



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

7th 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, a key part of the overall successful delivery when a customer is out at restaurants or other establishments.

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

We the Craft Guild of Chefs support the inclusion of:

- Level 2 Diploma in Professional Cookery 601/0717/0
- Level 2 Diploma in Culinary Skills 601/0711/X
- Level 2 Certificate in Professional Patisserie and Confectionery 600/1986/4

for the DfE performance tables in the substantial level 2 qualification 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

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