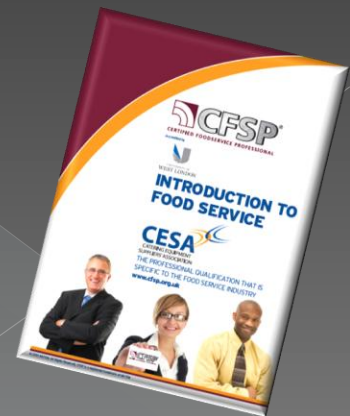
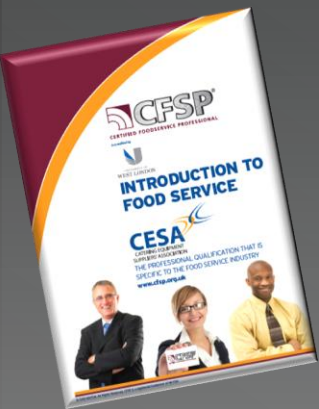




THE GLOBAL PROFESSIONAL QUALIFICATION THAT IS **SPECIFIC TO THE FOOD SERVICE INDUSTRY**

- Helps to train and develop staff
- Raises industry recognition and respect
- Helps you to carry out your job more effectively
- Increases confidence with customers
- Provides personal satisfaction and achievement
- Study at your own pace



So, What Is The C.F.S.P. Designation?

- ◉ A global industry professional designation for food service professionals
- ◉ Spans all segments of the industry
- ◉ Certification is achieved through:
 - > Industry experience
 - > Industry education
 - > Continuing education programs
 - > Successful completion of a comprehensive industry exam



C.F.S.P. – It's Global ... & Growing ...

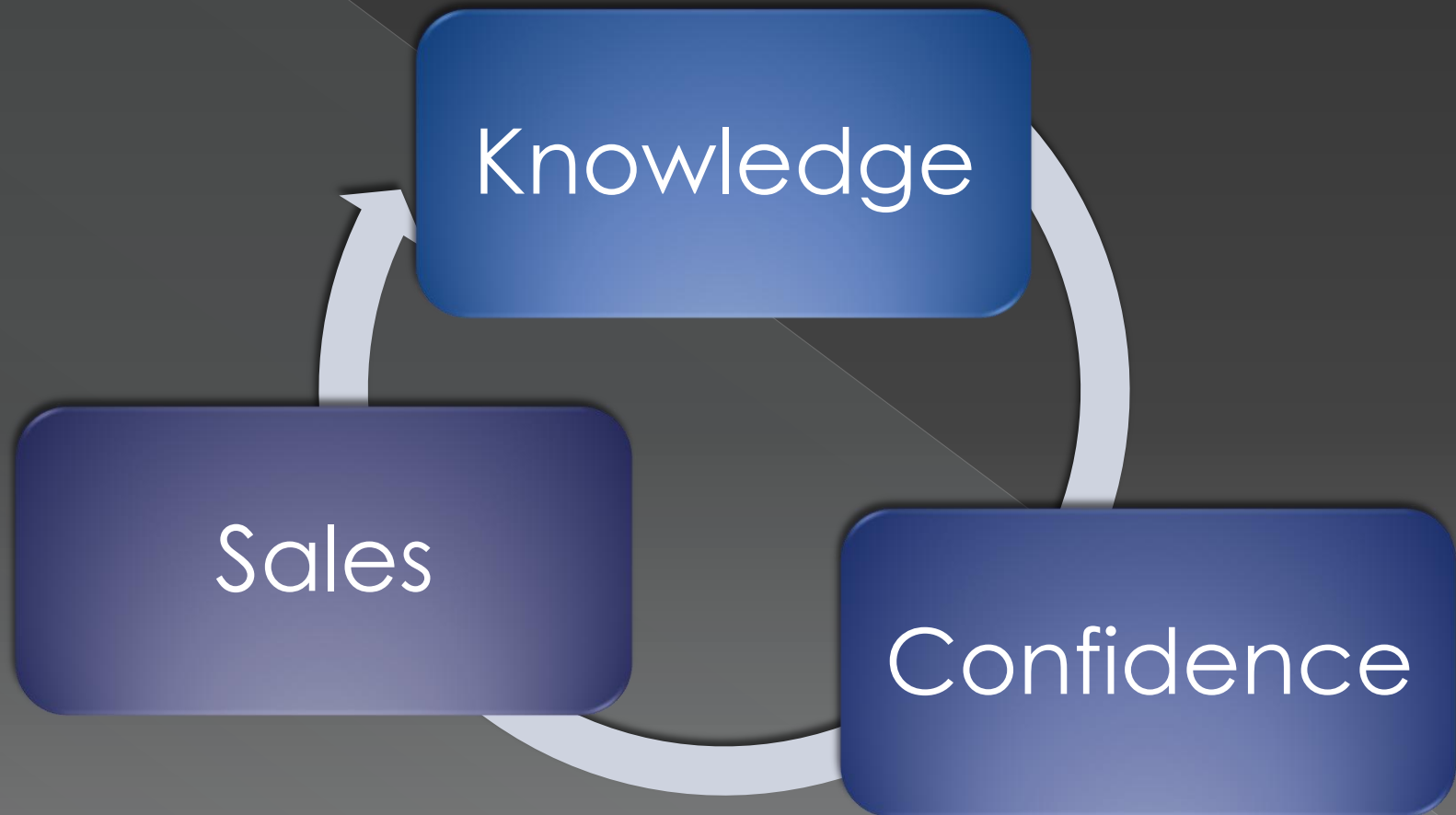


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C.F.S.P. – Part of the Learning Continuum



Who Is It Designed For? **EVERYONE!!**

*Food Service
Operators*

*Design
Consultants*

*Food
Manufacturers*

*Equipment &
Supplies
Manufacturers*

*Equipment &
Supplies
Dealers &
Distributors*

*Service
Organisations*

The Study Guide & Text Book ...

CFSP[®]
CERTIFIED FOODSERVICE PROFESSIONAL

Accredited by

UNIVERSITY OF
WEST LONDON

**INTRODUCTION TO
FOOD SERVICE**

CESA
CATERING EQUIPMENT
SUPPLIERS' ASSOCIATION

THE PROFESSIONAL QUALIFICATION THAT IS
SPECIFIC TO THE FOOD SERVICE INDUSTRY

www.cfsp.org.uk

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The Learning Process -- The Chapters

**Industry
Overview /
Global Trends**



**Food Service
Facility Design**



**Channels of
Distribution**



The Learning Process -- The Chapters



The Learning Process -- The Chapters



**Food Production
– A Process
Overview**



**Cook Chill
Production
Methods**

**Ingredient
Preparation &
Equipment Needs**

The Learning Process -- The Chapters

Cooking Equipment



Effective Warewashing Operations



Kitchen Ventilation



Bakery Operations



The Learning Process -- The Chapters

**The Servery – It
All Comes
Together**



**Smallwares –
Tools of the
Trade**

**Front of the
House Design
Considerations**



The Learning Process -- The Chapters

**“Specialty”
Retail Markets**



Sustainability

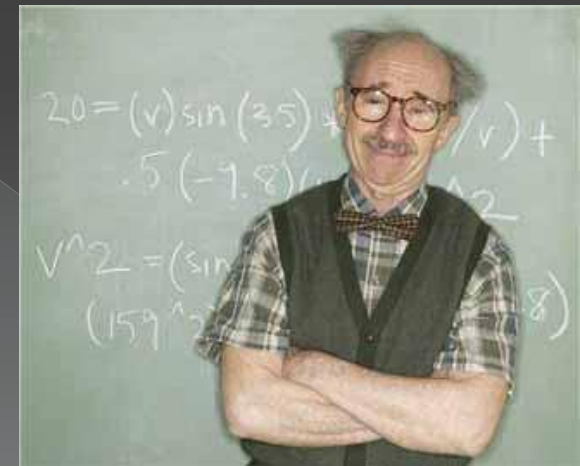
**“New” &
Emerging E&S
Technology**



The “Learning Logistics” ...

- “Typical” time table ...

- > 2 to 3 months to study the “Introduction to Food Service” study guide
- > 1 day comprehensive seminar
- > 3 hour examination



Some of the Graduates ...



Supporting and Promoting



CERTIFIED FOODSERVICE PROFESSIONAL

A CESA initiative



CERTIFIED FOODSERVICE PROFESSIONAL

Certificate of Accreditation

Level: *Silver*
Name: *Keith Warren*

Having demonstrated a high level of competence in the food service industry; having successfully passed certification criteria; and having evidenced a real interest in the development and growth of the food service industry, is accordingly granted this certificate by the Catering Equipment Suppliers' Association

Chairman: *M.D. Horley*
Director: *K. Ware*
Date: *April 2009*



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The Investment ...

◎ €950/£800

- *Which includes the study guide, one day comprehensive seminar, & the examination costs*

Q. & A.