Dear Darrin,

As a professional association for hospitality & catering, we feel the following qualification is suitable for someone wanting to work in the hospitality & catering sector as a chef.

500/9439/7  Level 3 NVQ Diploma in Professional Cookery

This qualification provides the skills and knowledge required to become a competent chef. In order to work as part of a team in the kitchen the skills achieved in this qualification will enable the learner to fulfil their role. Achieving this qualification will mean that they have the competence to prepare and cook various complex dishes, whether this is in fish or meat for example. It provides all the skills that ensure they can lead a team and ensure a good service. Achieving this qualification will also provide the chef with the skills to prepare and develop a menu.

Without these essential skills, restaurants and hotels for example will not have qualified chefs, and this in turn would result in customers having a poor experience, the value of this would eventually be seen through the performance of the establishment. The qualification enables our member companies the opportunity to benchmark their current group of chefs, it allows them to establish a learning and sharing environment.

The skills the learner achieves can easily be transferred into many different situations, as identified below. It allows them to travel and experience different environments and establishments all over the world, enabling them to continue their learning.

This qualification will lead to jobs in the industry such as:

- Sous chef
- Chef De partie
- Demi Chef De partie
- Executive chef

Achieving this qualification will enable you to become a chef in one of the following establishments:

- Restaurants
- Hotels

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

Yours sincerely,

Martin Bates, GCGC CEO