



Craft Guild of Chefs College and Course Accreditation Policy and Implementation



History of the Craft Guild of Chefs

Founded in 1885 originally as the Cookery and Food Association, the Craft Guild was a division formed in 1965, we are concerned with raising standards and awareness of food, food provenance, cooking and service, networking. Its objectives are focused on raising the awareness of the industry, promoting professionalism in the hospitality industry.

We have a membership that spans over the world with members in every continent.

Patron: Countess of Wessex GCVO

Our Philosophy

The Craft Guild of Chefs is an internationally recognised association supported by a range of suppliers and industry partners and aims to promote the highest standards of professional excellence throughout all sectors of the industry. We believe in challenging and covering all the basic, intermediate and advanced skills. All underpinned by in depth theory and applied knowledge which aims to equip future employees with the skills to continually develop their career. We work with any curriculum that is based on modern and traditional foundations following a substantial internationally recognisable body of knowledge.

An equally important part of the learning process is the pastoral care given to the learners during their education.



Membership

The Craft Guild of Chefs is the leading Professional Chefs organisation in Great Britain with members in all sectors of the industry, Executive Chefs in 5* Hotels, Cost Sector Catering, Product Development, Health Care, Transport, Commercial Services, Private Clubs, Education. With a membership that covers all grade of Chef from Executive Chefs, Sous Chefs, Chef de Parties and Commis Chefs, we also actively encourage student membership.

We also have a full range of Business Partners who work closely with us to endorse and promote a range of product and services.

As a professional body with have a strong representation and influence in the hospitality education policy. Our membership is wide and diverse with expertise in every area of the hospitality business.

Aims of the Craft Guild of Chefs

The aims of the Craft Guild of Chefs are to promote high quality Hospitality Culinary Education and to act as a voice in decision making and to act as a driving force in the culinary world to raise standards.

To act as a source of authoritative culinary knowledge in applied practical, theoretical skills and production techniques in the professional hospitality industry focussing on the business and management of hospitality.

To encourage continuous professional development, career progression and lifelong learning.



Accreditation aims and objectives

Accredited colleges work in partnership with the Craft Guild in promoting high quality culinary education.

Full accredited courses are monitored by the Craft Guild and are taught by fully approved and appropriately qualified lecturers.

Accredited courses and Lectures promote the recognised courses and the Craft Guild through advertising, the use of the logo and links with industry.

Partnership with the Craft Guild and industry enables colleges to be at the cutting edge of industry developments, trends and fashions. This facilitates curriculum development and enhances pedagogic delivery.

Benefits

Accreditation also promotes links with industry creates sponsorship opportunities. Governments want education to work closely with industry and accreditation will assist in OFSTED and government audits

Craft Guild accreditation gives Colleges access to high profile chefs who can be asked to become guest speakers and College Patrons.



Accreditation Process

Stage 1

Written submission to be assessed by the Accreditation panel of the Craft Guild. The Chairman nominates active members with a training and education background to assess the application.

The application must cover

- History of the college, establishment or institution
- Details of courses to be accredited and level
- Numbers of students or apprentices on each course
- Current links with industry
- CVs of all staff teaching on the courses
- Detail of any placement opportunities the length of the placement and how this is monitored
- All course documentation, course content, syllabus etc.
- Contact and study hours, length of each course
- Pass rates, attrition rates
- Details of awarding body and validation process
- Detail of all resources, number of training kitchens, restaurants, computer rooms etc
- Copy of the current prospectus and advertising

The Accreditation panel will then recommend whether the application is to proceed to stage 2. If the answer is no, the Panel will make recommendations on how to improve to progress to full accreditation

Stage 2

This is a site visit by a member of the accreditation panel or a representative appointed by the Chairman.

Purpose of site visit

- To check all resources against written application
- Interview a sample teaching staff
- Inspect teaching delivery and quality
- Assess the college training restaurant
- To produce a final report and recommendation

If the final report is positive full accreditation may be given for 5 years.



The establishment can then use the Craft Guild logo in all its publicity material and promotional work.

The Craft Guild has the right at any time to withdraw the accreditation if the college, establishment or institution fails a government quality audit or receives bad publicity or loss of reputation which is likely to damage the International standing of the Craft Guild.

There are 3 grades of Accreditation, Gold Silver and Bronze

Gold Accreditation

All staff CV's are up to date, staff are fully qualified with relevant industrial experience.

A minimum of 2 members of the full-time faculty must be members of the Craft Guild of Chefs and renew their membership annually.

The college must operate a training restaurant that is open on a regular basis to members of the public. The restaurant to be assessed as excellent by the Craft Guild of Chefs.

Courses are fully accredited by awarding body

Good industry links

Good placement opportunities for students

College has won several awards and actively participates in competitions.

Students display an excellent level of Professionalism through dress, attitude and ability.

Excellent pass rates and attrition rates

Resources are of industry standard



Silver Accreditation

All staff CV's relevant to the needs of industry and the qualifications being offered.

A minimum of 2 members of the full-time faculty must be members of the Craft Guild of Chefs and renew their membership annually.

The college must operate a training restaurant that is open on a regular basis to members of the public. The restaurant to be assessed as good by the Craft Guild of Chefs.

Courses are fully accredited by the awarding body

Some industry links, but need to be stronger

Placement opportunities need to be strengthened

College entered competitions but need stronger representation

Students demonstrate a good level of Professionalism through dress, attitude and ability

Good pass rates and attrition rates, slight improvement needed

Resources good but not up to industry standard more investment needed

Working towards Gold accreditation



Bronze Accreditation

Staff CV's qualified but lack recent and relevant industrial experience.

A minimum of 2 members of the full-time faculty must be members of the Craft Guild of Chefs and renew their membership annually.

The college must operate a training restaurant that is open on a regular basis to members of the public. The restaurant to be assessed as satisfactory by the Craft Guild of Chefs.

Courses fully accredited by the Awarding body

Insufficient industry links

Placement opportunities for students need strengthening

Little or no participation in competitions

Students demonstrate a satisfactory level of Professionalism through dress attitude and ability

Pass rates and attrition rates need improving

Resources are adequate but investment required

College must be working towards Silver accreditation



Costs

First Accreditation

Introductory offer of £500 plus VAT for the 1st assessment i.e. full accreditation of all chef related courses; the institution would list the courses they seek accreditation for on the application.

Plus 2nd Class Rail or 40p a mile for the assessor, plus accommodation if required by the assessor the night before the site visit.

The assessor would dine in the college restaurant as part of the assessment but they would pay for their meal so they are treated like other customers.

The accreditation lasts 5 years as long as the college restaurant remains open.

However, a visit may take place at any time by Guild Member during this period at no cost to the accredited institution.

Should the college seek re assessment themselves after the first assessment and prior to the end of the 5 year period, the cost would be £500 plus VAT e.g. a college with Bronze or Silver accreditation may seek a new assessment after 1 year in a bid to gain Silver or Gold accreditation.

After **5 years** accreditation will expire and it will revert to £1K for full accreditation of the institution for another 5-year licence.

Example: The institution would pay £500 plus expenses for accreditation in 2020 and the next payment would not be until 2025 when the accreditation expires. A new full assessment would take place in 2025 at a cost of £1K plus VAT.

All figures stated are excluding VAT.



The Stages of Assessment

Stage 1 Written Submission

Stage 2 Site Visit.

Stage 3 Decision made and a report will be provided to the institution.

Stage 4. Accreditation if successful to be awarded.

For additional information please contact:

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