. <p>More details are available at WorldSkills Occupational Standards - Cooking</p>