



The Old Forge, Church Street, Storrington, RH20 4LA

Tel: 01903 74340

Mr Darrin Sinclair
City & Guilds
1 Giltspur Street
London
EC1A 9DD

17th July 2015

Dear Darrin,

The Institute of Master Chefs was formed in 1980 with branches in America, Holland and Great Britain. The British section of this organisation became The Master Chefs of Great Britain in 1982 with the aim of providing a forum for the exchange of culinary ideas and to further the profession through training and guidance to young chefs.

We would like to provide our support to City & Guilds, as a Professional Association for the hospitality industry, we feel that the following qualification is suitable for a young person between the ages of 16-19 studying full time and will give that young person an advantage when going on to applying for a job or progressing onto further education. We value our partnership and links with City & Guilds and feel that as we are a professional body and industry, we also support the reference to professional within the title, we want to make sure the industry know that when learners achieve this qualification and present it to prospective employers they will be aware this has been achieved in a professional production kitchen similar to those in industry rather than a general domestic kitchen environment.

- City & Guilds Level 3 Advanced Technical Diploma for Professional Chefs (Patisserie & Confectionary) (450)

We believe this qualification is suitable for someone wanting to work as a pastry chef in one of the following establishments:

- Restaurants
 - Regional
 - Michelin *
 - High Street
- Hotels
 - Large chains
 - Rural
 - Boutique
- Café's

As a fully qualified pastry chef, the industry will require that all the necessary level 3 skills are covered. This qualification allows the learner to gain the skills and knowledge, which we consider important to a role of this type in our industry. A learner would be expected to achieve all the following topics:

Topics:

- The principles of food safety supervision for catering
- Supervisory skills in the professional kitchen
- Sustainability for the professional kitchen
- Exploring gastronomy
- Advanced skills and techniques in producing dough and batter products
- Advanced skills and techniques in producing petits fours
- Advanced skills and techniques in producing paste products
- Advanced skills and techniques in producing hot, cold and frozen desserts
- Advanced skills and techniques in producing cakes and sponges
- Advanced skills and techniques in producing display pieces and decorative items

We feel that once the learner has gained this qualification which covers a sound understanding and key practical skills for the hospitality industry they could take a position in one of the following establishments in the role identified.

Learners achieving this qualification are likely to be in an unsupervised role, giving them more responsibility, within their environment as identified in the table below.

	Branded/ chain restaurants	SMEs	Contract catering	Fine dining restaurant s/ gastro pubs	Restaurants in 3 and 4* hotels	Restaurants in 5* hotels
Level 3 Diploma for Professional Chefs (Patisserie & Confectionary)	Specialist pastry section at 2 nd Commis/ Demi-chef de partie	Specialist pastry section at 2 nd Commis/ Demi-chef de partie	Specialist pastry section at 2 nd Commis/ Demi-chef de partie	Specialist pastry section at Commis chef/1st Commis	Specialist pastry section at 2 nd Commis/ Demi-chef de partie	Specialist pastry section at Commis chef/1st Commis

We confirm that we consent to our company name (and logo) being made publicly available on the DfE and City & Guilds websites.

Yours sincerely



Clive Roberts
Master Chefs of Great Britain
Chairman

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