



WORLD
ASSOCIATION
OF CHEFS
SOCIETIES

WORLD CHEFS GLOBAL CULINARY CERTIFICATION

HANDBOOK



WORLDCHIEFS GLOBAL CULINARY CERTIFICATION

About this document

This document provides an overview of the requirements for the **Worldchefs Certified Culinary Educator** professional title. It must be used together with the 'Introduction to the Worldchefs Global Culinary Certification' handbook available to download on the Worldchefs certification website: www.worldchefs.org/certification.

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

About the World Association of Chefs Societies (Worldchefs)

Worldchefs 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, Worldchefs has been leading the way in shaping the role of the professional chef since it was established in 1928. Worldchefs membership includes cooks, chefs and culinary educators from more than 100 countries, representing over 10 million professionals.

About the Worldchefs Global Culinary Certification

The Worldchefs Global Culinary Certification has been developed to recognise the skills, knowledge and experience of chefs, cooks and culinary educators around the world. The certification is structured to promote progression within the industry and is available at the nine critical career stages.

The Worldchefs certification is the only global certification for culinary professionals. It has been developed in partnership with City & Guilds, a world leader in skills development and testing. For more information, please visit www.worldchefs.org/certification.

About the levels

There are nine professional levels which can be achieved through the certification. Each level has its own certification number shown in the table below:

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

Definition of certification levels

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



Worldchefs Certified Master Chef (WCMC)

A professional chef who creates innovative dishes of exceptional quality and has achieved an award or certification which is considered to be a benchmark for culinary excellence. The holder of this title has a minimum of ten years of professional cooking experience and is employed as an executive chef, corporate executive chef (or equivalent) or runs own business.



Worldchefs Certified Master Pastry Chef (WCMPC)

A professional pastry chef who creates innovative pasty, bakery and dessert products of exceptional quality and has achieved an award or certification which is considered to be a benchmark for pastry excellence. The holder of this title has a minimum of ten years of professional pastry and baking experience and is employed as an executive pastry chef, corporate executive pastry chef (or equivalent) or runs own business.



Worldchefs Certified Culinary Educator (WCCE)

A professional educator in a teaching or lecturing position who has a minimum of ten years of documented education and industry experience, including a minimum of four years of full-time teaching experience (or equivalent). The holder of this title works in an accredited school, college or other educational institution.



Worldchefs Certified Executive Chef (WCEC)

A professional chef, with a minimum of seven years of professional cooking experience, who is the head of multiple food service outlets within an operation. The holder of this title is employed as an executive chef, corporate executive chef (or equivalent) or runs own business.



Worldchefs Certified Chef de Cuisine (WCCC)

A professional chef, with a minimum of seven years of professional cooking experience, 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.



Worldchefs Certified Pastry Chef (WCPC)

A professional pastry chef or baker who is responsible for producing pastry, baking and dessert products and managing pastry staff. The holder of this title is employed as a pastry chef (or equivalent), or runs own business, and has a minimum of seven years of professional pastry and baking experience, including two years as the head pastry chef (or equivalent).



Worldchefs Certified Sous Chef (WCSC)

A professional chef who is responsible for supervising an entire area of the kitchen or assisting the chef in managing the entire food service operation. The holder of this title reports directly to the Chef de Cuisine or Executive Chef and has a minimum of five years of professional cooking experience, including a minimum of two years as a sous chef.



Worldchefs Certified Chef de Partie (WCCP)

A professional chef (de Partie), with a minimum of three years of cooking experience under the direction of a sous chef or head chef, who is responsible for one or more designated sections in the kitchen such as grill, sauce corner, larder and/or pastry corner.



Worldchefs Certified Professional Cook (Commis Chef)

A professional cook, with a minimum of three years of cooking experience, who performs a variety of basic cooking or baking tasks in a food service operation, under the supervision of a professional chef.

Worldchefs Certified Culinary Educator (8499-09)

Entry requirements

Entry requirement	Evidence requirements
The candidate must be able to demonstrate or provide the following:	The candidate needs to provide the following evidence:
0.1 Employment as a professional educator holding a teaching/ lecturing position in an accredited school, college or other educational institution	0.1 Written task: <ul style="list-style-type: none"> • Confirm that they are employed as a professional educator holding a teaching/ lecturing position in an accredited school, college or other educational institution
0.2 A minimum of ten years of documented education and industry experience including a minimum of four years of full-time teaching experience (or equivalent)	0.2 Written task: <ul style="list-style-type: none"> • Confirm that they have a minimum of ten years of documented education and industry experience including a minimum of four years of full-time teaching experience (or equivalent).
0.3 The name of a witness who will confirm the candidate's competence	0.3 Witness testimony: <ul style="list-style-type: none"> • Provide a suitable witness.

Additional guidance

0.1
Accredited school, college or other educational institution refers to an organisation which offers culinary programmes and has met the legal requirements to operate in the country where it is registered and is formally recognised by at least one reputable national or international accrediting body.

0.3
Witness refers to the person who is in a position of responsibility and who is technically able to comment on the candidate's work or culinary skills.

This is likely to be the candidate's head of school or equivalent.

Worldchefs Certified Culinary Educator

Standard 1 – Technical expertise

Learning outcome

The candidate can achieve technical expertise as a culinary educator

Performance criteria	Evidence requirements
<p>The candidate can do the following:</p>	<p>The candidate needs to provide the following evidence:</p>
<p>1.1 Identify and respond to learners' individual learning needs.</p>	<p>1.1 Witness testimony:</p> <ul style="list-style-type: none">• Confirm that they have identified and responded to learners' individual learning needs. <p>Written task:</p> <ul style="list-style-type: none">• Explain the different methods they use to identify learners' individual learning needs• Explain how they have been able to support two learners to participate in a culinary programme by identifying and responding to their individual learning needs.
<p>1.2 Prepare to deliver a culinary programme.</p>	<p>1.2 Witness testimony:</p> <ul style="list-style-type: none">• Confirm that they have developed schemes of work or delivery plans which give an overview of the structure and the content of the learning programmes and how they are delivered• Confirm that they have developed lesson plans which outline the aims and objectives for each culinary lesson. <p>Documentary evidence:</p> <ul style="list-style-type: none">• Provide a scheme of work/plan* they have prepared for the culinary programme. <p>*Scheme of work/plan is an overview of how a culinary programme will be delivered. It outlines the structure and content of the course and will include times and dates for the duration of the programme.</p> <ul style="list-style-type: none">• Provide a lesson plan** for one session listed in the scheme of work <p>**Lesson plan will include the title and anticipated outcome of the session, the class/group size, any specific individual learning needs, resources and learner and tutor activities.</p>

1.3
Deliver teaching and learning to meet:

- the **outcomes of the programme**
- individual learning needs.

1.3
Witness testimony:

- Confirm that they have delivered teaching and learning to meet
 - the outcomes of the programme and
 - the need of the learners.

Documentary evidence:

- Provide a copy of an observation of a class/session they have delivered in the last two years.

1.4
Assess learners' work and make recommendations for improvement.

1.4
Witness testimony:

- Confirm that they have assessed learners' work and made recommendations for improvements.

Written task:

- Explain how they assess learners' work and why they use those assessment methods
 - Explain how assessment feedback they have given to two learners has enabled these learners to develop and improve their skills and abilities.
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Additional guidance

1.1

Learner refers to a student, pupil, scholar, trainee, apprentice or participant who is under the instruction of a culinary educator.

Learning needs refers to specific learning needs such as a disability or health problem which may impact on learners' ability to succeed unless reasonable adjustment is made to remove barriers to success. It also refers to identifying the appropriate level of programme that meets the learners' needs.

1.2

Prepare to deliver a culinary programme refers to the development of lesson plans and schemes of work and the preparation of resources to facilitate a successful teaching/practical session to meet the learning outcomes.

1.3

Deliver teaching and learning refers to using a variety of teaching strategies to engage the candidate as stipulated in the lesson plan. The teaching and learning should meet the objectives of the session and relate to the learning outcomes of the qualification or programme of study the learners are enrolled in. The delivery of teaching and learning should comply with organisation and legal requirements.

Outcomes of the programme may include underpinning knowledge and practical skills on classical and modern cuisine, baking and pastry, food technologies, nutrition, management, recipes, customer expectation, food service and principles of sanitation and hygiene HACCP.

1.4

Assess learners' work refers to marking, observation, evaluation and feedback of the learners' skills and knowledge, in line with organisational quality assurance processes and procedures. Learners' work should be assessed against the criteria set out within the programme.

Worldchefs Certified Culinary Educator

Standard 2 – Professional development

Learning outcome

The candidate can maintain occupational competency in job role

Performance criteria	Evidence requirements
<p>The candidate can do the following:</p>	<p>The candidate needs to provide the following evidence:</p>
<p>2.1 Undertake a range of professional development activities to maintain occupational currency in:</p> <ul style="list-style-type: none">teaching and learningculinary arts.	<p>2.1 Written task:</p> <ul style="list-style-type: none">List the professional development activities they have undertaken in the last three years to acquire new or update existing skills and knowledge in teaching and learningList the professional development activities they have undertaken in the last three years to acquire new or update existing culinary skills and knowledge.
<p>2.2 Evaluate knowledge gained from the professional development activities to inform teaching and learning.</p>	<p>2.2 Written task:</p> <ul style="list-style-type: none">Evaluate how participating in the professional development activities listed in point 2.1 has informed their teaching practice.

Additional guidance

2.1

Professional development activities refer to workshops, seminars, conferences, culinary courses, culinary competitions and mentoring to develop new and update existing skills and knowledge in areas such as, but not limited to, occupational health and safety in the workplace, food safety, food service technologies (baking, pastry and dessert production and service equipment available to the modern chef) and teaching, learning and educational philosophies (theories on learning behaviour) and lesson delivery methods including the use of technology in the classroom.

Worldchefs Certified Culinary Educator

Standard 3 – Professionalism in work role

Learning outcome

The candidate can develop a professional reputation as a Culinary Educator

Performance criteria	Evidence requirements
The candidate can do the following:	The candidate needs to provide the following evidence:
3.1 Consistently achieve the required standard for teaching and learning.	3.1 Witness testimony: <ul style="list-style-type: none">• Confirm that they have consistently achieved the required standard for teaching and training.
3.2 Consistently support learners to achieve their learning objectives .	3.2 Witness testimony: <ul style="list-style-type: none">• Confirm that they have consistently supported learners to achieve their learning objectives. Written task: <ul style="list-style-type: none">• Explain what strategies they use to support learners to achieve their learning objectives and to give reasons for selecting those strategies• Give an example of their greatest achievement in teaching and to give reasons for their choice of example.

Additional guidance

3.1

Required standard for teaching and learning refers to the benchmarks set by the institution and/or national authorities for educators which are typically assessed through lesson observation and quality assurance monitoring. Quality assurance monitoring may include feedback from students, internal or external assessors, monitoring board or head(s) of school/department.

3.2

Learning objectives refer to achievement of a qualification and individual learning goals set by the learner.