

# 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
- 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:**

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

**Duration:**

- September 2025 - October 2026
  - Start date: Monday, September 22, 2025
  - Orientation will be held on Monday, September 22, 2025
  - Examination will be hosted during the months of January, June & October 2026

**Semester one (offering Assessment 240 & 246a)**

- September 2025 – January 2026
  - Start date: Monday, September 22, 2025
  - End date: Saturday, January 16, 2026
  - Practical assessing will be held throughout this semester and during the period January 26 -30, 2026

**Semester two (offering Assessment 241 & 246 a)**

- January 2026 – June 2026 (15 schedules)
  - Start date: Monday, January 26, 2026
  - End date: Saturday, June 05, 2026
  - Examination will be hosted during the week of June 08 -12, 2026

### Semester three (offering Assessment 207 & 246b)

- June 2026 – October 2026 (15 schedules)
  - Start date: Monday, June 29, 2026
  - End date: Saturday, October 09, 2026
  - Practical assessing will be held throughout this semester and during the period October 05 -09, 2026

### **Course Outline:**

- September 2025 – January 2026
  - Unit 201 - MC Assessment 240
  - Unit 202 - MC Assessment 240
  - Unit 203 - MC Assessment 240
  - Unit 204 - MC Assessment 240
  - Unit 209 – PA Assessment 246
- January 2026 – June 2026 (15 schedules)
  - Unit 208 - PA Assessment 246
  - Unit 210 - MC Assessment 241
  - Unit 211 - MC Assessment 241
  - Unit 212 - MC Assessment 241
  - Unit 213 - MC Assessment 241
  - Unit 214 - MC Assessment 241
- June 2026 – October 2026 (15 Schedules)
  - Unit 205 - PA Assessment 246
  - Unit 206 - PA Assessment 246
  - Unit 207 - MC Assessment 207

### **Fees:**

SBGS Registration Fee (Non-refundable):                      \*\*TT\$650 (Payable upon registration) (to secure a spot)

Saturday August 29, 2025

City and Guilds Registration Fee:                      £184 (one-time payment)

**Payable by: October 31, 2025**

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)

**\*\*Only fourteen (14) spots available per cycle, you can reserve a spot by paying the Admin fee.**

Payment plan structure:

Month	Fee payable	Value
August 2025	Admin Fee Spot (Non-refundable)	\$650
September 2025	Tuition contribution	\$1450
October 2025	Foreign Registration	£184
October 2025	Tuition contribution	\$1450
November 2025	Tuition contribution	\$1450
December 2025	Tuition contribution	\$1450
January 2026	Exam and Lab Fees	\$1500
February 2026	Tuition contribution	\$1450
March 2026	Tuition contribution	\$1450
April 2026	Tuition contribution	\$1450
May 2026	Exam and Lab Fees	\$1500
June 2026	Tuition contribution	\$1450
July 2026	Tuition contribution	\$1450
August 2026	Tuition contribution	\$1450
September 2026	Exam and Lab Fees	\$1500
<b>Total</b>		<b>\$19,500**</b>

**\*\*excluding foreign fee**