



Europass certificate supplement (*)

(version November 2013)



1. Title of the certificate ^(en)	
	City & Guilds Level 1 IVQ Certificate in Food Preparation and Cooking (8065-01) (600/4858/X)
⁽¹⁾ In the original language	

2. Translated title of the certificate ⁽¹⁾	
⁽¹⁾ If applicable. This translation has no legal status.	

3. Profile of skills and competences	
A typical holder of the certificate has successfully completed all units and is able to:	
<ul style="list-style-type: none">• Work safely• Fire and emergency procedures• Prepare food for cold presentation• Prepare, cook and finish food by frying• Prepare, cook and finish food by braising and stewing• Prepare, cook and finish foods by boiling, poaching and steaming• Prepare, cook and finish food by baking, roasting and grilling• Use knives and cutting equipment• Outline the responsibilities of different job roles in the kitchen• Importance of professional behaviour in the hospitality and catering industry• Receive and store food safely• Prepare cook hold and serve food safely.	

4. Range of occupations accessible to the holder of the certificate ⁽¹⁾	
<ul style="list-style-type: none">• Trainee Chef• Trainee Cook.	
<i>Note: the above are examples only, other occupations may also be accessible to holders of the certificate.</i>	
⁽¹⁾ If applicable	

<p>⁽¹⁾ Explanatory note</p> <p>This document is designed to provide additional information about the specified certificate and does not have any legal status in itself. The format of the description is based on the following texts: Council Resolution 93/C 49/01 of 3 December 1992 on the transparency of qualifications, Council Resolution 96/C 224/04 of 15 July 1996 on the transparency of vocational training certificates, and Recommendation 2001/613/EC of the European Parliament and of the Council of 10 July 2001 on mobility within the Community for students, persons undergoing training, volunteers, teachers and trainers. More information available at: http://europass.cedefop.eu.int.</p> <p>© European Communities 2002</p>
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5. Official basis of the certificate

<p>Name and status of the body awarding the certificate</p> <p>City & Guilds 1 Giltspur Street London EC1A 9DD United Kingdom T: 0844 543 0000 F: 0207 294 2413 www.cityandguilds.com</p> <p>City & Guilds was established in 1878 as a registered charity (no. 312832) and received Royal Charter (RC117) in 1900.</p> <p>City & Guilds is accredited as an awarding body by the Office of the Qualifications and Examinations Regulator (Ofqual) and the Scottish Qualifications Authority (SQA) to offer qualifications.</p>	<p>Name and status of the national/regional authority providing accreditation/recognition of the certificate</p> <p>Office of the Qualifications and Examinations Regulator (Ofqual) Spring Place Coventry Business Park Herald Avenue Coventry CV5 6UB England T +44 (0)300 303 3344 F +44 (0)300 303 3348 www.ofqual.gov.uk</p> <p>Under the Qualifications and Credit Framework, learners can accumulate credits which allow them to claim an 'Award', a 'Certificate' or a 'Diploma', depending on the number of credits achieved. An 'Award' is issued on completion of less than 12 credits, a 'Certificate' requires 13-36 credits, while 37 credits or more lead to a 'Diploma'.</p>
<p>Level of the certificate (national or international)</p> <p>Level 1 – Qualifications and Credit Framework (NQF)</p>	<p>Grading scale/Pass requirements</p> <p>Practical assignments are graded 'Pass' or 'Fail'.</p> <p>Synoptic tests are graded 'Pass' or 'Fail'.</p>
<p>Access to next level of education/training</p> <p>We consider the following options to be relevant progression routes from this qualification:</p> <ul style="list-style-type: none"> • Level 2 IVQ Diploma in Food Preparation and Cooking (Culinary Arts) (8065-02) • Level 2 IVQ Diploma in Food Preparation and Cooking (Patisserie) (8065-03) • Level 2 IVQ Diploma in Food and Beverage Service (8066-02) • Higher education • Employment. 	<p>International agreements</p>
<p>Legal basis</p> <p>Not applicable.</p>	

6. Officially recognised ways of acquiring the certificate

<p>This qualification can only be offered by an institution/provider ('centre') that has been approved by City & Guilds and therefore meets its quality requirements for staff and centre resources and is subject to regular checks.</p> <p>The following assessment methods are used:</p> <ul style="list-style-type: none"> • Ongoing assessments carried out by the centre • Externally set question papers <p>All assessments are quality assured by City & Guilds verifiers.</p> <p>A typical holder of the certificate has, on average, taken 420 hours to complete this qualification</p> <p>Entry requirements</p> <p>City & Guilds exercises a policy of open access and does not set formal entry requirements for its qualifications. Centres are however required to ensure that learners are registered for a programme of study and examination at the appropriate level.</p> <p>More information (including a description of the national qualifications system) available at: www.naric.org.uk.</p> <p>National reference point: www.uknarp.org.uk.</p>
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