



Craft Guilds of Chefs  
1 Victoria Parade  
331 Sandycombe Road  
Richmond  
Surrey  
TW9 3NB

Royal Patron  
HRH  
The Countess of Wessex  
GCVO

President  
Vice Admiral  
Tony Johnstone-Burt  
CB, OBE

7<sup>th</sup> August 2015

Dear Darrin,

Established in 1965 as a Guild of the Cookery and Food Association, the Craft Guild of Chefs has developed into the leading Chefs' Association in the UK and has many members worldwide.

Our members come from all aspects of the foodservice and hospitality sectors working in a wide variety of positions from students and trainees to top management. No other association boasts such a broad and experienced membership.

As an association representing the interest of chefs, our aims are clear:

- To increase standards of professional cooking through greater awareness, education and training
- To develop careers and prospects of our members
- To help members develop and maintain their knowledge, skills and ability
- To promote and participate in all levels of craft skills competitions in the UK and internationally
- To work with industry, education and the media to win greater recognition for chefs and their profession
- To endorse and promote the use of British and European produce, working with suppliers and manufacturers to create innovative menus and recipe ideas

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.

**THE CRAFT GUILD OF CHEFS**

1 Victoria Parade, By 331 Sandycombe Road, Richmond TW9 3NB Tel: 020 8948 3870 Fax: 020 8948 3944  
www.craftguildofchefs.org e-mail:enquiries@craftguildofchefs.org Membership No: 0800 195 2433  
VAT. No. 814605446



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- 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.

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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 restauran ts/ gastro pubs	Restauran ts in 3 and 4* hotels	Restauran ts in 5* hotels
Level 3 Diploma for Professional Chefs (Patisserie & Confectionar y)	Specialist pastry section at 2 <sup>nd</sup> Commis/ Demi-chef de partie	Specialist pastry section at 2 <sup>nd</sup> Commis/ Demi- chef de partie	Specialist pastry section at 2 <sup>nd</sup> Commis/ Demi- chef de partie	Specialist pastry section at Commis chef/1st Commis	Specialist pastry section at 2 <sup>nd</sup> 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

Andrew Green  
Craft Guild of Chefs  
**Director of Operation**

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