

## 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
<b>34 Cooking</b>	<p>A Training Manager for WorldSkills Cooking would require these key technical skills:</p> <ol style="list-style-type: none"> <li>1. Mastery of global cuisines, advanced cooking techniques, food safety, and modern food presentation trends.</li> <li>2. Ability to support the development of design of complex menus while considering nutrition, cost, and sustainability.</li> <li>3. Mastery in food presentation and plating, incorporating modern trends and styles.</li> <li>4. Strong in curriculum design, student coaching, and performance assessment with a focus on practical and theoretical balance.</li> <li>5. Encouraging innovative dish creation and integrating the latest culinary trends and technologies.</li> <li>6. Promoting sustainable and ethical sourcing, reducing waste, and teaching environmentally responsible practices.</li> </ol> <p>More details are available at <a href="#">WorldSkills Occupational Standards - Cooking</a></p>