

# Carbon Management Awareness Course and Certificate





CESA actively supports education and development in the Foodservice Equipment Industry.

We continue to develop training and educational programmes for the foodservice industry in order to combat the skills shortage currently faced by the industry.

The Hospitality Learning Networks' OER (free) courses provide a platform for individuals to define their career path and equip them with applicable knowledge in order to maintain standards.

This commitment to education is founded upon CESA's success with their industry recognised CFSP accreditation and Principles of Foodservice course.

# The Hospitality Learning Network

## How to use this course

This course is free to study for all employees and what's more the resources are always available so that they can be used as a quick reference. To access the interactive features you must be logged into the website.

Simply click on the Hospitality Learning link at the top of the page to set up an account. Just follow the on screen instructions and you will have your free membership. Remember your user name will be the name displayed on your certificate.

There are many links to the website for example you will see  symbol which will take to same web page where you can find definitions. This PDF is to provide with the ease to study while you're on the move.

Finally, you can take the quiz at the end of the course and if you wish you can receive a certificate for the charge of £5.

Good luck and enjoy the course your feedback is always welcome.



## **Carbon Management - Introduction**

This video will give you an understanding of global warming and the importance being mindful of energy consumption. Especially, in the kitchen.

After viewing the video you can download the good practice check-list by [clicking here](#). Once completed you may send a copy to your supervisor as evidence of your learning.



## **Prime Cooking**

How to manage the use of equipment in an efficient and carbon management considerate way.

[Prime Cooking check-list](#)



## Refrigeration

Because refrigerators and freezers are constantly working it is important to understand how they can be used in the most efficient way.

### Refrigeration check-list



## Ware-washing

Washing plates and glasses uses much water and energy therefore by stacking the dishes correctly and ensuring everything is clean the equipment will work at peak efficiency.

### Ware washing check-list



Take the quiz to be awarded your  
**Certificate for Carbon Management Awareness**