

CAMBRIAN TRAINING COMPANY

CWMNI HYFFORDDIANT CAMBRIAN

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HOSPITALITY & CATERING APPRENTICESHIPS

*Delivering sector leading
qualifications for the industry >>*



SUPERVISION

Leadership

Waiter
Waitress

Cookery

Licensee

Sous Chef

Management

Apprenticeships

SKILLS

HOSPITALITY

Bar
Staff

Head Chef

Skills

Commis Chef

Catering

Front

Office

Cookery

CHEF DE PARTIE

Restaurant Manager

Housekeeper

APPRENTICESHIPS

Hospitality Apprenticeships...

The hospitality industry is huge all over the world and especially here in Wales. It offers a wide range of careers from a chef, a bartender, to working in a cafe. The industry covers hotels, restaurants, cafes, fast food outlets, pubs and clubs to name a few.

At Cambrian Training Company we can offer hospitality apprenticeships to suit all areas of the industry; from foundation level to higher apprenticeship levels across Wales. Learning through apprenticeships can help staff develop practical skills that are essential to create a successful career in the industry.

Our hospitality learning programmes will give you all the skills you need to succeed in the industry and we are an approved centre with Edexcel and the BIIAB for the delivery of training in Hospitality.

Cambrian Training Company exclusively offers sector leading apprenticeship qualifications designed by chefs for chefs. So get ahead of the game and choose us as your training provider to deliver sector leading practice and create opportunities in the industry.

Apprenticeship Qualifications Available:

- * Level 2 in Hospitality Services
- * Level 2 Cleaning Support Services
- * Level 2 in Food Production & Cooking
- * Level 2 & 3 in Professional Cookery
- * Level 2 & 3 in Craft Cuisine
- * Level 3 in Hospitality Supervision & Leadership
- * Level 4 in Hospitality Management

What is an Apprenticeship?

An apprenticeship is a way for young people and adult learners alike to earn while they learn in employment, while gaining a vocational qualification and a real future. Hiring apprentices or training existing staff will help your business to grow your own talent by developing a motivated, skilled and qualified workforce.

An apprenticeship is a programme of learning and qualifications, completed in the workplace that provides employees with the skills, knowledge, confidence and competencies they need to progress in their chosen career or industry.

We believe the key to apprenticeships is providing high quality training that will benefit both apprentices and employers in the workplace.

Where do they take place?

Most of the training is 'on the job' within the workplace. To achieve an apprenticeship, employees will need to build a portfolio of evidence via an e-portfolio system which shows that they are competent.

Our Training Officers will visit on a regular basis and carry out assessments while your employee, carries out their routine tasks at work. All work produced will be signposted so that employers data will be fully protected. There will also be a knowledge element to all apprenticeships which can be generated through assessment, written questions or can be recorded digitally.

Who are they for?

Apprenticeships are available whether you are being employed as an apprentice in a new job or as part of training at your existing workplace. These programmes are part funded by the European Social Fund through the Welsh Government.

Please contact us to find what level of funding you are eligible for via email: info@CambrianTraining.com

T: 01938 555893 | E: info@CambrianTraining.com



Level 2 Foundation Apprenticeship in Hospitality Services

This qualification is ideal for you if your job role is involved primarily within multiple hospitality services. Learners have a choice of optional units covering different hospitality areas such as – front of house reception, housekeeping, and food and beverage service also most customer facing roles in the hospitality industry. There is a wide range of optional units allowing learners to choose units to meet the needs within their own work role.

Level 2 Foundation Apprenticeship in Cleaning Support Services

This qualification is appropriate for cleaners working across a broad range of areas. They are designed to assess occupational competence in the workplace where learners are required to demonstrate skills and knowledge to a level required in the cleaning industry. This qualification can be delivered within a wide range of businesses.

By giving apprentices an opportunity to train on the job, you are giving them the chance to grow, develop and upskill whilst gaining valuable experience.

Apprentices make a real difference and can have a positive impact on your business.



“ I knew cooking was something I was going to do for a job.

My apprenticeship has taught me so much more than a college course. I've got to cook in real time & understand the pressures of working quickly & producing dishes to a high standard. ”

“ The course prepares me for every aspect of professional cookery. We've learnt to prepare all meats, poultry, starters, desserts and sauces, and I've also had the chance to help create menus for the hotel. ”



Level 2 Foundation Apprenticeship in Food Production and Cooking

This qualification is designed for cooks or chefs employed in small to medium sized hotels, cafes, takeaways, pubs, etc. Training is delivered in the workplace and covers a variety of areas designed to match your job role to develop or consolidate your skills. This qualification will improve learners' knowledge of food preparation, cooking techniques and methods, food safety, legislation, hygienic working practices, temperature control, knife skills, garnishing, teamwork and other aspects of food preparation.

Level 2 Foundation Apprenticeship in Professional Cookery

This is a craft award that can again be delivered in a range of establishments. General tasks revolve around food preparation and cooking dealing with a range of food items such as meat, poultry, fish and vegetables. Other units involve deserts, cold presentation, receiving deliveries, hygiene cleaning and kitchen organisation.

Level 3 Apprenticeship in Professional Cookery

This is an extension of the level 2 qualification. To achieve this award candidates will need to demonstrate competence in the preparation and cooking of a wide range of 'complex' dishes.

They will also need to take some responsibility for the planning and supervision of other peoples work.



100% of our learners have expressed they enjoyed their apprenticeship learning journey

Level 2 Foundation Apprenticeship in Craft Cuisine

This qualification is designed for learners employed in hospitality roles such as chefs or conference and banqueting assistants/managers, who need to develop or consolidate their skills. Learners are required to take mandatory units which cover aspects of maintaining a safe, hygienic and secure working environment, working effectively as part of a hospitality team, maintaining, handling and cleaning knives, maintaining food safety in a hospitality environment, and preparing, cooking and finishing a wide range of basic dishes. This is a work-based qualification which will allow learners to develop the craft cuisine skills that are essential for working as a chef. This apprenticeship is completed by an Applied Ability Awards practical end test, judged independently by senior members of the Welsh Culinary team.



Level 3 Apprenticeship in Craft Cuisine

This qualification is designed for learners employed in hospitality supervisory roles such as Sous or Head chefs (or for chefs who aspire to be) conference and banqueting assistants/managers, wanting to develop or consolidate their skills. Learners are required to take mandatory units which cover aspects of maintaining food safety, the health, hygiene, safety and security of the working environment, developing productive working relationships with colleagues in a hospitality environment, and preparing, cooking and finishing a wide range of complex dishes. This is a work-based qualification which will allow learners to develop the craft cuisine skills that are essential for working as a chef. This apprenticeship is completed by an Applied Ability Awards practical end test, judged independently by senior members of the Welsh Culinary team.



99% of our employers confirmed that apprenticeships fully matched their business training needs

Level 3 Apprenticeship in Hospitality Supervision and Leadership

The flexibility of this award means that it can be delivered in a range of settings. The large choice of units allow candidates to choose from specific subject groups such as Kitchen, Restaurant, Housekeeping and Reception supervision. For this award candidates will need to be responsible for organising and supervising the work of others, controlling the use of resources and maintaining Health and Safety standards.

At level 3, the observations in your portfolio will be supported by work products generated as part of your day to day work activities. These may include items such as 'to do lists', or checklists produced to organise the work of other staff and copies of memos/letters from managers and customers.

Level 4 Higher Apprenticeship in Hospitality Management

This qualification is designed for learners employed in management roles in the hospitality industry who need to develop or consolidate their skills. Learners must take mandatory units that cover aspects of managing the performance of teams and individuals, working as part of a hospitality management team to achieve strategic goals, managing compliance with regulatory and legislative requirements, and managing own professional development within an organisation.

Learners choose optional units covering different areas of hospitality management, such as recruitment and selection of hospitality staff and use of customer service as a competitive tool. Learners then choose further optional units from a wide range of units that cover kitchen management, front of house reception, accommodation management and food and beverage service, enabling learners to meet the needs of their own work role.



“Working with CTC has provided opportunities for all staff, ranging from junior food and beverage associates, chefs in our kitchens

through to Front of House Managers, to develop vital skills and access qualifications through on-the-job training which enables them to earn and learn simultaneously. This has not only boosted their self-confidence but has enabled and motivated them to see possibilities at progressing in their field within the resort.”

Tracy Israel
Head of Learning & Development
The Celtic Manor Resort



HOSPITALITY & CATERING APPRENTICESHIPS....

Initial Assessment & Induction Paperwork
To start an apprenticeship with CTC, you will first need to take a literacy & numeracy assessment to enable us to assess your existing level and then provide the appropriate level of support.

We will then discuss your apprenticeship route to make sure it matches your needs.

We will then take some personal details and identification to complete your application.

Apprenticeship Framework
Your apprenticeship consists of several elements:

- OCF Portfolio
- Technical Certificate
- Essential Skills
- Rights and Responsibilities
- Health & Safety

You will be visited regularly by your Training Officer who will assess, support and provide guidance in your workplace.

Certification
Upon completion of your apprenticeship framework and all its elements, you will receive your certificates of achievement.

You will receive a framework certificate, as well as a certificate for each certified qualification element.

INDUCTION



DELIVERY



CERTIFICATION & PROGRESSION

Learning Plan & Set Up
In order to make sure your learning goes to plan, we create an individual learning plan, while giving you access to the following online platforms:

- E-portfolio
- Essential Skills
- Health & Safety Level 2

By using online platforms and the latest technology, you can access your learning 24/7.

You will need an email address to access these platforms.

Support & Ownership
Our qualified training team will be on-hand to support you throughout your learning journey.

You have complete ownership of your learning and are responsible for building an e-portfolio of evidence towards your qualification.

Online resources are available to help you study and learn. There are also opportunities to attend and compete at various events and competitions, e.g. Worldskills Competitions

Progression
Your learning journey doesn't have to stop here...

You have acquired new skills and knowledge and may want to progress further?

Ask your Training Officer today for progression details.

APPRENTICESHIP DELIVERY FLOWCHART

PRENTISIAETHAU LLETYGARWCH AC ARLWYO....

Asesiad Cychwynnol a Gwaith Papur Cynefino

Er mwyn dechrau prentisiaeth gyda Chwmni Hyfforddiant Cambrian, bydd angen i chi wneud asesiad llythrennedd a rhifedd yn y lle cyntaf i'n galluogi i asesu'ch lefel bresennol ac yna darparu'r lefel gefnogfaeth briodol.

Wedyn, byddwn yn trafod eich llwybr prentisiaeth i wneud yn siŵr ei fod yn bodloni'ch anghenion.

Wedyn, byddwn yn cymryd rhai manylion personol a thystiolaeth adnabod i gwblhau'ch cais

Fframwaith Prentisiaeth

Mae'ch prentisiaeth yn cynnwys sawl elfen;

Portffolio QCF
Tystysgrif Dechnegol
Sgiliau Hanfodol
Hawliau a Chyfrifoldebau
Iechyd a Diogelwch

Bydd eich Swyddog Hyfforddiant yn ymweld â chi'n gyson i asesu, cefnogi a rhoi arweiniad yn eich gweithle.

Cyflwyno Tystysgrif

Byddwch yn cael tystysgrifau o gyflawniad wrth i chi gwblhau'ch fframwaith prentisiaeth a'i holl elfennau.

Byddwch yn cael tystysgrif fframwaith, yn ogystal â thystysgrif ar gyfer pob elfen gymhwyster ardstyfedig.

CYNEFINO

Cynllun Dysgu a Sefydlu

Er mwyn gwneud yn siŵr fod eich dysgu'n mynd yn ôl y bwriad, rydyn ni'n creu cynllun dysgu unigol, wrth roi mynediad i'r platfformau ar-lein canlynol i chi ar yr un pryd;

E-bortffolio
Sgiliau Hanfodol
Iechyd a Diogelwch Lefel 2

Trwy ddefnyddio platfformau ar-lein a'r dechnoleg ddiweddaraf, gallwch droi at eich dysgu 24 awr y dydd, saith niwrnod y r wythnos. Bydd angen cyfeiriad e-bost amoch i droi at y platfformau hyn.

CYFLWYNO

Cefnogaeth a Pherchnogaeth

Bydd ein ffm hyfforddi cymwys wrth law i'ch cefnogi ar hyd eich taith ddysgu.

Chi sy'n berchen ar eich dysgu'n llwyr a chi sy'n gyfrifol am adeiladu e-bortffolio o dystiolaeth tuag at eich cymhwyster.

Mae adnoddau ar-lein ar gael i'ch helpu chi i astudio a dysgu.

Ceir cyfleoedd hefyd i fynychu a chystadlu mewn amryw daigwyddiadau a chystadlaethau, e.e. Cystadlaethau Worldskills.

CYFLWYNO TYSTYSGRIFAU A DILYNI

Dilyniant

Nid oes rhaid i'ch taith ddysgu stopio fan hyn...

Rydych chi wedi magu sgiliau a gwybodaeth newydd ac efallai byddwch chi eisiau symud ymlaen ymhellach?

Gofynnwch i'ch Swyddog Hyfforddiant heddiw am fanylion symud ymlaen.

PRENTISIAETH SIART LIF CYFLWYNO

Prentisiaeth Sylfaen Lefel 2 mewn Coginio Celfydd

Dyluniwyd y cymhwyster hwn i ddysgwyr a gyflogir mewn rolau lletygarwch fel prif gogyddion neu gynorthwyr/rheolwyr cynadleddau a gwleddoedd, y mae angen iddynt ddatblygu neu gadarnhau eu sgiliau. Mae'n ofynnol i'r dysgwyr ddilyn unedau gorfodol sy'n cwmpasu agweddau ar gynnal amgylchedd gwaith diogel, hylan a sicr, gan weithio'n effeithiol fel rhan o dîm lletygarwch, cynnal, trafod a glanhau cyllyll, cynnal diogelwch bwyd mewn amgylchedd lletygarwch, a pharatoi, coginio a gorffen ystod eang o brydau sylfaenol. Cymhwyster seiliedig ar waith yw hwn a fydd yn galluogi'r dysgwyr i ddatblygu'r sgiliau coginio celfydd sy'n hanfodol i weithio fel prif gogydd. Cwblheir y brentisiaeth hon gan brawf terfynol ymarferol Dyfarniadau Doniau Cymhwysol, a fernir yn annibynnol gan uwch aelodau tîm Coginio Cymru.



Prentisiaeth Lefel 3 mewn Coginio Celfydd

Dyluniwyd y cymhwyster hwn i ddysgwyr a gyflogir mewn swyddi goruchwylio lletygarwch fel Is Brif Gogyddion neu Brif Gogyddion (neu i gogyddion sy'n dyheu am fod yn un o'r rhain), cynorthwyr/rheolwyr cynadleddau a gwleddoedd, sydd am ddatblygu neu gadarnhau eu sgiliau. Mae'n ofynnol i ddysgwyr ddilyn unedau gorfodol sy'n cwmpasu agweddau ar gynnal diogelwch bwyd, iechyd, hylendid, diogelwch yr amgylchedd gwaith, datblygu perthnasoedd gweithio cynhyrchiol gyda chydweithwyr mewn amgylchedd lletygarwch, a pharatoi, coginio a gorffen ystod eang o brydau cymhleth. Cymhwyster seiliedig ar waith yw hwn a fydd yn galluogi dysgwyr i ddatblygu'r sgiliau coginio celfydd sy'n hanfodol i weithio fel prif gogydd. Cwblheir y brentisiaeth hon trwy brawf terfynol ymarferol Dyfarniadau Doniau Cymhwysol, a fernir yn annibynnol gan uwch aelodau tîm Coginio Cymru.



99% o'n cyflogwyr wedi cadarnhaodd prentisiaethau yn cydweddu ag anghenion hyfforddi'r busnes

Prentisiaeth Lefel 3 mewn Goruchwyliaeth ac Arweinyddiaeth Lletygarwch

Mae hyblygrwydd y dyfarniad hwn yn golygu y gellir ei gyflwyno mewn ystod o leoliadau. Mae'r dewis mawr o unedau'n galluogi ymgeiswyr i ddewis o grwpiau pwnc penodol fel Cegin, Bwyty, Cadw Tŷ a goruchwyliaeth Derbynfa. Bydd angen i'r ymgeiswyr fod yn gyfrifol am drefnu a goruchwyllo gwaith pobl eraill, rheoli'r defnydd o adnoddau a chynnal safonau lechyd a Diogelwch ar gyfer y dyfarniad hwn.

Ar lefel 3, bydd yr arsylwadau yn eich portffolio'n cael eu cefnogi gan gynhyrchion gwaith a grëwyd fel rhan o'ch gweithgareddau gwaith o ddydd i ddydd. Gallai'r rhain gynnwys eitemau fel 'rhestrau o bethau i'w gwneud', neu restrau gwirio a luniwyd i drefnu gwaith aelodau staff eraill a chopïau o femoranda/llythyrau gan reolwyr a chwsmeriaid.

Uwch Brentisiaeth Lefel 4 mewn Rheolaeth Lletygarwch

Dyluniwyd y cymhwyster hwn i ddysgwyr a gyflogir mewn rolau rheoli yn y diwydiant lletygarwch ac y mae angen iddynt ddatblygu neu gadarnhau eu sgiliau. Rhaid i'r dysgwyr ddilyn unedau gorfodol sy'n cwmpasu agweddau ar reoli perfformiad timau ac unigolion, gweithio fel rhan o dîm rheoli lletygarwch i gyflawni nodau strategol, rheoli ufudd-dod gyda gofynion rheoleiddio a deddfwriaethol, a rheoli eu datblygiad proffesiynol eu hunain mewn sefydliad.

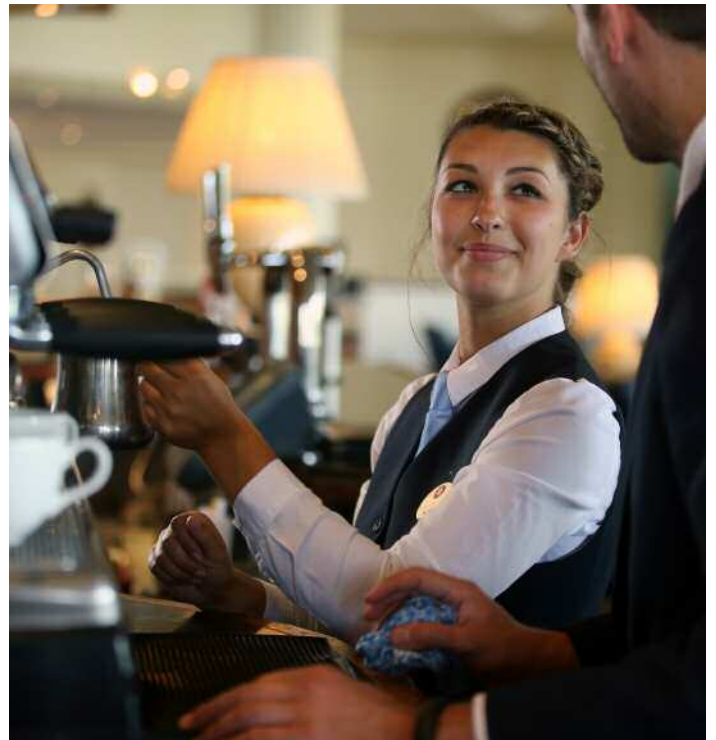
Dewisa'r dysgwyr unedau dewisol sy'n cwmpasu gwahanol feysydd rheolaeth lletygarwch, megis recriwtio a dewis staff lletygarwch a defnyddio gwasanaeth cwsmeriaid fel arf cystadleuol. Wedyn, mae'r dysgwyr yn dewis unedau dewisol pellach o ystod eang o unedau sy'n cwmpasu rheoli cegin, derbynfa blaen y tŷ, rheoli llety a'r gwasanaeth bwyd a diod, galluogi'r dysgwyr i fodloni anghenion eu rôl waith eu hunain.



“Mae gweithio gyda CHC wedi cynnig cyfleoedd i'r holl staff gan amrywio o bartneriaid bwyd a diod iau, cogyddion yn ein

ceginau i Reolwyr Blaen Tŷ, er mwyn iddynt ddatblygu sgiliau hollbwysig a chael cymwysterau trwy hyfforddiant yn y swydd sy'n eu galluogi i gael cyflog a dysgu ar yr un pryd. Nid yn unig y mae hyn wedi rhoi hwb i'w hunanhyder ond mae wedi'u galluogi a'u cymell i weld posibiliadau wrth symud ymlaen yn eu maes yn y cyrchfan.”

Tracy Israel
Pennaeth Dysgu a Datblygu
The Celtic Manor Resort



Prentisiaeth Sylfaen lefel 2 mewn Gwasanaethau Lletygarwch

Mae'r cymhwyster hwn yn ddelfrydol i chi os ydy'ch swydd yn ymwneud yn bennaf mewn gwasanaethau lletygarwch amryfal. Caiff dysgwyr ddewis o unedau dewisol sy'n cwmpasu gwahanol feysydd lletygarwch megis derbynfa blaen y tŷ, cadw tŷ, y gwasanaeth bwyd a diod a hefyd y rhan fwyaf o swyddi sy'n wynebu'r cwsmeriaid yn y diwydiant lletygarwch. Ceir ystod eang o unedau dewisol sy'n galluogi'r dysgwyr i ddewis unedau i fodloni'r anghenion yn eu rôl waith eu hunain.

Prentisiaeth Sylfaen Lefel 2 mewn Gwasanaethau Cymorth Glanhau

Mae'r cymhwyster hwn yn briodol i lanhawyr sy'n gweithio ar draws ystod eang o feysydd. Fe'l dyluniwyd i asesu gallu galwedigaethol yn y gweithle lle mae angen i ddysgwyr ddangos sgiliau a gwybodaeth i lefel y mae'r diwydiant glanhau yn gofyn amdano. Gall y cymhwyster yma cael eu cyflwyno o fewn ystod eang o fusnesau.

Trwy roi cyfle i brentisiaid hyfforddi yn y gwaith, rydych chi'n rhoi cyfle iddynt dyfu, datblygu ac uwchsgilio wrth ennill profiad gwerthfawr.

Gwna brentisiaid gwir wahaniaeth a gallant gael effaith gadarnhaol ar eich busnes.



“Roeddwn i'n gwybod mai coginio fyddwn i'n ei wneud fel gwaith.

Mae fy mhrentisiaeth wedi dysgu llawer mwy i mi na chws yn y coleg. Rydw i wedi cael profiad coginio mewn amser go iawn a dod i ddeall y pwysau o weithio'n gyflym a chreu prydau o safon uchel.

Mae'r cwrs yn fy mharatoi ar gyfer pob agwedd ar goginio proffesiynol. Rydym wedi dysgu i baratoi'r holl gigoedd, dofednod, cyrsiau cyntaf, pwdinau a sawsiau ac rydw i wedi cael cyfle i greu bwydlenni i'r gwesty hefyd.”

 **Prentisiaethau
Apprenticeships**

Prentisiaeth Sylfaen Lefel 2 mewn Cynhyrchu a Choginio Bwyd

Dyluniwyd y cymhwyster hwn i gogyddion neu brif gogyddion a gyflogir mewn gwestai bach i ganolig eu maint, caffis, safleoedd cludfwyd, tafarndai ac ati. Cyflwynir yr hyfforddiant yn y gweithle ac mae'n cwmpasu amrywiaeth o feysydd a ddyluniwyd i weddu i'ch swydd er mwyn datblygu neu gadarnhau'ch sgiliau. Bydd y cymhwyster hwn yn gwella gwybodaeth y dysgwyr am baratoi bwyd, technegau a dulliau coginio, diogelwch bwyd, deddfwriaeth, arferion gweithio hylan, rheoli tymheredd, sgiliau cylllell, garnisio, gwaith tîm ac agweddau eraill ar baratoi bwyd.

Prentisiaeth Sylfaen Lefel 2 mewn Coginio Proffesiynol

Gwobr crefft yw hon y gellir ei chyflwyno mewn ystod o sefydliadau unwaith eto. Mae'r tasgau cyffredinol yn chwyldroi o gwmpas paratoi a choginio bwyd gan ddelio ag ystod o eitemau bwyd fel cig, dofednod, pysgod a llysiau. Mae'r unedau eraill yn cynnwys pwdinau, cyflwyno bwyd oer, derbyn danfoniadau, glanhau at ddibenion hylendid a threfnu cegin.

Prentisiaeth Lefel 3 mewn Coginio Proffesiynol

Estyniad o gymhwyster lefel 2 yw hwn. Er mwyn cyflawni'r wobwr hon, bydd angen i'r ymgeiswyr ddangos gallu wrth baratoi a choginio ystod eang o brydau 'cymhleth'.

Bydd angen iddyn nhw hefyd gymryd rhywfaint o gyfrifoldeb am gynllunio a goruchwylio gwaith pobl eraill.



Mae 100% o'n dysgwyr wedi mynegi iddynt fwynhau eu taith dysgu prentisiaeth

Prentisiaethau Lletygarwch...

Mae'r diwydiant lletygarwch yn enfawr ym mhedwar ban byd, ac mae hynny'n arbennig o wir yma yng Nghymru. Cynigia ystod eang o yrfaoedd, yn eu plith prif gogydd, barman/barforwyn, i weithio mewn caffi. Mae'r diwydiant yn cynnwys gwestai, bwytai, caffis, safleoedd bwyd cyflym, tafarndai a chlybiau i enwi dim ond rhai ohonynt.

Gallwn gynnig prentisiaethau lletygarwch i weddu i bob maes yn y diwydiant yng Nghwmni Hyfforddiant Cambrian; o lefel sylfaen i lefelau prentisiaethau uwch ar draws Cymru. Gall dysgu trwy brentisiaethau helpu staff i ddatblygu sgiliau ymarferol sy'n hanfodol i greu gyrfa lwyddiannus yn y diwydiant.

Bydd ein rhaglenni dysgu lletygarwch yn rhoi i chi'r holl sgiliau y mae arnoch eu hangen i lwyddo yn y diwydiant ac rydym yn ganolfan gymeradwy gydag Edexcel a'r BIIAB o ran cyflwyno hyfforddiant mewn Lletygarwch.

Cwmni Hyfforddiant Cambrian yw'r unig un sy'n cynnig cymwysterau prentisiaeth arweiniol y sector wedi'u dylunio gan brif gogyddion ar gyfer prif gogyddion. Felly, er mwyn bod ar flaen y gad, dewiswch Gwmni Hyfforddiant Cambrian fel eich darparwr hyfforddiant i gyflwyno arfer arweiniol y sector ac i greu cyfleoedd yn y diwydiant.

Y cymwysterau prentisiaeth sydd ar gael:

- * Lefel 2 mewn Gwasanaethau Lletygarwch
- * Lefel 2 mewn Gwasanaethau Cymorth Glanhau
- * Lefel 2 mewn Cynhyrchu a Choginio Bwyd
- * Lefel 2 a 3 mewn Coginio Proffesiynol
- * Lefel 2 a 3 mewn Coginio Celfydd
- * Lefel 3 mewn Goruchwyliaeth ac Arweinyddiaeth Lletygarwch
- * Lefel 4 mewn Rheoli Lletygarwch

Beth yw Prentisiaeth?

Mae prentisiaeth yn ffordd i bobl ifanc ac oedolion sy'n ddysgwyr i ennill wrth ddysgu mewn cyflogaeth, gan ennill cymhwyster galwedigaethol a gwir ddyfodol. Bydd llogi prentisiaid neu hyfforddi'r staff presennol yn helpu'ch busnes i dyfu ei ddoniau ei hun trwy ddatblygu gweithlu uchel ei gymhelliant, medrus a chymwys.

Mae prentisiaeth yn rhaglen o ddysgu a chymwysterau, a gwblheir yn y gweithle sy'n darparu'r sgiliau, y wybodaeth, yr hyder a'r galluedd y mae ar weithwyr eu hangen i symud ymlaen yn eu dewis gyrfa neu ddiwydiant.

Credwn mai'r allwedd i brentisiaethau yw darparu hyfforddiant ansawdd uchel a fydd o fantais i brentisiaid a chyflogwyr yn y gweithle.

Ble maen nhw'n digwydd?

Gwneir y rhan fwyaf o'r hyfforddiant 'wrth weithio' yn y gweithle. Er mwyn cyflawni prentisiaeth, bydd angen i'r gweithwyr adeiladu portffolio tystiolaeth trwy system e-bortffolio sy'n dangos eu bod yn hyfedr. Bydd ein Swyddogion Hyfforddiant yn ymweld yn gyson ac yn cynnal asesiadau wrth i'ch gweithiwr ymgymryd â'i dasgau arferol yn y gwaith. Bydd yr holl waith a gynhrychir yn cael eu cyfeirio er mwyn i ddata'r cyflogwyr allu cael ei ddiogelu'n llawn. Bydd elfen wybodaeth i bob prentisiaeth hefyd. Bydd modd creu hyn trwy asesiad, cwestiynau ysgrifenedig neu gellir ei chofnodi'n ddigidol.

I bwy maen nhw?

Mae prentisiaethau ar gael boed ydych yn cael eich cyflogi fel prentis mewn swydd newydd neu fel rhan o hyfforddiant eich gweithle presennol. Ariennir y rhaglenni hyn yn rhannol gan Gronfa Gymdeithasol Ewrop trwy Lywodraeth Cymru.

Cysylltwch â ni i weld pa lefel o gyllid rydych chi'n gymwys i'w gael trwy anfon e-bost at: info@CambrianTraining.com

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