



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

Royal Patron  
HRH  
The Countess of Wessex  
GCVO  
  
President  
Vice Admiral  
Tony Johnstone-Burt  
CB, OBE

7<sup>th</sup> July 2014

Dear Darrin,

We provide our support as a professional industry body within the hospitality & catering sector, as we feel the following qualifications are suitable for a young person between the ages of 16-19, studying full time will give that young person an advantage when going onto applying for a job.

We feel the qualifications give a focus on becoming a chef at an advanced level, a key part of the overall successful delivery when a customer is out at restaurants or other establishments.

Those successfully achieving any of these qualifications have a vast array of opportunities to gain relevant employment and to further their learning, these include becoming a chef de partie, sous chef or a pastry chef, whether in restaurants or café's.

We the Craft Guild of Chefs support the inclusion of:

- |  |            |
|--|------------|
| • Level 3 Diploma in Professional Cookery                      | 601/3142/1 |
| • Level 3 Diploma in Professional Cookery (Kitchen & Larder)   | 601/3139/1 |
| • Level 3 Diploma in Professional Patisserie and Confectionery | 601/3140/8 |
| • Level 3 Certificate in General Patisserie and Confectionery  | 601/3141/X |

for the DfE performance tables in the tech level category.

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

Yours Sincerely

Martin Bates GCGC C.E.O

# THE CRAFT GUILD OF CHEFS

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