



City & Guilds
1 Giltspur Street
London
EC1A 9DD

9th August 2016

To whom it may concern,

City & Guilds Level 2 Technical Certificate in Professional Cookery

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. To this end we work with numerous UK catering colleges to encourage young people to treat the hospitality industry as a career backed up by recognised qualifications.

As a Professional Association for the hospitality sector, we value the following qualification because it allows an individual to gain a wide range of skills in cookery so that they can work in the hospitality industry within a kitchen environment.

City & Guilds Level 2 Technical Certificate in Professional Cookery

The following skills and knowledge have been included in the qualification:-

- boiling, poaching and steaming
- stewing and braising
- baking, roasting and grilling
- deep frying and shallow frying
- cold food preparation
- working in a professional kitchen
- tools and equipment
- working safely and hygienically

These skills and knowledge are essential for a new employee entering this sector and can lead to a role as a commis chef. We believe that they would give a young person an advantage when seeking employment in front of house in the hospitality industry because these are the skills and knowledge that employers are looking for when recruiting for such a position.

We also confirm that we consent to our company name and logo being made publicly available on City & Guilds website.

Yours sincerely

Clive Roberts
Chairman

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