

# A Guide to Food Preparation and Culinary Arts Centres' information

City & Guilds

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# Food Preparation and Culinary Arts (7065) Centres' Information

The City & Guilds International Vocational Qualification in Food Preparation and Culinary Arts provides knowledge and skills appropriate for the international catering industry. This qualification is underpinned by the premise that a good foundation of high quality cooking skills and the ability to apply them across a range of catering contexts is essential for work as a successful chef.

## City & Guilds International Vocational Qualifications (IVQ)

- are tailored especially for international markets
- combine theory and practical skills
- offer progression routes
- are recognised in over 100 countries
- add value to local/national qualifications
- offer over 500 different qualifications spanning 22 sectors
- are developed with the UK's leading organisations
- are recognised by UK and International organisations
- have an established worldwide customer service network, which guarantees optimal support for centres and candidates

## Who are these qualifications for?

The qualifications are offered at three skill levels: Certificate, Diploma and Advanced Diploma. The certificate level is suitable for those without catering experience who need to learn the basics of food preparation techniques.

The diploma level is suitable for those with some level of experience aiming to upgrade existing skills and culinary knowledge.

The advanced Diploma level is suitable for experienced candidates looking for career progression or to develop further culinary and supervisory skills.

## What skills will be developed in this qualification?

The qualification will be offered at three distinct skill levels: Certificate, Diploma and Advanced Diploma.

## Certificate in Food Preparation and Culinary Arts (480 hours)

This qualification offers an introduction to basic cookery skills. The practical units are based on the different methods of cookery and include units on cold preparation and basic pastry techniques.

## Certificate

Unit	
01	Safety at work
02	Food safety at work
03	Food Preparation methods
04	Cost control operations
05	Storage and care of materials
06	Nutrition at work
07	Cooking methods: boiling
08	Cooking methods: poaching
09	Cooking methods: stewing
10	Cooking methods: steaming
11	Cooking methods: braising
12	Cooking methods: deep frying
13	Cooking methods: shallow frying
14	Cooking methods: baking
15	Cooking methods: roasting
16	Cooking methods: grilling
17	Cooking methods: microwave cooking
18	Cold food preparations
19	Basic Pastry techniques

## Assessment

Practical competence (Food Preparation and cooking Practice 1)

Candidates are tested through on going practical skills assessments for each unit. These are assessed locally and moderated by City & Guilds.

Knowledge requirements (Food Preparation and cooking Principles 1) A two and a half hour written test with 100 multiple choice questions.

## Progression

On successful achievement of the Certificate qualification candidates will be able to progress on to the Diploma programme.

## Diploma in Food Preparation and Culinary Arts (480 hours)

The diploma is suitable for those with some level of experience or successful completion of the certificate. The candidates' skills are developed through the use of a greater range of commodities within the practical units. Additional generic units are introduced such as budgeting, menu planning and dietary requirements. At this level the candidate can choose either the 'Culinary Arts' route or the 'Patisserie' route or may choose to combine both. The delivery hours will need to be adjusted if the candidate follows both routes.

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## Diploma Culinary Arts Route

Unit	
01	Safety at work
02	Food safety
03	Kitchen maintenance and design
04	Budgets, costing and control
05	Nutrition and dietetics
06	Menu planning
07	Preparation, cooking and service: meat and poultry dishes
08	Preparation, cooking and service: fish and shellfish dishes
09	Preparation, cooking and service: stocks, sauces and soups
10	Preparation, cooking and service: pulse and vegetable dishes
11	Preparation, cooking and service: pastry dishes
12	Preparation, cooking and service: farinaceous, pasta and rice dishes
13	Preparation, cooking and service: cold preparation dishes
14	Preparation, cooking and service: egg dishes and savouries

## Diploma Patisserie Route

Unit	
01	Safety at work
02	Hygiene at work
03	Kitchen maintenance and design
04	Budgets, costing and control
05	Prepare and bake paste based products and desserts
06	Prepare and bake cakes and sponges
07	Prepare meringue based products and desserts
08	Prepare gelatine set desserts
09	Prepare egg set deserts
10	Prepare and bake chemically aerated products
11	Prepare and cook fruit based deserts
12	Prepare simple frozen desserts
13	Prepare and bake fermented products
14	Prepare and use creams, fillings and glazes
15	Prepare hot and cold sauces
16	Prepare and use decorative mediums

## Assessment

Practical competencies (Diploma in Food Preparation and cooking (culinary arts) Practice 2)

Candidates are tested through practical skills assessments. These are assessed locally and moderated by City & Guilds.

Knowledge requirements (Diploma in Food Preparation and cooking (culinary arts) Principles 2)

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

Practical competencies (Diploma in Food Preparation and cooking (patisserie))

Candidates are tested through practical skills assessments. These are assessed locally and moderated by City & Guilds.

Knowledge requirements (Diploma in Food Preparation and cooking (patisserie))

A two hour written test with 80 multiple choice questions.

## Progression

On successful achievement of the Diploma qualification candidates will be able to progress on to the Advanced Diploma programme.

## Advanced Diploma in Food Preparation and Culinary Arts (240 hours)

At Advanced Diploma level the candidate specialises in Cuisine or Patisserie studies and will develop a wider range of techniques including supervisory skills.

## Advanced Diploma

Unit	
01	Food safety operations and supervision
02	Staff organisation in the kitchen and ancillary areas
03	Product development and presentation
04	Cultural dimensions of food
05	Costing, budgets and control
06	Materials management
07	Production systems, planning and organisation
08	Quality assurance of products and services
09	Menu policy and planning
10	Training and team development

## Cuisine studies only

11	Cuisine studies: advanced techniques
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## Patisserie studies only

12	Patisserie studies: advanced techniques
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## Assessment

Practical competence (Cuisine studies practice/patisserie studies practice)

Candidates are tested through practical skills assessments. These are assessed locally and moderated

# Food Preparation and Culinary Arts (7065)

## Centre Information

by City & Guilds. A Portfolio of evidence is also a required for those undertaking the Advanced Diploma in Culinary Arts.

Knowledge requirements (Culinary Arts Principle)  
A three hour written test.

### Progression

Those who achieve the Advanced Diploma qualification can progress to a City & Guilds International Management qualification or to Universities or higher level institutions, some of whom may also accept successful applicants at this level for entry into the second year of a degree programme.

### How is the qualification assessed?

The practical components of the qualification are assessed on an ongoing basis. An assessment unit record is completed when the assessor considers the learner has covered the requirements of the practical competences. A Portfolio of evidence is a required assessment for those covering the Advanced Diploma in Culinary Arts.

The knowledge components are tested either by multiple choice or structured short answer questions covering all of the units.

### What training does the assessment team require?

The assessment team do not require a specialist assessor qualification but they should be vocationally competent and have a good understanding of the standards and the assessment requirements. Assessors should hold a suitable training qualification.

### What entry requirements do prospective candidates need?

There are no formal entry requirements but centres should carry out initial assessments of candidate achievement to assess their suitability.

### How can the personal achievements of learners be recognised?

Each qualification is graded at pass, merit or distinction, which helps to provide employers with an indication of individual achievement.

### How do I become an approved centre?

In order to help you to prepare for approval, City and Guilds have developed a Centre Guide entitled "Delivering International Qualifications". Contact your local branch office for this information and further support and guidance. Before applying to become an approved centre you will need to meet our approval criteria in four key areas:

- Management and administrative systems
- Physical and staff resources
- Assessment
- Quality Assurance

### What forms do I need to complete to gain approval?

You will need to complete an application for centre approval form known as a CAP.

In order to gain approval for the qualification(s) you will also need to complete an Application for qualification approval form known as QAP.

### We have our own training programmes in place.

#### What are the advantages for us to use City & Guilds qualifications?

Many organisations already carry out training but may not assess that the learner has gained the required skills and knowledge. These qualifications can add a structure to the training and learning and provide assessment of knowledge and practical skills. Candidates will obtain an internationally recognised certificate on successful achievement of the qualification.

#### How does the awarding body ensure that quality is maintained within the centre?

City & Guilds appoints an external verifier who will visit the centre once a year and monitor the assessment process and check the quality assurance. Assessed work is sampled and a report completed that makes recommendations to both the centre and the awarding body.

#### What quality assurance is required at the centre?

It is important that the assessment conducted is standardised across the different assessors. In order to achieve this and to support the assessor in their role every centre should have a quality assurance person to monitor assessment.

#### What does the role of the quality assurance person entail?

The role of the quality assurance Co-ordinator is to support the assessors in carrying out their role. This is achieved by regular sampling of the practical assessments by observation and sampling of written assignments. Part of the role will also be to support the team by regular communication in the form of meetings as well as identifying and making provision for continuous professional development.

#### City & Guilds also offers related qualifications for the hospitality industry in:

- Food and Beverage service - 7066
- Reception Operations and Services - 7067
- Accommodation Operations and Services - 7068

For more information about this qualification, please contact:

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