

WORLDCHIEFS

GLOBAL CULINARY CERTIFICATION

INTRODUCTION



WORLD
ASSOCIATION
OF CHEFS
SOCIETIES

LET'S INNOVATE



It's time to make
skills visible



WORLDCHIEFS GLOBAL CULINARY CERTIFICATION

INTRODUCTION

ABOUT THIS DOCUMENT

This document provides an introduction to the Worldchefs Global Culinary Certification

INFORMATION ON EACH CERTIFICATION LEVEL CAN BE FOUND IN THE INDIVIDUAL HANDBOOKS. For more information, visit www.worldchefs.org/certification

ABOUT THE WORLDCHIEFS GLOBAL CULINARY CERTIFICATION

Worldchefs, in partnership with City & Guilds, has developed the world's first Global Certification for the culinary industry.

Co-designed with leading employers, the Worldchefs Global Certification recognises skills and experience gained on the job against a global benchmark and makes them visible, in the form of a digital badge (Worldchefs Badge).

WHAT DOES IT DO?

The Worldchefs Global Certification maps out typical job roles in the culinary industry and shows where an individual is, based on their existing competencies, and where they could progress.

The Certification has now been fully aligned to the brand new City & Guilds Global Hospitality Certification to create a comprehensive offer for hospitality businesses covering culinary as well as food and beverage, front of house and housekeeping operations.

WHAT ARE DIGITAL BADGES?

Digital badges are the LATEST TECHNOLOGY in skills recognition and verification.

They help individuals showcase what they can do in a new and exciting way. They MAKE SKILLS learnt, on and off the job, VISIBLE and ACCESSIBLE, opening up new opportunities, for work or for personal growth.

A badge provides rich data on what a person has done to achieve it, using a secure online system. A badge can also be VERIFIED ONLINE, through a single click, and SHARED out to the world, USING SOCIAL MEDIA.

Already a global movement across multiple sectors, badges allow people to get recognition for their skills and experience, making them more employable.

Badges are also a great tool to build a career pathway. They can be used to show continued competency in a job role or to mark key career milestones as individuals progress to their next job.

WHY CHOOSE WORLDCHEFS GLOBAL CERTIFICATION?

EMPLOYERS: FUTURE PROOFING YOUR BUSINESS

◦ PROGRESSION

The Worldchefs Badges offer a powerful way to show progression within your business and in the industry as they recognise skills and experience on a wide spectrum, from casual staff all the way to senior posts.

You can also use the badges as part of your recruitment and promotion strategies to help you select people with the right skills and attitude.

◦ INVESTMENT IN YOUR STAFF

The badges can help you retain talent. You can reward individuals when they perform well in their role and help unlock new opportunities for them.

◦ BESPOKE QUALITY CONSULTANCY

The benchmark has been designed to provide a flexible solution so that it can work with performance management systems and processes already in place within your business. As part of our service, our experts will advise on how the Certification can be best embedded into your operations, adding value to existing practices.

TRAINING/LEARNING PROVIDERS: MAKING YOUR LEARNERS MORE EMPLOYABLE

If your training programme has an external work placement component which meets the eligibility requirements, you can use the Worldchefs Badges to recognise the time your learners spend working in the industry and the skills they develop during this time. This will help your graduates stand out from the crowd when they are looking for their first or next job.

The Worldchefs Global Certification is also a recognition of the links you have built with employers and you can use the Worldchefs Badges to highlight these connections.

INDIVIDUALS: MAKING YOUR SKILLS VISIBLE

The Worldchefs Badges help you show your skills in a way never done before.

Designed using the latest technology, they provide rich data about your professional experience, helping you access new employment and progression opportunities.

Each badge is designed to be sharable using social media and links back to a secure online system so employers can verify the information through a single click.

WHAT MAKES UP A WORLDCHEFS BADGE?

Each certification level is defined by a series of skills which need to be demonstrated consistently and competently in order to achieve a Worldchefs Badge.

Each badge has three main components:

1. CORE SKILLS

Core skills are essential skills which are required for all job roles, as relevant to the level of responsibility.

For every badge, core skills include: Communication, Working with others, Making decisions, Solving problems and dealing with pressure, Customer service, Negotiation, Time management, Financial skills, Resource management and Awareness of Sustainability in the culinary industry.

For more senior level badges, core skills also include People development, People management, Performance management and Quality control.

2. ROLE SPECIFIC SKILLS

Role specific skills relate to the job role that the badge is issued against.

3. PROFESSIONAL DEVELOPMENT

Professional development is about the understanding of the culinary industry and progression opportunities available within the sector, relevant to each certification level.

This component also includes learning and training activities undertaken to maintain knowledge, to progress and/or to improve existing skills and working practices.

HOW TO ACHIEVE CERTIFICATION?

There are two routes to achieve certification:

CORPORATE ROUTE

◦ EMPLOYERS

Employers can have their job roles and performance management system mapped to the framework. If mapping is confirmed, Worldchefs Badges can be issued as part of the annual performance review.

◦ TRAINING/LEARNING PROVIDERS

Training/learning providers can have their programme mapped against the corresponding certification level. If mapping is confirmed, Worldchefs Badges can be issued upon successful completion of the mapped programme(s).

Please note that CORPORATE route is by invitation only until February 2020.

INDIVIDUAL ROUTE

Individuals can apply to have their skills and experience certified, using evidence gathered in their current role. Applications will be made online, on our brand new portal.

Please note that the INDIVIDUAL route will re-open in June 2019.

LINKED BADGES: CITY & GUILDS GLOBAL HOSPITALITY CERTIFICATION

The Worldchefs Global Culinary Certification, which is quality assured and certificated by City & Guilds, has been fully aligned to the new City & Guilds Global Hospitality Certification.

Employers and training/learning providers applying for the Worldchefs Global Certification through the 'corporate' route can also access the City & Guilds Global Hospitality Badges as part of a single service.

The following are the Global Hospitality Badges, available to be included in the mapping exercise:

EXPERIENCE BADGES

TASTER IN HOSPITALITY
EXPERIENCE IN HOSPITALITY

TEAM MEMBER BADGES

FOOD & BEVERAGE SERVICE
PROFESSIONAL
FOOD & BEVERAGE SERVICE
FACILITATOR
BEVERAGE SERVICE PROFESSIONAL
BAR SERVICE PROFESSIONAL
RECEPTION HOST
RECEPTION PROFESSIONAL
ROOM ATTENDANT

SUPERVISOR BADGES

FOOD & BEVERAGE SUPERVISOR
BEVERAGE SUPERVISOR
RECEPTION HOST SUPERVISOR
RECEPTION SUPERVISOR
HOUSEKEEPING SUPERVISOR

MANAGER BADGES

RESTAURANT OUTLET MANAGER
BEVERAGE MANAGER
RECEPTION MANAGER
HEAD HOUSEKEEPER

HEAD OF DEPARTMENT BADGES

SENIOR RESTAURANT MANAGER
FOOD & BEVERAGE MANAGER
FRONT OF HOUSE MANAGER
EXECUTIVE HEAD HOUSEKEEPER

SENIOR MANAGER BADGES

RESTAURANT OPERATIONS MANAGER
HOTEL OPERATIONS MANAGER
RESTAURANT GENERAL MANAGER
HOTEL GENERAL MANAGER
MULTI-SIDE DIRECTOR

SOMMELIER BADGES

JUNIOR SOMMELIER
SOMMELIER
HEAD SOMMELIER

EDUCATOR/TRAINER BADGES

HOSPITALITY EDUCATOR
HOSPITALITY TRAINER

WORLDCHEFS BADGES: OVERVIEW

WORLDCHEFS CERTIFIED COMMIS CHEF



The holder of this badge is a professional cook who has experience of working in a food service operation. They are part of a kitchen brigade and responsible for performing a variety of basic cooking and baking tasks, under the supervision of a professional chef.

WORLDCHEFS CERTIFIED CHEF DE PARTIE



The holder of this badge is an experienced professional chef working under the direction of a sous chef or a head chef. As part of their role, this individual is responsible for operating one or more designated sections in the kitchen such as grill, sauce section, larder and/or pastry section.

WORLDCHEFS CERTIFIED SOUS CHEF



The holder of this badge is a professional chef with experience in supervising kitchen operations. As part of their role, this individual is responsible either for managing a team of chefs de partie or for contributing to managing an entire food service operation, under the direction of a chef de cuisine or executive chef.

WORLDCHEFS CERTIFIED CHEF DE CUISINE



The holder of this badge is a professional chef with a proven track record in managing a food service operation. This individual is responsible for the overall running of a professional kitchen which includes planning and supervising the food production, leading and developing the kitchen staff, budgeting and forecasting and the implementation of the revenue plan for the kitchen. A chef de cuisine may also be referred to as a head chef.

WORLDCHEFS CERTIFIED PASTRY CHEF



The holder of this badge is a professional pastry chef or baker with a specialist knowledge and experience in producing pastry, baking and dessert products. This individual has a proven track record in managing a pastry section which includes developing people, budgeting and forecasting and contributing to the implementation of the kitchen revenue plan. They are either employed as a pastry chef (or equivalent) or run their own business.

WORLDCHEFS CERTIFIED EXECUTIVE CHEF



The holder of this badge is a professional chef with an extensive knowledge and experience of managing food operations. This individual has a proven track record in managing multiple food service outlets within a culinary establishment which includes managing and developing people, budgeting and forecasting and contributing to the implementation of the establishment's strategic plan. The holder of this badge is employed as an executive chef, corporate executive chef (or equivalent) or run their own business.

WORLDCHEFS CERTIFIED MASTER CHEF



The holder of this badge is a professional chef with an in-depth knowledge of culinary arts and a proven track record in creating dishes which have been recognised for culinary excellence. This individual has extensive professional cooking experience and is either employed as an executive chef, corporate executive chef (or equivalent) or run their own business.

WORLDCHEFS CERTIFIED MASTER PASTRY CHEF



The holder of this badge is a professional pastry chef with an in-depth knowledge of pastry and baking arts, and a proven track record in creating pastry, bakery and dessert dishes and products which have been recognised for pastry excellence. This individual has extensive professional pastry experience and is either employed as an executive pastry chef, corporate executive pastry chef (or equivalent) or run their own business.

WORLDCHEFS CERTIFIED CULINARY EDUCATOR



The holder of this badge is a professional with an in-depth knowledge of the culinary industry and a proven track record in teaching, training and people development. This individual has experience in working in a professional kitchen and is currently engaged in a full-time, part-time or voluntary educator role.