

A guide to Food Preparation and Culinary Arts (7065) Centres' information

City & 
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City & Guilds International Vocational Qualification in Food Preparation and Culinary Arts is paramount for those people working or aspiring to work in the catering industry. The qualification develops candidates' skills in line with the highest international catering standards.

Who is this qualification for?

There are three levels of this qualification: Certificate, Diploma and Advanced Diploma. The Certificate level is suitable for those without experience, who need to learn the basic culinary and food preparation principles.

The Diploma level is suitable for those with some level of experience aiming to upgrade existing skills that will enable them to perform better in larger or busier kitchen environments.

The Advanced Diploma level is suitable for those experienced candidates aiming to become a chef in a hotel or large corporate kitchen; or run a large restaurant kitchen.

What skills will be developed in this qualification?

At **Certificate level** the candidate will learn the basic skills for preparing food -

- Safety at work and food safety
- Principles of food preparation
- Understanding cost control
- Storage and care of materials
- Nutrition
- Cold food preparation
- Pastry

And additionally will learn about and practice all the different methods of cooking food.

At **Diploma level** candidates will develop and refine the Certificate level skills to be able to work independently, and learn about -

- Kitchen maintenance and design
- Budget, costing and control
- Dietetics
- Menu planning

At this level the candidate will use the different methods of cooking food to learn about and practice cooking different types of food.

Diploma level candidates can specialise in patisserie which includes

- Dessert using different methods and ingredients
- Cakes
- Decoration

At **Advanced Diploma level**, the candidate specialises in

- Specific types of cooking, or
- Patisserie

And will learn a wider range of techniques, and also include training in skills appropriate to a head chef -

- Food safety operations and supervision
- Staff organisation
- Product development and presentation
- Food in different cultures
- Costing, budgets and financial control
- Materials management
- Planning and organisation production
- Quality assurance
- Menu policy and planning
- Training and team development

How can a candidate prepare for this qualification?

The syllabus outlines the practical competences and knowledge required at each level. Practical competences are the skills candidates must learn, practice, and demonstrate. The knowledge required is what needs to be taught in the classroom so candidates understand how and why they should carry out the tasks.

Our syllabus is used to design a teaching programme that allows candidates to learn the required knowledge and practice the required skills. Centres can design a programme in any way they wish as long as it includes all the subjects in the syllabus.

Centres should include ingredients and menus that are specific to their country but they must include all cooking methods and develop awareness of different kinds of food from around the world.

How is a candidate tested?

At Certificate level - Practical competence

A checklist of practical skills that must be demonstrated.

Knowledge requirements

A two and a half hour written test with 100 multiple choice questions.

At Diploma level - Practical competence

A checklist of practical skills that must be demonstrated.

Knowledge requirements

A two and a half hour written test with 100 multiple choice questions. (80 questions for Patisserie option)

At Advanced Diploma level - Practical competence

A checklist of practical skills that must be demonstrated.

A portfolio of evidence.

Knowledge requirements

A three hour written paper with 10 short answer questions.

The practical skills checklists can be completed at any time during the teaching programme. We recommend that they are fully completed by the time of the written examination.

Written examinations for each level are available every November and June.

You'll find the details about written examinations and checklist in our syllabus.

What resources do I need to offer this qualification?

You need the following -

- Suitably qualified teachers - probably with some experience of working in the industry, or with a chef's qualification. A teacher should be qualified to at least one level above the level that is being taught. For example, a person teaching candidates for the Diploma level in this qualification, should have the skills described in the Advanced Diploma level.
- Equipment - such as food preparation areas, cold storage, freezer, cookers (natural gas and electricity), utensils, safety and protective equipment, operating instructions available, all areas must meet food hygiene standards.
- At Certificate level, realistic work experience - a large kitchen, similar to that found in small hotel or restaurant, where food can be prepared for customers; at **Diploma level** work experience in a restaurant or hotel, in a training kitchen of a purpose built chef training institute with a restaurant attached; at **Advanced Diploma level** significant work experience in a high quality restaurant or hotel serving international customers and menus.
- One suitably qualified person (we suggest a qualified chef) working in a hotel or high quality restaurant, who is not teaching your candidates, who can confirm that your candidates have reached the necessary levels in the practical skills.

Our syllabus outlines full details of equipment needed.

What can a person do after gaining this qualification?

At Certificate level a person can work under supervision as an assistant in a kitchen. At Diploma level a person can work independently and can take responsibility for particular dishes and menu items. At Advanced Diploma level a person has the skills necessary to work as a chef or head chef in a high quality hotel or restaurant. People with high levels of skills such as those in the Advanced Diploma level can also work in locations such as cruise liners and can expect to travel internationally to find employment.

For those interested in taking up a management qualification, we offer the International Management Award - managing people, activities, information and resources.

This qualification is suitable for candidates who have completed the Diploma or Advanced diploma in Food Preparation and Culinary Arts. Exams are held June and November each year.

We also offer related qualifications for the hospitality industry in

- Food and Beverage Service
- Reception Operations and Services
- Accommodation Operations and Services

How do I start?

- 1 Read the syllabus and regulations to ensure you have the necessary resources required to deliver the qualification.
- 2 Apply to become an approved City & Guilds centre to offer the Food Preparation and Culinary Arts qualifications (7065)
- 3 Plan your teaching programme using the syllabus as guidance.

What additional help can we receive?

As well as the syllabus, which is a complete guide to what you need to teach, and which includes all the checklists and application forms that you need we offer -

- A suggested book list
- Specimen exam questions for each level
- Guidance on how to assess the practical skills
- Guidance on how to confirm (or verify) the results of your practical

For more information about this qualification, please contact

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If asked for a qualification number, please quote 7065.

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