

RECOGNITION LIST

CATERING AND HOSPITALITY

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RECOGNITION LIST

City & Guilds is one of the world's leading vocational education businesses, with over 130 years of experience in designing gualifications and skills development solutions for governments and industries.

Since 1878, millions of learners have used our qualifications to enhance their skills and today millions more are studying to achieve a City & Guilds certificate to realise their potential.

We operate in over 80 countries and have developed a dedicated international portfolio which covers a wide range of subject areas, including catering and hospitality.

Our qualifications offer great progression opportunities and are widely accepted by employers around the world as the benchmark for workplace excellence.

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Organisations featured in the document are only some of the many prestigious institutions and corporates that recognise the following International Vocational Qualifications (IVQs), as shown in their individual statement:

CATERING AND HOSPITALITY

Food Preparation and Culinary Arts (7065/8705)

- Level 1 IVQ Certificate in Food Preparation and Cooking
- Level 2 IVO Diploma in Food Preparation and Cooking (Culinary Arts)
- Level 2 IVO Diploma in Patisserie
- Level 3 IVQ Advanced Diploma in Culinary Arts

Food Preparation and Culinary Art (revised version) (8065)

- Level 1 Certificate in Food Preparation and Cooking
- Level 2 Diploma in Food Preparation and Cooking (Culinary Arts)
- Level 2 Diploma in Food Preparation and Cooking Patisserie
- Level 3 Advanced Diploma in Food Preparation and **Cookery Supervision**

Food and Beverage Services (7066/8706)

- Level 1 IVQ Certificate in Food and Beverage Service
- Level 2 IVQ Diploma in Food and Beverage Service
- Level 3 IVQ Advanced Diploma in Food and Beverage Service

Reception Operations and Services (7067/8707)

- Level 1 IVQ Certificate in Reception Operations and Services
- Level 2 IVQ Diploma in Reception Operations and Services
- Level 3 IVQ Advanced Diploma in Reception Operations and Services

Accommodation Operations and Services (7068/8708)

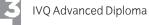
- Level 1 IVO Certificate in Accommodation Operations and Services
- Level 2 IVQ Diploma in Accommodation Operations and Services
- Level 3 IVO Advanced Diploma in Accommodation Operations and Services.

Key

Recognised levels (if applicable)



IVO Diploma



How employers view City & Guilds international qualifications



Having a City & Guilds gualification enhances one's career prospects

City & Guilds gualifications are an excellent recruitment benchmark for the industry

City & Guilds gualifications are an excellent training solution for employers



Outstanding learners for a relevant City & Guilds qualification will be considered for a placement



Applications are welcome from City & Guilds graduates seeking work within the sector

Priority will be given to applicants with a City & Guilds qualification when recruiting

Illustrations used throughout this publication are representative of the people and industries City & Guilds help and support. Persons shown may be unrelated to the statements or endorsments on the same or adjoining pages.

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Recognitions featured in this section are examples of how City & Guilds IVQs in Catering and Hospitality are recognised within national qualifications frameworks or accepted by government agencies and other regulatory authorities.

GOVERNMENT RECOGNITIONS

England

Office of the Qualifications and Examinations Regulator (Ofqual) www.accreditedqualifications.org.uk

8065) are accredited on		Accredited qualification title	CG no.	Qual. no.	Accredited qualification title	CG no.	Qual. no.
Qualifications Framewo Northern Ireland (NQF).	rk of England, Wales and						
The level in the qualificat level that each qualificat		Certificate in Food Preparation			Level 1 IVQ Certificate in Food and Beverage Service	7066-31	500/5804
The qualification numbe accreditation number.	r is the qualification	and Cooking	8065-01	600/4858/X	Level 2 IVO		
Accredited qualification title	CG no. Qual. no.	Level 2 Diploma in Food Preparation			Diploma in Food and Beverage Service	7066-32	500/5801/
Level 1 IVQ		and Cooking Culinary Arts	8065-02	600/4860/8	Level 3 IVQ Advanced Diploma in		
Certificate in Food Preparation and Cooking	7065-31 500/5761/3	Level 2 Diploma in Food Preparation			Food and Beverage Service	7066-33	500/5807
Level 2 IVQ Diploma in Food		and Cooking Patisserie	8065-03	600/4876/1	Level 1 IVQ Certificate in		
Preparation and Cooking (Culinary Arts)	7065-32 500/5752/2	Level 3 Advanced Diploma in Food Preparation and			Reception Operations and Services	7067-31	500/5750
Level 2 IVQ		Cookery Supervision	8065-04	600/4869/4	Level 2 IVQ		
Diploma in Patisserie	7065-42 500/5763/7				Diploma in Reception Operations and		
Level 3 IVQ Advanced Diploma in					Services	7067-32	500/5824/
Culinary Arts	7065-33 500/5759/5				Level 3 IVQ Advanced Diploma in Reception Operations		
					and Services	7067-33	500/5802

Key Recognised levels (if applicable)

IVQ Certificate

2 IVQ Diploma

3 IVQ Advanced Diploma

Catering and Hospitality

continued

England (continued)

Accredited
qualification title

CG no. Qual. no.

11

Level 1 IVQ Certificate in Accommodation Operations and Services

7068-31 500/5710/8

Level 2 IVQ Diploma in

Accommodation Operations and Services

7068-32 500/5803/4

Level 3 IVQ Advanced Diploma in Accommodation Operations and Services 7068-33 500/5711/X

Ofqual is the regulator of qualifications, examinations and assessments in England and of vocational qualifications in Northern Ireland.

Ofqual approves and distributes the criteria that qualifications must meet in order to be accredited on the NQF or Framework (Qualifications and Credit Framework) and checks that qualifications and the bodies that award them meet these criteria.



Key Recognised levels (if applicable)

IVQ Certificate

2 IVQ Diploma

3 IVQ Advanced Diploma

China

Ireland



Key Recognised levels (if applicable)

IVQ Certificate

IVQ Diploma

IVQ Advanced Diploma

Occupational Skill Testing Authority (OSTA) Ministry of Human Resources and Social Security www.mohrss.gov.cn

The IVQs in Catering and Hospitality (Chinese) (8705/6/7/8) have been recognised by the Occupational Skill Testing Authority of the Ministry of Human Resources and Social Security (OSTA) for joint certification.

- Food Preparation and Culinary Arts (8705)

OSTA is the national vocational gualification

Food and Beverage Service (8706)
Reception Operations and Services (8707)
Accommodation Operations and Services

(8708).

awarding body in China.

National Qualifications Authority of Ireland www.nqai.ie

The IVQs in Catering and Hospitality (7065/6/7/8) are aligned to levels of the National Framework of Qualifications of Ireland (NFQ).

L 3	NFQ level 5
2	NFQ level 4
L 1	NFQ level 3

NQAI is an agency of the Department of Education and Science and the Department of Enterprise, Trade and Employment, responsible for the establishment and management of the National Framework of Qualifications of Ireland (NFQ), including the alignment of international qualifications to the NFQ.

'With the education I have taken at MSA, I have been able to pass the exam and get the Food Protection Certificate which is mandatory for all the cooks and chefs working in New York city.'

ALPER SONGUL CITY & GUILDS GRADUATE

South Africa

South African Qualifications Authority (SAQA) www.saqa.org.za

All three levels of the IVQs in Catering and Hospitality (7065/6/78) are registered on the South African National Qualifications Framework (NQF).

Key Recognised levels

(if applicable)

IVQ Certificate

IVQ Diploma

IVQ Advanced Diploma

IVQs in Food Preparation and Culir	ary Arts		IVQs in Food and Beverage Service	2	
Combination of City & Guilds IVQs to achieve NQF registered qualification	Qualification Title on NQF	NQF Level	Combination of City & Guilds IVQs to achieve NQF registered qualification	Qualification Title on NQF	NQF Level
Level 1 IVQ Certificate in Food Preparation and Cooking (7065-31)	Certificate: Food Preparation and Cooking	Level 3	Level 1 IVQ Certificate in Food and Beverage Service (7066-31)	Further Education and Training Certificate: Food and Beverage	Level 4
Level 2 IVQ Diploma in Food Preparation and Cooking (Culinary Arts) (7065-32)	Certificate: Food Preparation and Cooking (Culinary Arts)	Level 5	Level 2 IVQ Diploma in Food and Beverage Service (7066-32)	Service Diploma: Food and	Level 6
Level 2 IVQ Diploma in Patisserie (7065-42)	Certificate: Patisserie	Level 5	Level 1 IVQ Certificate in Food and Beverage Service (7066-31)	Beverage Service	Levero
Level 3 IVQ Advanced Diploma in Culinary Arts (7065-33)	Certificate: Culinary Arts	Level 5	Level 2 IVQ Diploma in Food and Beverage Service (7066-32)		
NQF status can only be claimed by duly acc providers.	credited CATHSSETA t	raining	Level 3 IVQ Advanced Diploma in Food and Beverage Service (7066-33)		

NQF status can only be claimed by duly accredited CATHSSETA training providers.

The South African Qualifications Authority (SAQA) is a statutory body established through an Act of Parliament. SAQA is the custodian of the South African National Qualifications Framework (NQF) and oversees the further development and implementation of the NQF.

South Africa (continued)

South African Qualifications Authority (SAQA) (continued)

IVQs in Reception Operations and Services			IVQs in Accommodation Operations and Services			
Combination of City & Guilds IVQs toQualificationNQFachieve NQF registered qualificationTitle on NQFLevel			Combination of City & Guilds IVQs to achieve NQF registered qualification	Qualification Title on NQF	NQF Level	
Level 1 IVQ Certificate in Reception Operations and Services (7067-31) Level 2 IVQ Diploma in Reception Operations and Services (7067-32)	Further Education and Training Certificate: Reception Operations and Services	Level 4	Level 1 IVQ Certificate in Accommodation Operations and Services (7068-31) Level 2 IVQ Diploma in Accommodation Operations and Services (7068-32)	Further Education and Training Certificate: Accommodation Operations and Services	Level 4	
Level 1 IVQ Certificate in Reception Operations and Services (7067-31)	Diploma: Reception Operations and Services	Level 6	Level 1 IVQ Certificate in Accommodation Operations and Services (7068-31)	Diploma: Accommodation Operations and Services	Level 6	
Level 2 IVQ Diploma in Reception Operations and Services (7067-32)			Level 2 IVQ Diploma in Accommodation Operations and Services (7068-32)			
Level 3 IVQ Advanced Diploma in Reception Operations and Services (7067-33)			Level 3 IVQ Advanced Diploma in Accommodation Operations and Services (7068-33)			

NQF status can only be claimed by duly accredited CATHSSETA training providers.

NQF status can only be claimed by duly accredited CATHSSETA training providers.

Key Recognised levels (if applicable)

IVQ Certificate

IVQ Diploma

3

IVQ Advanced Diploma

Trinidad and Tobago

Zambia



Key Recognised levels (if applicable)

IVQ Certificate

IVQ Diploma

IVQ Advanced Diploma

Accreditations Council of Trinidad and Tobago (ACTT) www.actt.org.tt



The Advanced Diplomas (7065/6/7/8 and 8065) are recognised by ACTT as available for delivery in Trinidad and Tobago by City & Guilds approved centres that are also registered by ACTT.

ACTT is the governing body for quality assurance of post-secondary and tertiary education in Trinidad and Tobago, including the accreditation and recognition of local and foreign training institutions, programmes, awards and awarding bodies.

City & Guilds has been recognised by ACTT as a foreign awarding body to offer post-secondary and tertiary qualifications in Trinidad and Tobago.

Technical Education, Vocational and Entrepreneurship Training Authority (TEVETA) www.teveta.org.zm

The IVQs in Food Preparation and Culinary Arts (7065) and the IVQs in Food and Beverage Service (7066) have been recognised by TEVETA at the following levels of the TEVET Qualifications Framework (TQF):







TQF level 3, Skills Award

TEVETA is responsible for registering all technical, entrepreneurial and vocational training programmes offered in Zambia, the providers that offer them and the examinations these programmes lead to.

Institutions featured in this section are examples of universities and colleges which have recognised appropriate level(s) of the IVQs in Catering and Hospitality for admission to the relevant degree or degree-linked programmes, with the possibility of exemptions where applicable, as shown in each individual entry.

Levels shown indicate the levels accepted as minimum requirements.

Recognition and successful completion of the recognised level(s) do not guarantee admission and each application will be considered on an individual basis.

Applicants will need to meet all other academic and non-academic entry requirements, including the English language proficiency set by the recognising institution.

HIGHER EDUCATION RECOGNITIONS

United Kingdom

Key Recognised I (if applicable

IVQ Certificate

IVQ Diploma

IVQ Advanced Diploma

Bournemouth University www.bournemouth.ac.uk



Students holding an Advanced Diploma in any of the four IVQs in Catering and Hospitality may be considered for a first year entry to a Bournemouth University Bachelors degree.

Each application will be judged on the merit of the student's full profile, including grades achieved during full schooling, English language capabilities, extra curricular activities and relevant employment experience.

The above IVQs will provide a suitable benchmark entry point, though successful completion will not assure that an offer is made to the candidate.

Bournemouth University is consistently ranked among the UK's top performing modern universities. The Guardian's University Guide has named the University number one new university and number one for studies in tourism for the last two years. The University has around 17,000 students, including over 1600 international students from 130 countries. Bournemouth claims a number of innovative 'firsts' in its growing portfolio of courses, including in the area of tourism, media-related programmes and conservation. Among the new developments is the world's first fully commercial teaching hotel, a four-star establishment with public- and private-sector backing.

The University houses the National Centre for Computer Animation, whose graduates now work for large companies in the entertainment industry with movies such as Shrek, Happy Feet and Lord of the Rings.

Bournemouth boasts some of the best beaches in the UK and is less than two hours away from London.



University of Derby www.derby.ac.uk



Holders of any of the four Advanced Diplomas will be considered for entry into year 1 of the BA (Hons) in Hospitality Management or year 1 of the BA (Hons) International Hospitality and Tourism Management.

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The University of Derby is a modern and friendly university located in central England, on the edge of the beautiful countryside of the Peak District. There are over 20,000 students, including 1000 international students from 100 countries. In addition, over 4000 students are studying for one of the university's programmes in Botswana, Greece, Malaysia, Malawi, Sweden and Switzerland.

Derby has awarded more work-based qualifications than any other UK university. The University has built very close links with the local industry, especially in hospitality, tourism, events and spa management and its partners include global brands such as Grosvenor Hotels, The Carnegie Club at Skibo Castle, Wella, TONI&GUY, Mandarin Oriental Spas, Tui Travel Group. Many of the University's courses have been developed with employers and are accredited by professional bodies.

United Kingdom (continued)



University of Derby (continued)

The University has also been at the forefront of the adoption of new teaching and learning methods, based on experiential learning providing opportunities to engage with industry and work on live projects and case studies set by employers. Over half of the University's research activity has been ranked as 'of international excellence' and some even as 'world class'.

Derby is the only university in the UK to have won the Excellence in Training category in the National Outdoor Events Association Awards.

University of Plymouth www.plymouth.ac.uk

Holders of an Advanced Diploma in any of the four IVQs in Catering and Hospitality will normally be eligible to apply for entry to the first year of a BSc (Hons) Hospitality Management or a BSc (Hons) Cruise Management.

Students are still required to submit evidence of their English language proficiency.

The University of Plymouth is one of the UK's most prominent and dynamic universities with a vision to be known as 'the top enterprise university'. The University has over 30,000 students, including around 3000 international students from over 80 countries.

The University has a long record of high quality innovative research and was judged to have some world-leading research with civil engineering, computer science, geography and environmental science performing particularly well

Plymouth is set to open the largest marine science and engineering school in Europe, building on Plymouth's worldwide reputation in this field.

The University is set in dramatic countryside and close to some of Britain's most beautiful beaches with excellent sailing and surfing opportunities. Plymouth is the only UK university to have its own diving and marine centre and the first university in the country to offer a degree in Cruise Management.

Key Recognised levels (if applicable)

VQ Diploma



13.higher education.03

United Kingdom (continued)



The Robert Gordon University www.rgu.ac.uk



The Advanced Diploma in any of the four IVQs in Catering and Hospitality will normally be accepted for entry into either the BA (Hons) International Hospitality Management or BA (Hons) International Tourism and Hospitality Management – stage 1.

An English language qualification equivalent to IELTS 6.0 or TOEFL 550 is required. Module exemptions may be given on an individual basis.

All applications will be treated individually, and the University would wish to see some evidence of relevant work experience and/or a commitment to the industry.

The Robert Gordon University (RGU) is modern university, with around 15,000 students, including around 2000 international students from more than 70 countries. RGU was named as the best modern university in the Times Good University Guide 2010 and one of the leading UK universities for graduate employment record after Imperial College London and the University of Bath. From courses to facilities, the focus at RGU is firmly on employability. The University has very close links with the North Sea oil and gas industries and used to call itself 'the energy university'. Following an extension of its courses into nursing, business, design and engineering, RGU is now branded as 'the professional university'.

The university has been investing heavily in new technology and launched an award-winning virtual campus with an online course in e-business for postgraduates. There is a multi-million-pound fitness and leisure complex and there are 27 sports clubs for students to join.

Catering and Hospitality

Key

/Q Advanced Diploma

14.higher education.04



'We are committed to making our students the best that they can be as they study for their City & Guilds qualification.

Our students have found employment with world famous restaurants including Michelin Star restaurant Chapter One in London and also in Jamie Oliver's London restaurant.

The school works with leading global corporates such as The Ritz-Carlton Hotel USA, the five-star resorts and luxury hotels chain, and we have work placement arrangements for our students with the Hayman Group Australia.'

1000 HILLS CHEFS SCHOOL SOUTH AFRICA

www.thechefschool.com

United Kingdom (continued)

Key Recognised levels (if applicable)



IVQ Diploma

IVQ Advanced Diploma

University of Salford www.salford.ac.uk

The University of Salford is a modern university, widely regarded as one of the UK's most enterprising universities. There are nearly 20,000 student including 3000 international students.

Salford offers a modern portfolio of courses, with business and health being the biggest recruiters. Salford has a high reputation for the treatment of sports injuries and launched Europe's first nursing course for deaf students. There is also a degree in traditional Chinese medicine, with an acupuncture clinic, and a BA in journalism and war studies – the only undergraduate degree in the UK to combine the two disciplines.

The University has first-class reputation for real-world teaching and ground breaking research. It has built strong links with industry and two thirds of courses offer work placements, half of them abroad. Online degrees have been introduced and the university has also made headlines with more unusual innovations, such as degrees in business economics with gambling studies and the appointment of Britain's first Professor of Pop Music.

The University is located just one and a half miles away from Manchester and has is its mainline railway station. Thames Valley University www.tvu.ac.uk

13

Students in possession of any of the four IVQs in Catering and Hospitality would be eligible to apply for entry to the BA/HND Hospitality Management's degree programmes at level 1.

Dependent on the grades received, there could be some module exemptions given in year one of the Culinary Arts programme, but each applicant would be assessed on merit.

TVU is one of the UK's most diverse modern universities, located on the outskirts of London. The University has around 33,000 students, including international students over 120 countries.

TVU is the leading university in England for nursery, midwifery and paramedical studies and houses one of the largest healthcare faculties in Britain.

TVU is aiming to become the country's leading university for employer engagement and is working with employers such as Compaq and the Savoy Hotel Group to provide its courses. The School of Hospitality and Tourism is recognised by the Académie Culinaire de France for its culinary arts programmes, while The London College of Music, which is part of TVU, has some of the longest-established music technology courses in the country.

United Kingdom (continued)

UCB

University College Birmingham (accredited college of the University of Birmingham) www.ucb.ac.uk



Westminster Kingsway College www.westking.ac.uk

Holders of an Advanced Diploma in Culinary Arts will be considered for entry into year 1 of the FdA/ BA (Hons) Culinary Arts Management.

Holders of an Advanced Diploma will also be considered for year 1 entry onto other degree programmes in hospitality and food management offered by UCB.

University College Birmingham (UCB) is an accredited college of the University of Birmingham, which is internationally renowned for the quality of courses offered in the fields of the culinary arts, hair, beauty and complimentary therapies, service sector business and marketing and sport.

All of the full-time degree, foundation degree and postgraduate courses lead to qualifications awarded by the University of Birmingham with the exception of UCB's specialist BA(Hons)/FdA in Salon Management which is awarded by UCB.

UCB is home to 7500 students, including 1100 international students from over 60 countries.

International students holding a Diploma in Food Preparation and Cooking are eligible for entry into the Advanced Diploma in Food Preparation and Culinary Supervision or in Food and Beverage Services at the College. The course includes an eight-week guaranteed work placement with an employer in London.

Westminster Kingsway College is the UK's first and most prestigious culinary school, with over 100 years of history. Jamie Oliver is the College's most famous alumni and one of the many celebrity chefs whose career started as a student at the College.

The School of Hospitality and Culinary Arts, located in the heart of London, is an internationally recognised centre of excellence for hospitality training and an approved City & Guilds centre. It offers a wide range of courses including professional chef diplomas and hospitality management courses as well as a dedicated international chef's programme.





'The Fusion Cooking School offers the City & Guilds programmes in Cookery and Culinary Arts in South Africa. Together with our linkages to industry and because our graduates are so sought after, we are always able to guarantee our students work placements on successful completion of the course.

Our Gold Medal of Excellence awardwinner is now an innovation chef for Unilever, and other placements include top South African hotel groups such as Southern Suns, Three Cities and top local restaurants. Many of our graduates benefit from the international status these qualifications bring and often work abroad in the Med, Caribbean, America and Europe gaining international experience. That being said, City & Guilds opens up a world of travel opportunities on a sound foundation of cookery.'

FUSION COOKING SCHOOL SOUTH AFRICA

www.fusioncooking.co.za

Australia



Hospitality Training Authority (HTA) www.hta.org.au

Holders of a Diploma or Advanced Diploma in Food Preparation and Culinary Arts (7065) or Food and Beverage Service (7066) are eligible to apply for entry into HTA Hospitality Management Diploma or HTA Double Diplomas in Events Management.

Upon successful completion of either of the above HTA programmes, learners can claim credits towards a Bachelor degree at James Cook University, University of Queensland, Griffith University or Bond University.

Learners can claim 8 credits from HTA Hospitality Management Diploma and need to complete four semesters to receive a Bachelor degree.

Learners can claim 12 credits for the HTA Double Diploma and need to complete three semesters to receive a Bachelor degree.

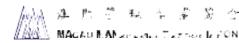
The Hospitality Training Association Inc (HTA) is

one of the most respected and successful training providers and employers in Australia and has assisted thousands of young people around the world to establish careers in hospitality and tourism.

HTA employs over 500 apprentice cooks and bakers who work for more than 250 organisations ranging from catering facilities, taverns, clubs, hotels and cafes, to five star establishments.

The association brings together the combined experience and knowledge of the five major associations that are the driving force behind the tourism and hospitality industries in Queensland, Australia.

China, Macau



Macau Institute of Management www.mma.org.mo

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Holders of an Advanced Diploma wishing to pursue further study with the Macau Institute of Management in the Bachelor of Business Administration programme (Chinese BBA) will be given a 40% block exemption.

Further exemptions may be granted, and all applications will be dealt with on an individual basis.

Macau Institute of Management (MIM) is the academic arm of the Macau Management Association, a registered and recognised higher education institution in Macau.

Established in 1988, the Institute has been playing a key role in the training of management executives in Macau. MIM offers a wide range of academic programmes, leading to qualifications recognised by the Macau SAR Government.

Key Recognised levels (if applicable)

IVQ Certific

2 IVQ Diploma

IVQ Advanced Diplom

New Zealand



Wellington Institute of Technology www.weltec.ac.nz



Holders of any of the four Diplomas or Advanced Diplomas in Catering and Hospitality are eligible to apply for entry into the level 5 Diploma in Hospitality Operations Supervision.

City & Guilds graduates who hold one of the above IVQs and have also completed a secondary school leaving qualification in their own country are eligible to apply for entry into the Bachelor of Hospitality programmes (Level 7) with exemptions.

The Wellington Institute of Technology (WelTec) has over 100 years of experience in providing applied tertiary education.

•

WelTec graduates are extremely sought after and many of them secure employment even before the completion of their studies.

WelTec's corporate connections include major international brands such as Intercontinental Hotels, Millennium & Copthorne Hotels, the Accor Hotel Group, D&D Restaurants and Gordon Ramsay Incorporated. United States



America I arter Artist to

Johnson & Wales University www.jwu.edu

Holders of an Advanced Diploma in any of the four IVQs in Catering and Hospitality will normally be eligible to apply for entry into the Bachelor of Science degree programmes in Hospitality and Culinary Arts majors at Johnson & Wales University (JWU).

The Advanced Diploma units will be reviewed on an individual basis for students who apply to JWU, and transfer credits (exemptions) toward completion of Bachelor degree subjects may be granted for units completed in the Advanced Diploma program which are similar in content, level an duration to those in the intended JWU major.

Applications from holders of the appropriate certificates will normally be considered for admission, provided that all other academic and non-academic requirements, including English language proficiency, are met. Johnson & Wales University (JWU) is widely recognised as 'America's Career University'. The University's specialised, career-focused programmes in business, hospitality, culinary arts, technology and education combine academics and practical skills with relevant work experiences and community service.

There are four distinct campuses in Providence, North Miami, Denver and Charlotte.

JWU is home to a diverse community of more than 16,000 students from 89 countries. Scholarships are available to international students.

Catering and Hospitality

Key

Recognised levels

/Q Advanced Diploma

Organisations featured in this section are examples of leading corporates and employer associations/groups which have recognised the IVQs in Catering and Hospitality for their quality and relevance to the industry.



INDUSTRY RECOGNITIONS

How employers view City & Guilds international qualifications

Having a City & Guilds qualification enhances one's career prospects

City & Guilds qualifications are an excellent recruitment benchmark for the industry

City & Guilds qualifications are an excellent training solution for employers

Outstanding learners for a relevant City & Guilds qualification will be considered for a placement

Applications are welcome from City & Guilds graduates seeking work within the sector

Priority will be given to applicants with a City & Guilds qualification when recruiting GMN Human Rent Europe Group www.gmnetwork.co.hu

Established in 1992, Global Manning Network Human Rent Europe Group (GMN) operates as a selection and recruitment company for a large international clientele in the hotel and hospitality industry. The company is located in Hungary and has representatives in Slovakia, Czech Republic and Romania.

Main areas of recruitment include

- Local outsourcing of casual workforce (dining room staff, bar and housekeeping personnel) for 3-5 stars major international and Hungarian hotels in Budapest. Clients include Corinthia, Four Seasons, Intercontinental, Marriott, Novotel, Ramada, Radisson and Sofitel
- Cruise ship personnel: GMN is an official hiring partner for eight major cruise lines including Carnival Cruise Line, the largest cruise operator in the world, Royal Caribbean International, Celebrity Cruises, Disney Cruise Line and the six-star rated Crystal Cruises

- Job opportunities in 3-4 stars hotels and restaturants in England, Wales, Scotland and Cyprus
- Study opportunities in Australia
- Overseas hotel employment.

GMN also outsources personnel to McDonald's, Burger King, KFC and Pizza Hut in the fast food service sector.



Langham Hotels International www.langhamhotels.com



Langham Hotels International has recognised the IVQs in Food and Beverage Service (7066) and the IVQs in Accommodation Operations and Services (7068)

Langham has a legendary hotel heritage dating back to 1865 when The Langham in London originally opened as Europe's first Grand Hotel. For over 140 years, this flagship hotel has been at the forefront of sophisticated and gracious hospitality. Today, all Langham Hotels worldwide inherit the same philosophy that reflects elegance in design, innovation in hospitality, genuine service and captivation of the senses, creating a truly unique hotel experience.

The group features two distinctive brands – The Langham and Langham Place. Currently 15 hotels, including affiliates, are open or in the pipeline across four continents. The Langham is where guests can enjoy service with poise and be enchanted by innovation and traditions while Langham Place, the fun sibling of The Langham, is about living the 21st century through design, technology and attitude.

INDUSTRY RECOGNITIONS



Legacy Hotel Group Windhoek Country Club Resort and Casino www.legacyhotels.co.za



Legacy Hotel Group Swakopmund Hotel and Entertainment Centre www.legacyhotels.co.za



One World Hotel www.oneworldhotel.com.my How employers view City & Guilds international qualifications

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The Windhoek Country Club Resort is a luxurious four-star hotel situated on the outskirts of Windhoek, capital of Namibia, bordering on a championship 18-hole golf course.

The resort is part of the Legacy Group which is known for its collection of exclusive and luxury hotels, resorts, lodges, golf, executive suites and residential estates. It has a unique desert setting and occupies a premier position in the Namibian tourism and conference industry.

Employees at the Windhoek Country Club undergo training to achieve the IVQs in Catering and Hospitality. Swakopmund Hotel and Entertainment Centre is Namibia's premier beach resort located on the Atlantic coast of north western Namibia, surrounded by the Namib Desert and the Atlantic Ocean. The four-star resort is a Legacy Group Hotel which is known for its collection of exclusive and luxury hotels, resorts, lodges, golf, executive suites and residential estates.

Swakopmund, also known as the 'doorway to the Skeleton Coast', was founded in 1892 and is an excellently preserved example of German colonial architecture. It is one of the few places anywhere outside of Europe where a sizable minority of the population speaks German and has German roots. Attractions in the area include the Rossmund Desert Golf Course which is one of only five allgrass desert golf courses in the world.

Employees at the Swakopmund Hotel undergo training to achieve the IVQs in Catering and Hospitality.

One World Hotel is a luxurious, five-star hotel located in the heart of the Petaling Jaya business district, at the fringe of Kuala Lumpur.

It offers style, sophistication and urban residential comfort, paired with warm, efficient and friendly service. Adjoined to one of Malaysia's top shopping destinations, the award-winning 1 Utama Shopping Centre, One World caters for the needs of both business and leisure travellers.

One World Hotel is a member of Worldhotels in the Deluxe collection. Worldhotels is an exclusive collection of the world's most unique independent hotels featured under the banner of 'Unique Hotels for Unique People'. Today, Worldhotels has almost 450 affiliate properties in more than 250 destinations in 65 countries worldwide.

'Founded in 2004, Culinary Arts Academy of Istanbul (MSA), is the leading international professional culinary school in Turkey. Culinary programmes of MSA have been approved by Turkey's Ministry of Education, accredited by City & Guilds and recognised by the World Association of Chefs Societies (WACS) for its superior quality of professional education.

Each year, 750 students graduate from various professional programmes of MSA and are eligible to work in food and beverage market globally. Currently over 2500 graduates are working in many of the world's most prestigious hotels and Michelin star restaurants. These include The Ritz, Carlton, Burj Al Arab, Kempinski, Swissôtel, Le Méridien, Four Seasons, Grand Hyatt, Hilton, Mövenpick Hotels, Annisa NY, Cipriani Restaurant, Ron Blaauw Restaurant Amsterdam, Sheraton Hotel and W Hotels, just to mention a few.'

CULINARY ARTS ACADEMY OF ISTANBUL (MSA) TURKEY

www.msa.com.tr

Catering and Hospitalit

24.industry.04

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> 'MSA introduced me to professional kitchen environment in the best way and sped up my baby steps in my culinary career.'

ZEYNEP DERYA GURSU CITY & GUILDS GRADUATE

INDUSTRY RECOGNITIONS



The Regent Taipei www.grandformosa.com.tw



The Regent Taipei is a luxury hotel located in the heart of Taipei's top financial, shopping, entertainment and cultural districts, the only hotel in Taiwan to appear on Conde Nast Traveler's Gold List of 'World's Best Places to Stay'. The hotel is owned by Formosa International Hotels, the largest listed hotel operator in Taiwan.

Regent is deemed one of the world's most iconic luxury brands and a pioneer of the luxury concept in the global hotel industry. Regent International Hotels operates upper luxury hotels in Asia, Americas and Europe, each hotel or resort embracing the essence of its local environment.

In recent years, the brand expanded from its exclusive focus on hotels to embrace travel and hospitality and was extended to Regent Seven Seas Cruises and Regent Residences. Sandals Resort International www.sandals.com



Sandals Beaches and Resorts are a collection of 13 of the most romantic resorts on the Caribbean's best beaches including Jamaica, Antigua, St Lucia, the Bahamas and Cuba. The resorts offer an astounding array of land, the Caribbean's most comprehensive watersports programme, including unlimited golf and scuba diving.

Sandals has earned virtually every award of note from hospitality and travel organisations to consumer and trade magazines, including the World's Best for over a decade. How employers view City & Guilds international qualifications

Having a City & Guilds qualification enhances one's career prospects

City & Guilds qualifications are an excellent recruitment benchmark for the industry

City & Guilds qualifications are an excellent training solution for employers

Outstanding learners for a relevant City & Guilds qualification will be considered for a placement

Applications are welcome from City & Guilds graduates seeking work within the sector

Priority will be given to applicants with a City & Guilds qualification when recruiting

Catering and Hospitality

25.industry.05

'The School of Hospitality and Tourism at WelTec is the only Centre of Vocational Excellence in New Zealand. Our programmes have been designed with input from industry and our graduates are extremely sought after, many of them secure employment even before the completion of their studies.

We are teaching the City & Guilds qualifications in conjunction with the New Zealand national qualifications. High achieving students from the City & Guilds programmes in Cookery and Culinary Arts, Food and Beverage Service and Reception Operations and Services have the opportunity to apply for full-time employment with the InterContinental Wellington, under the Star Performer Awards.

Other corporate connections that the School has include major international brands such as Intercontinental Hotels, Millennium & Copthorne Hotels, the Accor Hotel Group, D&D Restaurants and Gordon Ramsay Incorporated.'

WELLINGTON INSTITUTE OF TECHNOLOGY (WELTEC) NEW ZEALAND

www.weltec.ac.nz

Catering and Hospitality

6.industry.06

INDUSTRY RECOGNITIONS

EUROPASS



Slovak Association of Hotels and Restaurants www.zhrsr.sk South African Chefs Association (SACA) www.saca.co.za



Europass Certificate Supplement www.cityandguilds.com/europass www.uknec.org.uk europass.cedefop.eu.int

The Association recommends City & Guilds graduates for employment with its members

The Slovak Hotel and Restaurants Association was established in 1993 as a non-profit, nonpolitical, membership organisation for hotels, restaurants, employers, vocational schools and educational institutions from the catering and hospitality sectors.

Its members include Kempinski Hotels, Europe's oldest luxury hotel group, which operates hotels in Europe, the Middle East, Africa and Asia.

The South African Chefs Association (SACA) is recognised as the authority on food in South Africa. With 4500 members, SACA represents the country's finest chefs, culinarians, restaurateurs, educators and learners.

The Association also plays an integral role in the training and continuous improvement of standards in the hospitality industry.

The current patrons of SACA are Fedics, Southern Sun, Tiger Brands, McCain Foods and Rainbow Food Solutions.

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Each level of the Catering and Hospitality IVQs (7065/6/7/8; 8705/6/7/8) is supported by a Europass Certificate Supplement.

The Certificate Supplement helps to ensure that qualifications are easily understood across national systems and makes it easier for learners to find employment or training opportunities beyond the borders of their own country.

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It provides details on the skills that candidates are required to demonstrate in order to achieve a City & Guilds certificate, helps learners to prepare for job interviews and allows employers to choose the best candidate to work for their organisation.

City & Guilds was the first UK awarding body to launch the Europass Certificate Supplement and still the only one offering it across its qualification portfolio. How employers view City & Guilds international qualifications

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