

CERTIFICATE OF UNIT CREDIT TOWARDS

Level 2 Diploma in Food Preparation and Cooking (Culinary Arts) - IVQ

is awarded to

Derek Weimer

who was successful in the following 11 modules

Level 1 Prepare food for cold presentation	D/503/7849	Pass
Level 2 Safety at work	H/503/7576	Pass
Level 2 Healthier foods and special diets	D/500/2681	Pass
Level 2 Prepare, cook and finish stocks, soups and sauces	Y/503/7851	Pass
Level 2 Prepare, cook and finish fish and shellfish dishes	D/503/7852	Pass
Level 2 Prepare, cook and finish meat, poultry and offal	H/503/7853	Pass
Level 2 Prepare, cook and finish vegetables, fruit and pulses	K/503/7854	Pass
Level 2 Prepare, cook and finish rice, grain, farinaceous products and egg dishes	M/503/7855	Pass
Level 2 Prepare, cook and finish bakery products	T/503/7856	Pass
Level 2 Prepare, cook and finish hot and cold desserts and puddings	A/503/7857	Pass
Level 2 Catering operations, costs and menu planning	F/503/7858	Pass

Awarded 25 July 2014
8EB2-CFDR-JQSA-NDRU-5NCZ

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Sir John Armit, CBE FEng FCGI
Chairman
The City and Guilds of London Institute



Chris Jones
Director-General
The City and Guilds of London Institute

