RECOGNITION LIST
IVQs in Catering and Hospitality
(7065-8/8705-8)
RECOGNITION LIST

IVQs in Catering and Hospitality (7065-8/8705-8)

City & Guilds is one of the world’s leading vocational education businesses, with over 130 years of experience in designing qualifications and skills development solutions for governments and industries.

Since 1878, millions of learners have used our qualifications to enhance their skills and today millions more are studying to achieve a City & Guilds certificate to realise their potential.

We operate in over 80 countries and have developed a dedicated international portfolio which covers a wide range of subject areas, including catering and hospitality.

Our qualifications offer great progression opportunities and are widely accepted by employers around the world as the benchmark for workplace excellence.

Organisations featured in the document are only some of the many prestigious institutions and corporates that recognise the following International Vocational Qualifications (IVQs), as shown in their individual statement:

**Key**

Recognised levels (if applicable)

- IVQ Certificate
- IVQ Diploma
- IVQ Advanced Diploma

**Food Preparation and Culinary Arts (7065/8705)**

- Level 1 IVQ Certificate in Food Preparation and Cooking
- Level 2 IVQ Diploma in Food Preparation and Cooking (Culinary Arts)
- Level 2 IVQ Diploma in Patisserie
- Level 3 IVQ Advanced Diploma in Culinary Arts

**Food and Beverage Services (7066/8706)**

- Level 1 IVQ Certificate in Food and Beverage Service
- Level 2 IVQ Diploma in Food and Beverage Service
- Level 3 IVQ Advanced Diploma in Food and Beverage Service

**Reception Operations and Services (7067/8707)**

- Level 1 IVQ Certificate in Reception Operations and Services
- Level 2 IVQ Diploma in Reception Operations and Services
- Level 3 IVQ Advanced Diploma in Reception Operations and Services

**Accommodation Operations and Services (7068/8708)**

- Level 1 IVQ Certificate in Accommodation Operations and Services
- Level 2 IVQ Diploma in Accommodation Operations and Services
- Level 3 IVQ Advanced Diploma in Accommodation Operations and Services

**How employers view City & Guilds international qualifications**

- Having a City & Guilds qualification enhances one’s career prospects
- City & Guilds qualifications are an excellent recruitment benchmark for the industry
- City & Guilds qualifications are an excellent training solution for employers
- Outstanding learners for a relevant City & Guilds qualification will be considered for a placement
- Applications are welcome from City & Guilds graduates seeking work within the sector
- Priority will be given to applicants with a City & Guilds qualification when recruiting
All four IVQs within the Catering and Hospitality suite (7065/6/7/8) are accredited on the National Qualifications Framework of England, Wales and Northern Ireland (NQF).

The level in the qualification title shows the NQF level that each qualification is accredited at.

The NDAQ number is the qualification accreditation number.

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<thead>
<tr>
<th>Accredited qualification title</th>
<th>CG no.</th>
<th>NDAQ no.</th>
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<tr>
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<td>Level 2 IVQ Diploma in Patisserie</td>
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<td>500/5763/7</td>
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<td>Level 3 IVQ Advanced Diploma in Culinary Arts</td>
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<td>Level 2 IVQ Diploma in Reception Operations and Services</td>
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<td>500/5824/1</td>
</tr>
<tr>
<td>Level 3 IVQ Advanced Diploma in Reception Operations and Services</td>
<td>7067-33</td>
<td>500/5802/2</td>
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Ofqual is the regulator of qualifications, examinations and assessments in England and of vocational qualifications in Northern Ireland. Ofqual approves and distributes the criteria that qualifications must meet in order to be accredited on the NQF or QCF (Qualifications and Credit Framework) and checks that qualifications and the bodies that award them meet these criteria.
GOVERNMENT RECOGNITIONS

Ireland

National Qualifications Authority of Ireland
www.nqai.ie

All four IVQs within the Catering and Hospitality suite (7065/6/7/8) are aligned to levels of the National Framework of Qualifications of Ireland (NFQ).

- Food Preparation and Culinary Arts (8705)
- Food and Beverage Service (8706)
- Reception Operations and Services (8707)
- Accommodation Operations and Services (8708).

NQAI is an agency of the Department of Education and Science and the Department of Enterprise, Trade and Employment, responsible for the establishment and management of the National Framework of Qualifications of Ireland (NFQ), including the alignment of international qualifications to the NFQ.

China

Occupational Skill Testing Authority (OSTA)
Ministry of Human Resources and Social Security
www.mohrss.gov.cn

The IVQs in Catering and Hospitality (Chinese) (8705/6/7/8) have been recognised by the Occupational Skill Testing Authority of the Ministry of Human Resources and Social Security (OSTA) for joint certification.

- Food Preparation and Culinary Arts (8705)
- Food and Beverage Service (8706)
- Reception Operations and Services (8707)
- Accommodation Operations and Services (8708).

OSTA is the national vocational qualification awarding body in China.

Trinidad and Tobago

Accreditations Council of Trinidad and Tobago (ACTT)
www.actt.org.tt

The Advanced Diplomas are recognised by ACTT as available for delivery in Trinidad and Tobago by City & Guilds approved centres that are also registered by ACTT.

ACTT is the governing body for quality assurance of post-secondary and tertiary education in Trinidad and Tobago, including the accreditation and recognition of local and foreign training institutions, programmes, awards and awarding bodies.

City & Guilds has been recognised by ACTT as a foreign awarding body to offer post-secondary and tertiary qualifications in Trinidad and Tobago.
The IVQs in Food Preparation and Culinary Arts (7065) and the IVQs in Food and Beverage Service (7066) have been recognised by TEVETA at the following levels of the TEVET Qualifications Framework (TQF):

- TQF level 4, Certificate
- TQF level 3, Skills Award
- TQF level 3, Skills Award

TEVETA is responsible for registering all technical, entrepreneurial and vocational training programmes offered in Zambia, the providers that offer them and the examinations these programmes lead to.
Students holding an Advanced Diploma in any of the four IVQs in Catering and Hospitality may be considered for a first year entry to a Bournemouth University Bachelors degree. Each application will be judged on the merit of the student’s full profile, including grades achieved during full schooling, English language capabilities, extra curricular activities and relevant employment experience.

The above IVQs provide a suitable benchmark entry point, though successful completion will not assure that an offer is made to the candidate. Recognition and successful completion of the recognised level(s) do not guarantee admission and each application will be considered on an individual basis. Applicants will need to meet all other academic and non-academic entry requirements, including the English language proficiency set by the recognising institution.

Bournemouth University
www.bournemouth.ac.uk

Bournemouth claims a number of innovative ‘firsts’ in its growing portfolio of courses, including in the area of tourism, media-related programmes and conservation. Among the new developments is the world’s first fully commercial teaching hotel, a four-star establishment with public- and private-sector backing.

The University houses the National Centre for Computer Animation, whose graduates now work for large companies in the entertainment industry with movies such as Shrek, Happy Feet and Lord of the Rings.

Bournemouth boasts some of the best beaches in the UK and is less than two hours away from London.
**University of Derby**

www.derby.ac.uk

Holders of any of the four Advanced Diplomas will be considered for entry into year 1 of the BA (Hons) in Hospitality Management or year 1 of the BA (Hons) International Hospitality and Tourism Management.

The University of Derby is a modern and friendly university located in central England, on the edge of the beautiful countryside of the Peak District. There are over 20,000 students, including 1000 international students from 100 countries. In addition, over 4000 students are studying for one of the university’s programmes in Botswana, Greece, Malaysia, Malawi, Sweden and Switzerland.

Derby has been awarded more work-based qualifications than any other UK university. The University has built very close links with the local industry, especially in hospitality, tourism, events and spa management and its partners include global brands such as Grosvenor Hotels, The Carnegie Club at Skibo Castle, Wella, TONI&GUY, Mandarin Oriental Spas, Tui Travel Group. Many of the University’s courses have been developed with employers and are accredited by professional bodies.

**University of Plymouth**

www.plymouth.ac.uk

Holders of an Advanced Diploma in any of the four IVQs in Catering and Hospitality will normally be eligible to apply for entry to the first year of a BSc (Hons) Hospitality Management or a BSc (Hons) Cruise Management.

The University of Plymouth is one of the UK’s most prominent and dynamic universities with a vision to be known as ‘the top enterprise university’. The University has over 30,000 students, including around 3000 international students from over 80 countries.

The University has also been at the forefront of the adoption of new teaching and learning methods, based on experiential learning providing opportunities to engage with industry and work on live projects and case studies set by employers. Over half of the University’s research activity has been ranked as ‘of international excellence’ and some even as ‘world class’.

Plymouth is set to open the largest marine science and engineering school in Europe, building on Plymouth’s worldwide reputation in this field.
The University has very close links with the North Sea oil and gas industries and used to call itself ‘the energy university’. Following an extension of its courses into nursing, business, design and engineering, RGU is now branded as ‘the professional university’. The university has been investing heavily in new technology and launched an award-winning virtual campus with an online course in e-business for postgraduates. There is a multi-million-pound fitness and leisure complex and there are 27 sports clubs for students to join.

The Robert Gordon University (RGU) is modern university, with around 15,000 students, including around 2000 international students from more than 70 countries. RGU was named as the best modern university in the Times Good University Guide 2010 and one of the leading UK universities for graduate employment record after Imperial College London and the University of Bath. From courses to facilities, the focus at RGU is firmly on employability.
The University of Salford is a modern university, widely regarded as one of the UK’s most enterprising universities. There are nearly 20,000 student including 3000 international students.

Salford offers a modern portfolio of courses, with business and health being the biggest recruiters. Salford has a high reputation for the treatment of sports injuries and launched Europe’s first nursing course for deaf students. There is also a degree in traditional Chinese medicine, with an acupuncture clinic, and a BA in journalism and war studies – the only undergraduate degree in the UK to combine the two disciplines.

The University has first-class reputation for real-world teaching and groundbreaking research. It has built strong links with industry and two thirds of courses offer work placements, half of them abroad.

Online degrees have been introduced and the university has also made headlines with more unusual innovations, such as degrees in business economics with gambling studies and the appointment of Britain’s first Professor of Pop Music.

The University is located just one and a half miles away from Manchester and has its mainline railway station.

Thames Valley University
www.tvu.ac.uk

Students in possession of any of the four IVQs in Catering and Hospitality would be eligible to apply for entry to the BA/HND Hospitality Management’s degree programmes at level 1.

Dependent on the grades received, there could be some module exemptions given in year one of the Culinary Arts programme, but each applicant would be assessed on merit.

TVU is one of the UK’s most diverse modern universities, located on the outskirts of London. The University has around 33,000 students, including international students over 120 countries.

TVU is the leading university in England for nursery, midwifery and paramedical studies and houses one of the largest healthcare faculties in Britain.

TVU is aiming to become the country’s leading university for employer engagement and is working with employers such as Compaq and the Savoy Hotel Group to provide its courses. The School of Hospitality and Tourism is recognised by the Académie Culinaire de France for its culinary arts programmes, while The London College of Music, which is part of TVU, has some of the longest-established music technology courses in the country.
Higher Education Recognitions

United Kingdom (continued)

**University College Birmingham (accredited college of the University of Birmingham)**
www.ucb.ac.uk

Holders of an Advanced Diploma in Culinary Arts will be considered for entry into year 1 of the FdA/BA (Hons) Culinary Arts Management.
Holders of an Advanced Diploma will also be considered for year 1 entry onto other degree programmes in hospitality and food management offered by UCB.

University College Birmingham (UCB) is an accredited college of the University of Birmingham, which is internationally renowned for the quality of courses offered in the fields of the culinary arts, hair, beauty and complimentary therapies, service sector business and marketing and sport.
All of the full-time degree, foundation degree and postgraduate courses lead to qualifications awarded by the University of Birmingham with the exception of UCB’s specialist BA(Hons)/FdA in Salon Management which is awarded by UCB.
UCB is home to 7500 students, including 1100 international students from over 60 countries.

Australia

**Hospitality Training Authority (HTA)**
www.hta.org.au

Holders of a Diploma or Advanced Diploma in Food Preparation and Culinary Arts (7065) or Food and Beverage Service (7066) are eligible to apply for entry into HTA Hospitality Management Diploma or HTA Double Diplomas in Events Management.
Upon successful completion of either of the above HTA programmes, learners can claim credits towards a Bachelor degree at James Cook University, University of Queensland, Griffith University or Bond University.
Learners can claim 8 credits from HTA Hospitality Management Diploma and need to complete four semesters to receive a Bachelor degree.
Learners can claim 12 credits for the HTA Double Diploma and need to complete three semesters to receive a Bachelor degree.

The Hospitality Training Association Inc (HTA) is one of the most respected and successful training providers and employers in Australia and has assisted thousands of young people around the world to establish careers in hospitality and tourism.
HTA employs over 500 apprentice cooks and bakers who work for more than 250 organisations ranging from catering facilities, taverns, clubs, hotels and cafes, to five star establishments.
The association brings together the combined experience and knowledge of the five major associations that are the driving force behind the tourism and hospitality industries in Queensland, Australia.
HIGHER EDUCATION RECOGNITIONS

China, Macau

Macau Institute of Management
www.mma.org.mo

Holders of an Advanced Diploma wishing to pursue further study with the Macau Institute of Management in the Bachelor of Business Administration programme (Chinese BBA) will be given a 40% block exemption.

Further exemptions may be granted, and all applications will be dealt with on an individual basis.

Macau Institute of Management (MIM) is the academic arm of the Macau Management Association, a registered and recognised higher education institution in Macau.

Established in 1988, the Institute has been playing a key role in the training of management executives in Macau. MIM offers a wide range of academic programmes, leading to qualifications recognised by the Macau SAR Government.

New Zealand

Wellington Institute of Technology
www.weltec.ac.nz

Holders of any of the four Diplomas or Advanced Diplomas in Catering and Hospitality are eligible to apply for entry into the level 5 Diploma in Hospitality Operations Supervision.

City & Guilds graduates who hold one of the above IVQs and have also completed a secondary school leaving qualification in their own country are eligible to apply for entry into the Bachelor of Hospitality programmes (Level 7) with exemptions.

The Wellington Institute of Technology (WelTec) has over 100 years of experience in providing applied tertiary education.

WelTec graduates are extremely sought after and many of them secure employment even before the completion of their studies.

WelTec’s corporate connections include major international brands such as Intercontinental Hotels, Millennium & Copthorne Hotels, the Accor Hotel Group, D&D Restaurants and Gordon Ramsay Incorporated.

United States

Johnson & Wales University
www.jwu.edu

Holders of an Advanced Diploma in any of the four IVQs in Catering and Hospitality will normally be eligible to apply for entry into the Bachelor of Science degree programmes in Hospitality and Culinary Arts majors at Johnson & Wales University (JWU).

The Advanced Diploma units will be reviewed on an individual basis for students who apply to JWU, and transfer credits (exemptions) toward completion of Bachelor degree subjects may be granted for units completed in the Advanced Diploma program which are similar in content, level an duration to those in the intended JWU major.

Applications from holders of the appropriate certificates will normally be considered for admission, provided that all other academic and non-academic requirements, including English language proficiency, are met.

Entry continued
Johnson & Wales University (JWU) is widely recognised as ‘America’s Career University’. The University’s specialised, career-focused programmes in business, hospitality, culinary arts, technology and education combine academics and practical skills with relevant work experiences and community service.

There are four distinct campuses in Providence, North Miami, Denver and Charlotte.

JWU is home to a diverse community of more than 16,000 students from 89 countries. Scholarships are available to international students.
INDUSTRY RECOGNITIONS

Organisations featured in this section are examples of leading corporates and employer associations/groups which have recognised the IVQs in Catering and Hospitality (7065/6/7/8; 8705/6/7/8) for their quality and relevance to the industry.

How employers view City & Guilds international qualifications

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GMN Human Rent Europe Group
www.gmnetwork.co.hu

Established in 1992, Global Manning Network Human Rent Europe Group (GMN) operates as a selection and recruitment company for a large international clientele in the hotel and hospitality industry. The company is located in Hungary and has representatives in Slovakia, Czech Republic and Romania.

Main areas of recruitment include
- Local outsourcing of casual workforce (dining room staff, bar and housekeeping personnel) for 3-5 stars major international and Hungarian hotels in Budapest. Clients include Corinthia, Four Seasons, Intercontinental, Marriott, Novotel, Ramada, Radisson and Sofitel
- Cruise ship personnel: GMN is an official hiring partner for eight major cruise lines including Carnival Cruise Line, the largest cruise operator in the world, Royal Caribbean International, Celebrity Cruises, Disney Cruise Line and the six-star rated Crystal Cruises
- Job opportunities in 3-4 stars hotels and restaurants in England, Wales, Scotland and Cyprus
- Study opportunities in Australia
- Overseas hotel employment.

GMN also outsources personnel to McDonald’s, Burger King, KFC and Pizza Hut in the fast food service sector.

Recognition list
IVQs in Catering and Hospitality (7065-8/8705-8)
INDUSTRY RECOGNITIONS

Langham Hotels International
www.langhamhotels.com

Legacy Hotel Group
Windhoek Country Club Resort and Casino
www.legacyhotels.co.za

Legacy Hotel Group
Swakopmund Hotel and Entertainment Centre
www.legacyhotels.co.za

Recognition list
IVQs in Catering and Hospitality (7065-8/705-8)

12

Langham Hotels International has recognised the IVQs in Food and Beverage Service (7066) and the IVQs in Accommodation Operations and Services (7068).

Langham has a legendary hotel heritage dating back to 1865 when The Langham in London originally opened as Europe’s first Grand Hotel. For over 140 years, this flagship hotel has been at the forefront of sophisticated and gracious hospitality. Today, all Langham Hotels worldwide inherit the same philosophy that reflects elegance in design, innovation in hospitality, genuine service and captivation of the senses, creating a truly unique hotel experience.

The group features two distinctive brands – The Langham and Langham Place. Currently 15 hotels, including affiliates, are open or in the pipeline across four continents. The Langham is where guests can enjoy service with poise and be enchanted by innovation and traditions while Langham Place, the fun sibling of The Langham, is about living the 21st century through design, technology and attitude.

The Windhoek Country Club Resort is a luxurious four-star hotel situated on the outskirts of Windhoek, capital of Namibia, bordering on a championship 18-hole golf course.

The resort is part of the Legacy Group which is known for its collection of exclusive and luxury hotels, resorts, lodges, golf, executive suites and residential estates. It has a unique desert setting and occupies a premier position in the Namibian tourism and conference industry.

Employees at the Windhoek Country Club Resort undergo training to achieve the IVQs in Catering and Hospitality.

Swakopmund Hotel and Entertainment Centre is Namibia’s premier beach resort located on the Atlantic coast of north western Namibia, surrounded by the Namib Desert and the Atlantic Ocean. The four-star resort is a Legacy Group Hotel which is known for its collection of exclusive and luxury hotels, resorts, lodges, golf, executive suites and residential estates.

Swakopmund, also known as the ‘doorway to the Skeleton Coast’, was founded in 1892 and is an excellently preserved example of German colonial architecture. It is one of the few places anywhere outside of Europe where a sizable minority of the population speaks German and has German roots. Attractions in the area include the Rossmund Desert Golf Course which is one of only five allgrass desert golf courses in the world.

Employees at the Swakopmund Hotel undergo training to achieve the IVQs in Catering and Hospitality.
INDUSTRY RECOGNITIONS

Sandals Resort International  
www.sandals.com

Sandals Beaches and Resorts are a collection of 13 of the most romantic resorts on the Caribbean’s best beaches including Jamaica, Antigua, St Lucia, the Bahamas and Cuba. The resorts offer an astounding array of land, the Caribbean’s most comprehensive watersports programme, including unlimited golf and scuba diving.

Sandals has earned virtually every award of note from hospitality and travel organisations to consumer and trade magazines, including the World’s Best for over a decade.

Slovak Association of Hotels and Restaurants  
www.zhrsr.sk

The Association recommends City & Guilds graduates for employment with its members

The Slovak Hotel and Restaurants Association was established in 1993 as a non-profit, non-political, membership organisation for hotels, restaurants, employers, vocational schools and educational institutions from the catering and hospitality sectors.

Its members include Kempinski Hotels, Europe’s oldest luxury hotel group, which operates hotels in Europe, the Middle East, Africa and Asia.

South African Chefs Association (SACA)  
www.saca.co.za

The South African Chefs Association (SACA) is recognised as the authority on food in South Africa. With 4500 members, SACA represents the country’s finest chefs, culinarians, restaurateurs, educators and learners.

The Association also plays an integral role in the training and continuous improvement of standards in the hospitality industry.

The current patrons of SACA are Fedics, Southern Sun, Tiger Brands, McCain Foods and Rainbow Food Solutions.
Europass Certificate Supplement
www.cityandguilds.com/europass
www.uknec.org.uk
europass.cedefop.eu.int

Each level of the Catering and Hospitality IVQs (7065/6/7/8; 8705/6/7/8) is supported by a Europass Certificate Supplement.

The Certificate Supplement helps to ensure that qualifications are easily understood across national systems and makes it easier for learners to find employment or training opportunities beyond the borders of their own country.

It provides details on the skills that candidates are required to demonstrate in order to achieve a City & Guilds certificate, helps learners to prepare for job interviews and allows employers to choose the best candidate to work for their organisation.

City & Guilds was the first UK awarding body to launch the Europass Certificate Supplement and still the only one offering it across its qualification portfolio.
Every effort has been made to ensure that the information contained in this publication is true and correct at time of going to press. However, City & Guilds’ products and services are subject to continuous development and improvement and the right is reserved to change products and services from time to time. City & Guilds cannot accept responsibility for any loss or damage arising from the use of information in this publication.

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