



Warrington Collegiate

Warrington Collegiate Winwick Road Campus Warrington WA2 8QA Telephone: 01925 494494 www.warrington.ac.uk

12 May 2015

601/3141/X Level 3 Certificate in General Patisserie and Confectionary
Centre number: 040128

To Whom This May Concern

I am writing this letter in support of the Level 3 Qualification for General Patisserie and Confectionary provided by City and Guilds within the College framework.

I am a Chef that has worked in the industry for 20 years, attaining a total of 3 Michelin Stars and over 20 AA Rosettes for Culinary Excellence in that career, working at some of the top restaurants and hotels within the United Kingdom. I have also, for the past 10 years, taught as an Associate Teacher on a part-time basis the Certificate in General Patisserie and Confectionery in Further Education Establishments.

Having now moved into a full-time education role in my career I feel that the above mentioned qualification is a vital and key building block for a Chef that wishes to pursue a career within the Industry specialising in the Pastry & Confectionery side of the kitchen. The level 3 course is extremely necessary to allow learners to see the more advanced techniques, specialisms and cookery methods that are fully used in a modern pastry section and I can say this with a vast experience and wealth of knowledge of cutting edge industry based experience.

The level 3 course is about taking the skills and techniques that are taught at level 2 and enhancing, perfecting, specialising and developing them to a more pastry-led career. The content of such a course is important as it attempts to mirror the industry at such a level where the learners will not feel out of their depth and even confident with seeing and recognising these skills and techniques that have been given to them in a more education friendly atmosphere.

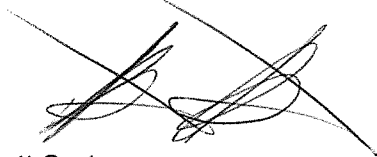
Speaking as someone that was a Head Pastry Chef of a top-end establishment, when I was looking to employ Pastry Chefs within my section, I always felt that it was important they had an education from a College and if they were very serious about becoming Pastry Chefs and wanting to work at the highest level then I would expect them to either have achieved a level 3, showing that they have gone from a basic skill knowledge to a more advanced level, or at least be working towards that level 3.

It is a very recognised and respected level of qualification to a vocational subject as it shows they have the passion and commitment, along with the level of skill and technique required to achieve at that establishment. They almost certainly move on to become a vital and integral part of the team and push to become section, and ultimately kitchen leaders.

At Warrington Collegiate we are expecting to recruit 10 19+ learners to undertake this qualification.

We consent to our name and logo being publically available on the City & Guilds website.

Yours sincerely

A handwritten signature in black ink, appearing to read 'Scott Surtees', written over a diagonal line that crosses the page from the top left to the bottom right.

Scott Surtees
Course Leader
Hospitality and Catering Department