

# City & Guilds Global Hospitality Programmes

## **L2 Diploma in Food Preparation and Culinary Arts**

Offered in collaboration with City & Guilds, this qualification is the first step to your career in hospitality and is a new globally developed certification for this industry. It offers applicants the opportunity to be exposed to a merger of current industry practices and course content that reflect global hospitality standards. Covering transferable skills, this qualification will ensure that a student is exposed to job role-specific skills, set out by employers, offering a holistic approach to training learners to be work ready.

It is also part of City and Guild's innovative approach that a digital badge is included as a key feature of their new qualifications. Learners who successfully complete this qualification will receive a digital badge in addition to their City & Guilds certificate. This can be displayed online via social media showcasing their qualification achievement and the skills they can offer.

This City & Guilds qualification is guaranteed to qualify the successful achiever for the hospitality industry and ensure graduates are ready for work.

### **Entry Requirements:**

There are no pre-requisites for this programme.  
CSEC English and Maths will be an asset.

### **Course Content:**

- 201 Understand the hospitality industry
  - 202 Understand business success
  - 203 Provide guest service
  - 204 Awareness of sustainability in the hospitality industry
  - 205 Professional workplace standards
  - 206 Understand own role in self-development
  - 207 Food safety
  - 208 Meet guest requirements through menu planning
  - 209 Mise en place
  - 210 Cooking methods, techniques and commodities: boiling, poaching and steaming
  - 211 Cooking methods, techniques and commodities: stewing and braising
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- 212 Cooking methods, techniques and commodities: baking, roasting and grilling
- 213 Cooking methods, techniques and commodities: deep and shallow frying
- 214 Understand food commodities

Classes will be offered on the basis of the assessment structure below:

**Assessment structure:**

<b>Food Preparation and Culinary Art 8604/01 Content</b>		
<b>Assessment unit &amp; Sessions</b>	<b>Units to be Covered</b>	<b>Assessment Type</b>
• 207	207	Multiple Choice externally set exam
• 241	210,211,212,213,214	Multiple Choice externally set exam
• 240	201, 202, 203, 204	Multiple Choice externally set exam
• 246a	205, 206	Practical assignment locally assessed
• 246b	208,209,210,211,212,213	Practical assignment locally assessed

**Duration:**

- January 2023 - January 2024
  - Start date: Tuesday, January 24, 2023
  - Orientation will be held on Monday, January 23, 2023
  - Examination will be hosted during the months of May, September & January

**Semester one (offering Assessment 207 & 241)**

- January 2023 – May 2023
  - Start date: Tuesday, January 24, 2023
  - End date: Saturday, May 13, 2023
  - Examination will be hosted during the week of May 08 – 12, 2023

## Semester two (offering Assessment 240 & 246 a)

- May 2023 – September 2023 (15 schedules)
  - Start date: Monday, May 29, 2023
  - End date: Saturday, September 09, 2023
  - Examination will be hosted during the week of September 04 -08, 2023

## Semester three (offering Assessment 246b)

- September 2023 – January 2024 (15 schedules)
  - Start date: Monday, September 26, 2023
  - End date: Wednesday, January 31, 2024
  - Practical assessing will be held throughout this semester and during the period January 22 -31, 2024

### **Course Outline:**

- January 2023 – May 2023
    - Unit 207 - MC Assessment 207 (Saturdays)
    - Unit 210 - MC Assessment 241 (Tues & Thurs)
    - Unit 211 - MC Assessment 241 (Tues & Thurs)
    - Unit 212 - MC Assessment 241 (Tues & Thurs)
    - Unit 213 - MC Assessment 241 (Tues & Thurs)
    - Unit 214 - MC Assessment 241 (Tues & Thurs)
  - May 2023 – August 2023 (15 schedules)
    - Unit 201 - MC Assessment 240 (Saturdays)
    - Unit 202 - MC Assessment 240 (Saturdays)
    - Unit 203 - MC Assessment 240 (Saturdays)
    - Unit 204 - MC Assessment 240 (Saturdays)
    - Unit 205 - PA Assessment 246(Tues & Thurs)
    - Unit 206 - PA Assessment 246 (Tues & Thurs)
  - September 2023 – January 2024 (15 Schedules)
    - Unit 208 - PA Assessment 246
    - Unit 209 – PA Assessment 246
    - Unit 210 -PA Assessment 246
    - Unit 211 – PA Assessment 246
    - Unit 212 – PA Assessment 246
    - Unit 213 – PA Assessment 246
    - Unit 214 – PA Assessment 246
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**Fees:**

SBCS Registration Fee: TT\$500 (Payable upon registration)

City and Guilds Registration Fee: 141 Euros (one-time payment)

**Payable by: January 27, 2023**

Tuition Fee: Cash price \$13500

Credit Price \$14500 (Monthly payment plans available)

Lab Fees: TT\$1000 per semester

Examination Fee: TT\$500 (per exam)

Payable by: (Dates will be announced)

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