

City & Guilds Global Hospitality Programmes

2026/2027 intakes

L2 Diploma in Food Preparation and Culinary Arts

Begin Your Culinary Journey

Turn your passion for cooking into a rewarding career with this internationally recognised qualification.

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, Math and basic computer literacy skills will be an asset.

Why Choose This Programme?

- Internationally recognised qualification
- Hands-on practical training
- Industry-relevant curriculum
- Experienced instructors
- Preparation for employment or further study
- Digital badge and City & Guilds certificate

Programme 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 of the programme:

Mode	Course duration	Start Date	Orientation Date	Examination months
Full-time	September 2026 – October 2027	Monday September 21, 2026	Monday September 21, 2026	• January 2027 • June 2027 • October 2027
Part -time	January 2027 – January 2028	Monday January 25, 2027	Saturday January 23, 2027	• May 2027 • September 2027 • January 2028

Semester outline of the programme:

- Semester one: offering Assessment 240 & Unit 209
 - 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
- Semester two: offering Assessment 241 & Unit 208
 - 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
- Semester three: offering Assessment 207 & Units 205 and 206
 - Unit 205 - PA Assessment 246
 - Unit 206 - PA Assessment 246
 - Unit 207 - MC Assessment 207

Full-time - semester outline

Mode	Semester	Semester duration	Start Date	End Date	Assessment period
Full-time	One	September 2026 – January 2027	Monday September 21, 2026	Friday January 15, 2027	January 25-29, 2027
Full-time	Two	February 2027 – June 2027	Monday February 15, 2027	Friday June 18, 2027	June 28-30, 2027
Full-time	Three	July 2027 – October 2027	Monday July 12, 2027	Friday October 15, 2027	October 25-27, 2027

Part-time - semester outline

Mode	Semester	Semester duration	Start Date	End Date	Assessment period
Part - time	One	January 2027 – May 2028	Monday January 25, 2027	Saturday May 15, 2027	May 24-29, 2027
Part - time	Two	June 2027 – September 2027	Monday June 14, 2027	Saturday September 18, 2027	September 27-30, 2027
Part - time	Three	October 2027 – January 2028	Monday October 04, 2027	Saturday January 15, 2028	January 24-29, 2028



SBCS Registration Fee (Non-refundable): **TT\$500 (Payable upon registration) (to secure a spot)

Payable by: By the first month of class

Credit Price \$14500 (payment plans available)

Examination Fee: TT\$500 (per exam)

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

Updated 07.07.26 CD