

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

City &   
Guilds

---

[www.cityandguilds.hu](http://www.cityandguilds.hu)

April 2006



# A guide to Food Preparation and Culinary Arts (7065)

## Learners' information

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 needs 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 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.

### What can I 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

**For more information about this qualification, please contact your nearest centre.**

Your nearest centres is:

**If asked for a qualification number, please quote 7065.**

Every effort has been made to ensure that the information contained in this publication is true and correct at the time of going to press. However, City & Guilds' products and services are subject to continuous development and improvement and the right is reserved to change products and services from time to time. City & Guilds cannot accept liability for loss or damage arising from the use of information in this publication.

©2006 The City and Guilds of London Institute. All rights reserved.

City & Guilds is a trademark of the City and Guilds of London Institute. City & Guilds is a registered charity (number 312832) established to promote education and training.

1 Giltspur Street, London EC1A 9DD Telephone 020 7294 2468  
Facsimile 020 7294 2400 E-mail enquiry@cityandguilds.com  
Website <http://www.cityandguilds.com>

April 2006