

# Licenses, Accreditations, & Professional Memberships

## Value of an International British Qualification

Today's culinary industry requires students who are skilled in all aspects of the kitchen, from service, stewarding to the different areas of the kitchen and can communicate with people of all levels. But employers of restaurants or other culinary related businesses (international or otherwise) will also prefer graduates with a recognized qualification as an educational background.

Upon graduation, our students are more than prepared to either begin a career or further their current position in the culinary industry, especially because our graduates receive Internationally Recognised British Qualifications from City & Guilds of London.

Approved to offer International City & Guilds of London's Catering and Hospitality Programs Centre Number 841100

Accredited by the Chartered Institute of Environmental Health to offer their Food Safety and Hygiene Programs Centre Number: B / I / A 56097

Accredited by Technical Education and Skills Development Authority of the Philippines TESDA Certificate of TVET Program Registration WTR no. 201607022066 NCII COOKERY

Accredited by United States Department of Veteran Affairs (USDVA)

## Why Choose City & Guilds?

City & Guilds is a name you can trust. Established in 1878 and trusted by over 2 million students every year, City & Guilds is the leading assessment and vocational awarding body in the United Kingdom that offers work-related qualifications across all areas of industry and commerce. They have the reputation for developing qualifications, which are internationally recognized by educators and employers alike as evidence that candidates have reached a specific standard in terms of work-related competence and associated knowledge and understanding.

Our international qualifications are highly rated and valued by employers across the world, helping individuals develop their talents and abilities for career progression. Our international qualifications offer learners great opportunities for career development as well as progression into higher and professional education. They are widely accepted by employers around the world as the benchmark for workplace excellence and provide learners with the skills they need to succeed in today's fast changing economic environment.

City & Guilds has been a trusted advisor in many countries since the 1900s and sets the global standard for skills and learning. Today, we have a presence in more than 80 countries and work in close partnership with clients to develop high quality products and services, that will help solve local skills shortages and create the workforce of tomorrow.

## Cutting Edge Qualifications In Hospitality & Catering

Developed with industry experts

Our portfolio of qualifications has been developed in conjunction with industry experts who have helped shape its continuing development.

We have support and recognition from employers including Unilever, Marriott, Nestle, Russums, the Army, Michelin star restaurants, Kenco (Kraft), Barry Callebaut. We also have associations with Craft Guild of Chefs, Academy of Culinary Arts, World Association of Chefs (WACs), PACE, Academy of Food & Wine, Institute of Hospitality, British Culinary Federation, some of which sit on our national advisory committee.

# City & Guilds are Global Partners and recognized by:

## Worldchefs Global Culinary Certification

The Worldchefs certification is the first and only global certification for the culinary industry, created by Worldchefs, in partnership with City & Guilds.

There are nine professional certification levels which reflect the typical career progression in the industry. Chefs can apply for the level they are currently working at.

Each digital badge shows the level achieved and carries a link which can be displayed on social media and job sites. This gives employers instant information on the level of the skills and experience of the person holding the badge.

## Craft Guild of Chefs

Established in 1965 as a Guild of the Cookery and Food Association, the Craft Guild of Chefs has developed into the leading Chefs' Association in the UK and has many members worldwide.

Our members come from all aspects of the foodservice and hospitality sectors working in a wide variety of positions from students and trainees to top management. No other association boasts such a broad and experienced membership.



## CIEH-UK is a professional membership and awarding body and the voice of the environmental health profession

We exist to improve public health and wellbeing by supporting our members in the public, private and third sectors.

We provide information, evidence and policy advice to local and national government, regulators, members, stakeholders and the wider environmental health workforce.

We provide a range of professional qualifications and work-based learning solutions including eLearning, corporate training solutions and consultancy services.

As a campaigning organisation, we aim to promote improvements in environmental and public health. We are based in the UK with