

CITY & GUILDS ADVANCED DIPLOMA IN COOKERY & SUPERVISION - 8065-04



This qualification aims to develop the learner's abilities in researching, planning, developing, implementing and analysing of food products, recipes, and menus which ensure advanced practice in food preparation, cooking and presentation. Developing these skills is essential to the learner for progressing into supervisory roles within the hospitality and catering industry.



Your Student Experience

Your studies will be completed via our Learner Management System. Once registered, your student experience is accessible on any PC, most portable or mobile smart devices – meaning you can literally study anywhere, anytime to fit into your lifestyle!

Our chef instructors are there to guide you throughout your programme, keeping you motivated until successful course completion.

Course Outline

In this programme you will learn the skills you need to gain confidence and knowledge in:

- Supervise Staff Training
- Food Safety Supervision for Catering
- Resource Management in Food Preparation
- Menu Planning and Costing
- Global Influences on Eating and Drinking
- Supervise Food Production
- Food Preparation and Cookery Supervision Principles

Course Outcomes

On completion of this course, you will be awarded with a City and Guilds Advanced Diploma in Cookery & Supervision - 8065-04 and an International Culinary Studio Certificate of Achievement and Digital Badge.

City & Guilds Examinations are conducted in May and November each year at a city centre location within an approved City & Guilds centre. The centre nearest to you will be agreed prior to enrolment.



Course Fees

Visit our website for the latest course fee. There are also additional costs you need to be aware of and these can be found on our website.

Course Features

- Join a global community of online culinary students just like you
- Receive one on one tuition, mentoring and feedback with your Chef Instructor
- Fit your study programme into your own schedule
- Have access to all the course material required to complete the modules and assessments
- Complete your course with real skills that will help you succeed in today's competitive workplace
- Have a completed e-portfolio (online CV) and be ready to apply for the job you have always dreamed of
- Personal login to our Learner Management System
- No need to take time off to attend classes
- Access to our Hi-Contact teaching model designed to ensure successful course completion for all students

Course Duration

A maximum of 36 weeks is allowed to complete this programme, with an approximate expected duration of 350 hours for home study. The City & Guilds Qualification requires a minimum of 40 hours for practical's in a commercial kitchen under the guidance of a mentor chef.