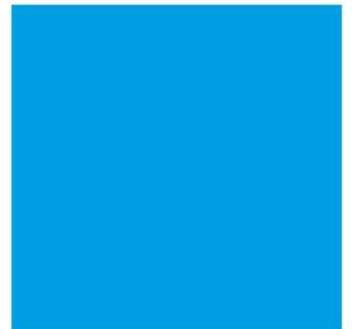
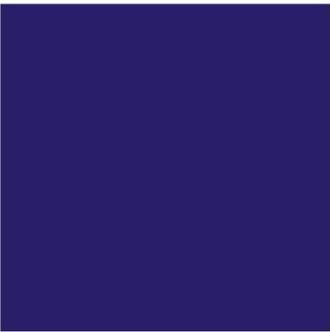




WORLD
ASSOCIATION
OF CHEFS
SOCIETIES

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 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 (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 Pastry Chef (8499-06)

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 A minimum of seven years of professional pastry and baking experience.	0.1 Written task: <ul style="list-style-type: none"> Confirm that they have a minimum of seven years of professional pastry and baking experience.
0.2 A minimum of two years of experience as a head pastry chef , executive pastry chef, corporate executive pastry chef or equivalent.	0.2 Written task: <ul style="list-style-type: none"> Confirm that they have a minimum of two years of experience as the head pastry chef, executive pastry chef, corporate executive pastry chef or equivalent.
0.3 Current employment as a pastry chef or equivalent (eg corporate pastry chef or executive pastry chef) or business ownership.	0.3 Written task: <ul style="list-style-type: none"> Confirm that they are currently employed as a pastry chef, corporate pastry chef or own their business.
0.4 The name of a witness who will confirm the candidate's competence (or ownership of own business).	0.4 Witness testimony (or ownership declaration): <ul style="list-style-type: none"> Provide a suitable witness or to confirm business ownership.
0.5 A current HACCP or Food Safety or Sanitation certificate .	0.5 Documentary evidence: <ul style="list-style-type: none"> 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 0.3 (above), are considered to have met the certification requirements at 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 a pastry chef, corporate 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

0.2

Head pastry chef refers to positions which are comparable to (or above) a pastry chef, as defined by Worldchefs in the requirements for the Worldchefs Certified Pasty Chef, corporate pastry chef or executive pastry chef in terms of responsibilities, duties as well as the pastry, professional and management skills.

0.3

Pastry chef or equivalent refers to positions which are comparable to (or above) a pastry chef, as defined by Worldchefs in the requirements for the Worldchefs Certified Pasty Chef, corporate pastry chef or executive pastry chef in terms of responsibilities, duties as well as the pastry, professional and management skills.

0.4

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 chef de cuisine, executive chef, the manager or the supervisor.

If the candidate is the owner of the pastry operation, they are required to submit a declaration of business ownership.

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 Pastry Chef level.

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

Worldchefs Certified Pastry Chef

Standard 1 – Technical expertise

Learning outcome

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

Performance criteria	Evidence requirements
The candidate can do the following:	The candidate needs to provide the following evidence:
1.1 Plan original pastry and dessert menus based on the customer needs .	1.1 Witness testimony (or ownership declaration): <ul style="list-style-type: none">• Confirm that they have planned original pastry and dessert menus based on the customer needs. Documentary evidence: <ul style="list-style-type: none">• Provide a digital copy of one current menu from the culinary operation that they are employed in. The menu should show the culinary operation's brand visible or be presented on operation's headed paper. Written task: <ul style="list-style-type: none">• State how they have designed the original pastry and dessert menu to meet customer needs.
1.2 Produce original recipes for pastry, baking and dessert products/dishes .	1.2 Witness testimony (or ownership declaration): <ul style="list-style-type: none">• Confirm that they have produced original recipes for pastry, baking and dessert products/dishes. Documentary evidence: <ul style="list-style-type: none">• Provide three original recipes* for pastry, baking and dessert products/dishes. *Recipe to include the name of the product/dish, ingredients, directions, baking/cooking methods and equipment. At least one, ideally all three, of the recipes must be from the menu submitted under point 1.1.

1.3

Produce and present **pastry, baking and dessert products/dishes** to an agreed standard set by the culinary operation.

1.3

Witness testimony (or ownership declaration):

- Confirm that they have produced and presented pastry, baking and dessert products/dishes to an agreed standard set by the culinary operation.

Photograph:

- Provide two current photographs of each of the three pastry, baking and dessert products/dishes which were produced using recipes submitted in point 1.2 (previous page):
 - one close-up photograph of the product/dish
 - one photograph of them in culinary uniform holding the product/dish.

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

1.4

Create specialised pastry, baking and dessert products for **themed events** using artistic skills.

1.4

Witness testimony (or ownership declaration):

- Confirm that they have created specialised pastry, baking and dessert products for themed events using artistic skills.

Photograph:

- Provide two current photographs of each of the two specialist pastry, baking and dessert products which were produced for two different themed events:
 - one close-up photograph of the specialist product
 - one photograph of them in culinary uniform holding or standing next to the specialist product.

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

Written task:

- State for each of the two photographs:
 - the purpose of the themed event
 - the name of items created.

1.5

Procure ingredients and supplies, in line with the organisation's requirements and guidelines.

1.5

Witness testimony (or ownership declaration):

- Confirm that they have procured ingredients and supplies, in line with the organisation's requirements and guidelines.

<p>1.6 Recruit or assist with the recruitment of pastry staff.</p>	<p>Written task:</p> <ul style="list-style-type: none"> • Briefly describe their organisation’s requirements and guidelines for procuring ingredients and supplies • Explain their role and responsibilities in the procurement of ingredients and supplies.
<p>1.7 Manage the professional development and performance of the pastry staff.</p>	<p>1.6 Witness testimony (or ownership declaration):</p> <ul style="list-style-type: none"> • Confirm that they have recruited or assisted with the recruitment of pastry staff. <p>Written task:</p> <ul style="list-style-type: none"> • Explain how they recruit or have assisted with the recruitment of pastry staff to ensure they have an effective team.
<p>1.8 Manage pastry staff to achieve production and operational goals.</p>	<p>1.7 Witness testimony (or ownership declaration):</p> <ul style="list-style-type: none"> • Confirm that they have managed the professional development and performance of the pastry staff. <p>Written task:</p> <ul style="list-style-type: none"> • Explain how they manage the professional development of the pastry staff they are responsible for • Give an example of the professional development activities their pastry staff have participated in • Explain how they manage the performance of the pastry staff they are responsible for • Give an example of how they have managed a member of the pastry staff who is underperforming to improve working practices.
	<p>1.8 Witness testimony (or ownership declaration):</p> <ul style="list-style-type: none"> • Confirm that they have managed pastry staff to achieve production and operational goals. <p>Written task:</p> <ul style="list-style-type: none"> • Explain how they manage pastry staff to achieve production and operational goals • Give an example of a challenge they have encountered managing pastry staff and describe how they have overcome this challenge.

1.9
Contribute to the management of customer service by:

- responding to customer compliments
- managing customer complaints.

1.9
Witness testimony (or ownership declaration):

- Confirm that they have contributed to the management of customer service by responding to customer compliments and by managing customer complaints.

Written task:

- Explain how they:
 - respond to customer compliments
 - manage customer complaints
- Give an example of how they were able to manage two different customer complaints to find a resolution.

1.10
Plan and control operational **budgets** within own area of responsibility.

1.10
Witness testimony (or ownership declaration):

- Confirm that they have planned and controlled operational budgets within own area of responsibility.

Written task:

- Outline their responsibilities in planning and controlling operational budgets.

1.11
Develop and apply a **HACCP** plan for the pastry department.

1.11
Witness testimony (or ownership declaration):

- Confirm that they have developed and applied a HACCP plan for the pastry department.

Written task:

- Outline their role and responsibilities in developing and applying the HACCP plan for the pastry department.

1.12
Manage compliance with local and national **legal and regulatory requirements**.

1.12
Witness testimony (or ownership declaration):

- Confirm that they have managed compliance with legal and regulatory requirements.

Written task:

- Give an example of how they have managed compliance with legal and regulatory requirements.

Additional guidance

1.1

Customer needs refers to the requirements set by the customer for their pastry, baking and dessert products.

Original refers to creative ways of combining new and existing ingredients, creating new flavours and styles of presentation, exploring new tastes, applying new culinary and baking techniques and trends.

1.2

Pastry, baking and dessert products may include a range of bread, cake, celebration cakes, pastries, morning goods, iced and cold desserts, petit fours, tea pastries, pralines/chocolates, centre pieces which could include the use of one or more of the following medium: chocolate, cooked sugar, pastillage, marzipan and specialist cravings.

Recipes refer to recipes which use many steps and levels of complexity, numerous utensils and combinations of ingredients, quantities, methods, timing and baking techniques.

1.4

Themed events may include birthdays, weddings, celebratory, corporate and cultural events.

1.5

Procure ingredients and supplies refers to the selection of reputable suppliers and the acquisition of food and non-food supplies and equipment from approved suppliers.

1.6

Pastry staff refers to master pastry chef, pastry chef, baker, chocolatier, confectioner and kitchen pastry support staff such as stewards, kitchen porters, cleaners and still room staff.

1.7

Professional development of the pastry staff refer to supporting and encouraging staff to attend and participate in workshops, seminars, conferences, culinary courses, culinary competitions and mentoring to develop new and update existing skills and knowledge.

Performance relates to technical ability and interpersonal skills and behaviour, teamwork, motivation, professionalism, punctuality and timekeeping and other requirements set by the organisation.

1.10

Budget refers to food costs and other costs directly associated with areas of responsibility.

1.11

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

1.12

Legal and regulatory requirements may include, as required by the country's law, food safety regulations, including HACCP system, food hygiene, occupational health and safety, first aid, emergency response, fire safety and employment law.

Worldchefs Certified Pastry Chef

Standard 2 – Professional development

Learning outcome

The candidate will be able to maintain occupational competency in work role within the pastry discipline

Performance criteria	Evidence requirements
The candidate can do the following:	The candidate needs to provide the following evidence:
2.1 Participate in a range of professional development activities to acquire new or update existing skills and knowledge.	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 Apply knowledge gained from the professional development activities to: <ul style="list-style-type: none">improve own working practicesimprove working practices of othersinform the strategic direction of the pastry kitchen operation.	2.2 Written task: <ul style="list-style-type: none">Describe how the professional development activities listed in point 2.1<ul style="list-style-type: none">changed the way in which they workchanged the way in which the pastry staff now operatesGive an example of how participating in the professional development activities in point 2.1 has informed the strategic direction of the pastry kitchen operation.

Additional guidance

2.1
Professional development activities ensure skills and knowledge remains current and reflects the latest culinary techniques and trends. Professional development activities include workshops, seminars, conferences, culinary courses, culinary competitions and mentoring.

Worldchefs Certified Pastry Chef

Standard 3 – Professional reputation

Learning outcome

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

Performance criteria	Evidence requirements
The candidate can do the following:	The candidate needs to provide the following evidence:
3.1 Develop own professional reputation as a Pastry Chef.	3.1 Documentary evidence: <ul style="list-style-type: none">• Provide two pieces of evidence from different sources commenting on their professional reputation. <p>The evidence must be from the last five years and from different sources.</p> <p>This documentary evidence may include the examples provided in the additional guidance information (below).</p>
3.2 Maintain own professional reputation as a Pastry Chef.	3.2 Written task: <ul style="list-style-type: none">• Explain how they maintained their professional reputation as a pastry chef.

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 Worldchefs endorsed competitions).

3.2

Maintain own professional reputation refers to actions taken to ensure skills and knowledge remain current and reflect the latest pastry, baking and dessert techniques and trends.