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United Nations Institute for Training and Research

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CIFAL Dakar - Training for caterers on schools catering



: 20 5 2025

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Workshop

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Dakar, Senegal

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21 5 2025

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1 Days

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Decentralize Cooperation Programme

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CIFAL Dakar



School catering has developed in France since the 19th century, with an increase in importance after World War II to support children's health. Regulation and training for professionals have gradually strengthened, particularly with the adoption of laws aimed at improving the quality and safety of meals. The recent shift towards healthier and more sustainable food has led to the implementation of specific training for caterers to adapt their practices to new requirements.



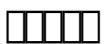
Ensure food safety and hygiene in the preparation and distribution of meals. Know and apply the current regulations regarding school catering. Develop skills in cooking tailored to the nutritional needs of children. Encourage the use of local, seasonal, and quality products. Raise awareness of the importance of a balanced diet for the growth and health of children. Strengthen cost control while maintaining meal quality. Promote responsible and sustainable practices in school catering.



All participants are familiar with the basics of healthy and balanced nutrition

All participants are able to cook and assess proper meals suitable for students of all ages

All participants have a good command of the basic Good Hygiene Practices (GHP) in collective catering



Standards and regulations regarding hygiene and food safety (HACCP, etc.). Culinary techniques adapted for children. Nutrition and balancing of menus. Cost management and organization of production. Responsible sourcing and supplier management. Awareness of environmental issues (minimizing waste, using local products, etc.). Communication and relations with schools, children, and their families.

Theoretical modules: regulation, hygiene, nutrition, management. Practical workshops: menu preparation, culinary techniques, inventory management. Assessments: knowledge tests, practical scenarios. Duration: variable, ranging from a few days to several weeks depending on the scheme or program. Target audience: caterers, cooks, managers of collective catering.



Needs analysis assessment of the current skills of caterers; Identification of regulatory requirements (health standards, hygiene, food safety)Gathering expectations from schools and students; Definition of training objectives; Mastery of hygiene and food safety rules; Knowledge of balanced menus for school catering; Techniques for preparation, preservation, and presentation of dishes; Compliance with environmental and sustainability standards; Development of the training program; Theoretical modules: regulation, hygiene, nutrition, allergen management; Practical modules: cooking workshop, plating techniques, stock management; Training on traceability and documentation; Design of educational materials; Guides, technical sheets, videos, interactive supports; Case studies and practical simulations; Implementation of the training; Organization of face-to-face, distance, or hybrid sessions

Skills assessment Written and practical tests to validate skill acquisition
Observation during practical workshops Feedback from participants Follow-up and support Implementation of a mentoring or coaching system Continuous evaluation and updating of training Incentives for the continuous improvement process Certification and recognition Issuance of a training certificate Integration of this process into the professionalization framework Review and adjustments Analysis of feedback Adjusting content and methodology for future cycles



Caterers in Dakar schools