

# WACS GLOBAL CULINARY CERTIFICATION SCHEME



## HANDBOOK

**WACS**

**CERTIFIED**

**MASTER**

**PASTRY CHEF**



# WACS culinary certification scheme

## About this document

This document provides an overview of the requirements that applicants need to meet in order to achieve the WACS Certified Master Pastry Chef professional title. **It must be used together with the 'Introduction to the WACS culinary certification programme' available to download on the WACS certification scheme website.**

We have done our best to ensure that all the information in this handbook is correct. However, we make continuous improvements to the scheme, so we need to change a few things from time to time. We communicate these changes as soon as they are relevant, but WACS or City & Guilds cannot accept liability for loss or damage arising from the use of information in this handbook. We strongly suggest that you check that the version you are using is the version which is on the WACS certification scheme website when you are ready to upload your first submission. The version date can be found at the bottom of the page of this document.

## About the World Association of Chefs Societies (WACS)

WACS is the leading authority in global cuisine, dedicated to defining and promoting standards within professional cooking and hospitality around the world. Through educational programmes, international culinary competitions, congresses and assemblies, WACS has been leading the way in shaping the role of the professional chef since it was established in 1928.

WACS membership includes cooks, chefs and culinary educators from over 93 countries, representing over 10 million professionals.

## About the WACS culinary certification scheme

The WACS culinary certification scheme has been developed to validate the achievements of professional cooks, chefs and culinary educators around the world who wish to gain recognition for their skills, knowledge and experience.

The scheme is structured to promote progression within the culinary industry and is suitable for professionals at different stages of their career development. It has been developed in partnership with City & Guilds.

## Progression

There are nine professional titles which can be achieved through the scheme, as shown in the table below. Candidates who achieve the WACS Certified Master Pastry Chef title may progress on to the WACS Certified Master Chef or Culinary Educator level.

WACS professional title	Certification number
WACS Certified Professional Cook (Commis Chef)	8499-01
WACS Certified Professional Chef (Chef de Partie)	8499-02
WACS Certified Sous Chef	8499-03
WACS Certified Chef de Cuisine	8499-04
WACS Certified Executive Chef	8499-05
WACS Certified Pastry Chef	8499-06
WACS Certified Master Chef	8499-07
WACS Certified Master Pastry Chef	8499-08
WACS Certified Culinary Educator	8499-09

## **Definition of certification titles**

The certification titles reflect the professional titles most commonly used within the industry around the world:

### **WACS Certified Professional Cook (Commis Chef)**

A professional cook who performs a variety of basic cooking or baking tasks in a food service operation under the supervision of a professional chef.

### **WACS Certified Professional Chef (Chef de Partie)**

A professional chef (de Partie) responsible for one or more designated sections in the kitchen such as grill, sauce corner, larder and/or pastry corner.

### **WACS Certified Sous Chef**

A professional chef who reports directly to the Chef de Cuisine or Executive Chef, supervises an entire area of the kitchen, or assists the chef in managing the entire food service operation.

### **WACS Certified Chef de Cuisine**

A professional chef who is responsible for planning and supervising the food production, management and development of staff and kitchen management. A Chef de Cuisine may also be referred to as a Head Chef of a professional kitchen.

### **WACS Certified Executive Chef**

A professional chef who is the head of multiple food service outlets within an operation.

### **WACS Certified Pastry Chef**

A professional pastry chef or baker who is responsible for producing pastry, baking and dessert products and managing pastry staff.

### **WACS Certified Master Chef**

A professional chef who creates innovative dishes of exceptional quality and holds a reputation for culinary excellence.

### **WACS Certified Master Pastry Chef**

A professional pastry chef who creates innovative pasty, bakery and dessert products of exceptional quality and holds a reputation for pastry excellence.

### **WACS Certified Culinary Educator**

A professional educator who has industry experience and holds a teaching or lecturing position in an accredited school, college or other educational institution.

# WACS Master Pastry Chef (8499-08)

## Standard 0 – Entry requirements

Entry requirement	Evidence requirements
The candidate must be able to demonstrate or provide following:	The candidate needs to provide the following evidence:
0.1 Achievement of one of the following: - WACS Certified Pastry Chef certification - Michelin star(s) while working as the executive pastry chef in charge of the pastry operation which was awarded a Michelin star or stars - Gold medal in a <b>global culinary competition</b> which has been selected by WACS for exemption or - <b>Master Pastry Chef certification.</b>	0.1 Application form: • To upload a copy of the candidate's WACS Certified Pastry Chef certification or the completed exemption from assessment form
0.2 A minimum of ten years of professional pastry and baking experience	0.2 Application form: • To confirm that the candidate has a minimum of ten years of professional pastry and baking experience.
0.3 Current employment as an executive pastry chef (or business ownership)	0.3 Application form: • To confirm that the candidate is currently employed as an executive pastry chef or business ownership.
0.4 A <b>current HACCP or Food Safety or Sanitation certificate</b>	0.4 Documentary evidence: • To provide a current HACCP or Food Safety or Sanitation certificate.

### Additional guidance

0.1

**Global culinary competition** refers to a competition which has been selected by WACS for exemption from the entry requirement 0.1 at the WACS Certified Master Pastry Chef level. Winners of a gold medal in any of these competitions are not required to have achieved certification at the WACS Certified Pastry Chef level in order to make an application at WACS Certified Master Pastry Chef level. Competitions selected by WACS for exemption from entry requirements are:

- Bocuse D'or
- Global Chef Challenge
- Culinary Olympics (IKA)
- Culinary World Cup.

**Master Pastry Chef certification** refers to a certification programme where the candidate is awarded a Master Pastry Chef title.

0.4

**HACCP** refers to Food Safety Management Systems based on the principles of Hazard Analysis Critical Control Point according to appropriate directives or regulations.

**Current HACCP or Food Safety or Sanitation certificate** is a document achieved in the last five years on completion of a formal assessment which confirms that the holder of the certificate has demonstrated the skills and knowledge required to consistently ensure effective food safety.

# WACS Certified Master Pastry Chef

## Standard 1 – Technical expertise

### Learning outcome

The candidate will be able to achieve technical expertise as a Master Pastry Chef

#### Performance criteria

The candidate can do the following:

1.1

Prepare, cook and present **pastry, baking and dessert products/dishes** to an **exceptional standard**

1.2

Design recipes for **signature pastry, baking and dessert products/dishes**

1.3

Produce **signature pastry, baking and dessert products/dishes** which are innovative and creative

#### Evidence requirements

The candidate needs to provide the following evidence:

1.1

Photograph:

- To provide two current photographs of each of the three different pastry, baking or dessert products/dishes that candidate has prepared:
  - one close-up photograph of the product/dish
  - one photograph of the candidate holding the product/dish

Documentary evidence:

- To provide the recipe\* for each of the three products/dishes

\*Recipe to include the name of the product/dish, ingredients, directions, baking/cooking/production methods and equipment.

1.2

Documentary evidence:

- To provide the recipe\* for each of the three signature pastry, baking or dessert products/dishes

\*Recipe to include the name of the product/dish, ingredients, directions, baking/cooking/production methods and equipment.

1.3

Photograph:

- To provide two current photographs of each of the three signature pastry, baking or dessert product/dishes submitted in point 1.2:
  - one close-up photograph of the signature product/dish
  - one photograph of the candidate holding the signature product/dish

1.4  
Design, construct and display **pastry centrepieces**

- 1.4  
Photograph:
- To provide two current photographs of each of the three different centrepieces the candidate has designed, constructed and displayed:
    - one close-up photograph of the centrepiece
    - one photograph of the candidate holding or standing next to the centre piece
- Documentary evidence:
- To provide the design and the plan for each of the three centrepieces
- Evidence form:
- To state the name and the reason for each of the three centrepieces.

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**Additional guidance**

1.1  
**Pastry, baking and dessert products/dishes** may include a range of bread, cake, celebration cakes, pastries, morning goods, iced and cold desserts, petit fours, tea pastries, pralines/ chocolates.

**Exceptional standard** refers to the combination and quality of the ingredients, taste, flavours, degree of baking or cooking, portion size, artistic presentation and style of service.

1.2  
**Signature pastry, baking and desserts products/dishes** refer to original products/dishes of an exceptional quality and standard which are influenced by the use of new ingredients, cooking/baking styles, global trends in gastronomy, culinary science and customer requirements.

1.4  
**Pastry centrepiece** refers to a decorative edible piece or display prepared using one or more of the following medium: chocolate, cooked sugar, pastillage, marzipan and specialist carvings.

# WACS Certified Master Pastry Chef

## Standard 2 – Professional development of self and others

### Learning outcome

**The candidate can develop skills of self and others through professional development**

<b>Performance criteria</b>	<b>Evidence requirements</b>
The candidate can do the following:	The candidate needs to provide the following evidence:
2.1 Undertake <b>professional development activities</b> to acquire new or update existing skills and knowledge in pastry, baking and dessert products/dishes	2.1 Evidence form: <ul style="list-style-type: none"><li>To list the professional development activities the candidate has undertaken in the last three years to acquire new or update existing skills and knowledge.</li></ul>
2.2 <b>Disseminate own skills and knowledge to others</b>	2.2 Evidence form: <ul style="list-style-type: none"><li>To give two examples of how the candidate has disseminated own skills and knowledge to others and to describe the impact it has had on their culinary ability and/or career progression.</li></ul>
2.3 <b>Evaluate the impact</b> of sharing own skills and knowledge	2.3 Evidence form: <ul style="list-style-type: none"><li>To explain how the candidate has improved own working practices as a result of disseminating own skills and knowledge to others.</li></ul> <p>You may use examples provided in point 2.2.</p>

### Additional guidance

2.1  
**Professional development activities** ensure skills and knowledge remain current and reflect the latest culinary techniques and trends. Professional development activities include workshops, seminars, conferences, culinary courses, culinary competitions, mentoring, research and development work.

2.2  
**Disseminate own skills and knowledge to others** refers to sharing own skills and knowledge with others in a variety of ways which may include delivering training courses, giving practical demonstrations, coaching and mentoring others and writing editorials.

2.3  
**Evaluate the impact** refers to judging the value of sharing skills and knowledge with the target audience.



# WACS Certified Master Pastry Chef

## Standard 3 – Professional reputation

### Learning outcome

The candidate will be able to develop and maintain a professional reputation as a Master Pastry Chef

### Performance criteria

The candidate can do the following:

3.1

Develop a **professional reputation** for excellence in pastry, baking and dessert products/dishes

3.2

Maintain a **professional reputation** for excellence in pastry, baking and dessert products/dishes

### Evidence requirements

The candidate needs to provide the following evidence:

3.1

Documentary evidence:

- To provide three pieces of evidence from different sources which demonstrate that the candidate's excellence in pastry, baking and dessert products/dishes has been recognised by the culinary industry

The evidence must be from the last five years and from different sources.

Evidence form:

- To state the candidate's greatest achievement to date in pastry, baking and dessert products/dishes and to explain the reasons for their choice.

3.2

Evidence form:

- To describe the steps the candidate has taken to maintain own professional reputation for excellence in pastry, baking and dessert products/dishes.

### Additional guidance

3.1

**Professional reputation** is the recognition of excellence through peer reviews, feedback from customers or senior staff or success in competitions (for example WACS endorsed competitions).