



WORLD
ASSOCIATION
OF CHEFS
SOCIETIES

WORLDCHIEFS GLOBAL CULINARY CERTIFICATION

HANDBOOK



WORLDCHIEFS GLOBAL CULINARY CERTIFICATION

About this document

This document provides an overview of the requirements for the **Worldchefs Certified Master Pastry Chef** 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 (WPC)

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 Master Pastry Chef (8499-08)

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: - Worldchefs Certified Pastry Chef certification - Gold medal in a global culinary competition which has been selected by Worldchefs for exemption - Master Pastry Chef certification or - Other certification accepted as equivalent to Worldchefs Certified Pastry Chef.	0.1 Documentary evidence: • Upload a copy of their Worldchefs Certified Pastry Chef certificate or alternative evidence accepted as meeting the entry requirement for this level (see left hand column).
0.2 A minimum of ten years of professional pastry and baking experience.	0.2 Written task: • Confirm that they have a minimum of ten years of professional pastry and baking experience.
0.3 A minimum of five years of experience as an executive pastry chef, corporate executive pastry chef or equivalent (or business ownership).	0.3 Written task: • Confirm that they have a minimum of five years of experience as an executive pastry chef, corporate executive pastry chef or equivalent or own their business.
0.4 Current employment as an executive pastry chef, corporate executive pastry chef or equivalent (or business ownership).	0.4 Written task: • Confirm that they are currently employed as an executive pastry chef, corporate executive pastry chef or equivalent or own their business.
0.5 A current HACCP or Food Safety or Sanitation certificate.	0.5 Documentary evidence: • Provide a current HACCP or Food Safety or Sanitation certificate.

The following only applies to candidates who qualify for fast track certification

Candidates who hold a **qualifying certificate**, and are currently employed at the level stated in point 0.4 (above), are considered to have met the certification requirements at Master Pastry Chef level.

Fast track evidence requirements

Documentary evidence:
• Provide a copy of the certificate which qualifies them for fast track certification.

Written task:
• Confirm that they are currently employed as an executive pastry chef, corporate executive pastry chef or equivalent or own their business.

Candidates who qualify for fast track certification are only required to provide the above evidence and pay the application fee to achieve certification.

Additional guidance

0.1

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

Competitions selected by Worldchefs 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.

Certification accepted as equivalent to Worldchefs Certified Pastry Chef refers to the following certification:

- American Culinary Federation Certified Executive Pastry Chef (CEPC) level.

0.3/0.4

Equivalent refers to positions which are comparable to (or above) an executive pastry chef or corporate executive pastry chef in terms of responsibilities, duties as well as the pastry, professional and management skills.

0.5

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.

HACCP or Food Safety or Sanitation unit(s) or module(s) achieved as part of a formal culinary training programme may also be accepted instead of a separate certificate provided that the programme was completed in the last five years.

Additional guidance (for fast track certification)

Qualifying certificate refers to professional certification approved by Worldchefs as meeting the requirements for the Master Pastry Chef level.

The list of qualifying certificates can be found at www.worldchefs.org/certification/fasttrack.

Worldchefs 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

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

1.2

Produce **signature pastry, baking and dessert products/dishes** and present them to an **exceptional standard**.

1.3

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

Evidence requirements

The candidate needs to provide the following evidence:

1.1

Documentary evidence:

- Provide the recipe* for three different signature pastry, baking or dessert products/dishes.

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

1.2

Photograph:

- Provide two current photographs of each of the three signature pastry, baking or dessert product/dishes submitted in point 1.1:
 - one close-up photograph of the signature product/dish
 - one photograph of them in culinary uniform holding the signature product/dish.

The products/dishes must be presented to exceptional standards.

The culinary uniform must reflect industry dress code such as safety, hygiene and cleanliness.

1.3

Photograph:

- Provide two current photographs for each of three different centrepieces they have designed, constructed and displayed:
 - one close-up photograph of the centrepiece
 - one photograph of them in culinary uniform holding or standing next to the centre piece.

The culinary uniform must reflect industry dress code such as safety, hygiene and cleanliness.

Documentary evidence:

- Provide the design and the plan for each of the three centrepieces.

Written task:

- State the name and the reason for each of the three centrepieces.

Additional guidance

1.1/1.2

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.

1.2

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.

1.3

Pastry centrepiece refers to a decorative edible centre piece or display prepared using one or more of the following mediums: chocolate, cooked sugar, pastillages, marzipan or dead dough.

Worldchefs 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

Performance criteria	Evidence requirements
The candidate can do the following:	The candidate needs to provide the following evidence:
2.1 Undertake professional development activities to acquire new or update existing skills and knowledge in pastry, baking and dessert products/dishes.	2.1 Written task: <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.
2.2 Disseminate own skills and knowledge to others.	2.2 Written task: <ul style="list-style-type: none">Give two examples of how they have disseminated own skills and knowledge to others and to describe the impact it has had on their culinary ability and/or career progression.
2.3 Evaluate the impact of sharing own skills and knowledge.	2.3 Written task: <ul style="list-style-type: none">Explain how they have improved own working practices as a result of disseminating own skills and knowledge to others. <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.

Worldchefs 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	Evidence requirements
The candidate can do the following:	The candidate needs to provide the following evidence:
3.1 Develop a professional reputation for excellence in pastry, baking and dessert products/dishes.	3.1 Documentary evidence: <ul style="list-style-type: none">• Provide three pieces of evidence from different sources which demonstrate that their excellence in pastry, baking and dessert products/dishes has been recognised by the culinary industry. <p>The evidence must be from the last five years and from different sources.</p> <p>Written task:</p> <ul style="list-style-type: none">• State their greatest achievement to date in pastry, baking and dessert products/dishes and to explain the reasons for their choice.
3.2 Maintain a professional reputation for excellence in pastry, baking and dessert products/dishes.	3.2 Written task: <ul style="list-style-type: none">• Describe the steps they have taken to maintain own professional reputation for excellence in pastry, baking and dessert products/dishes.

Additional guidance

3.1/3.2

Professional reputation for excellence is the recognition of excellence in pastry, baking and dessert products/dishes through published media.

Published media may include, but is not limited to:

- Articles or online reviews by food writers representing a national or international newspaper or review organisation
- Reviews by internationally recognised chefs (eg Michelin starred chefs, certified Master Chefs)
- Medal winner in a national or international professional culinary/pastry competition which may include television shows
- Awards or certification from a national or international culinary/pastry association which has a specific remit to recognise culinary/pastry excellence
- Cookery book(s) authored by the applicant
- Appearance as a pastry expert in national or international culinary/pastry shows
- Invited keynote speaker on culinary/pastry trends at a national or international event.