



**Level 3 Diploma in Professional
Patisserie and Confectionery
601/3140/8**



is awarded to
MEIR SUNIL GEORGE

who attended
School for European Pastry - LLP

and was successful in the following 10 modules

Level 3 The principles of food safety supervision for catering (3 credits)	K/502/3775	Pass
Level 3 Supervisory skills in the hospitality (8 credits)	D/506/1746	Pass
Level 3 Produce dough and batter products (4 credits)	H/506/1747	Pass
Level 3 Produce petits fours (6 credits)	R/506/1730	Pass
Level 3 Produce paste products (4 credits)	L/506/1760	Pass
Level 3 Produce hot, cold and frozen desserts (6 credits)	K/506/1748	Pass
Level 3 Produce biscuits, cakes and sponges (6 credits)	F/506/1738	Pass
Level 3 Produce display pieces and decorative items (5 credits)	Y/506/1745	Pass
Level 3 Exploring gastronomy (11 credits)	Y/506/1728	Pass
Level 3 Advanced Patisserie and Confectionery - Practical Assessment		Pass

Regulated by



For more information see <http://register.ofqual.gov.uk>



Awarded 15 September 2021

150921/7120-33/838241/EBO5839/M/29/02/00

5502986323/80

Kirstie Donnelly MBE
Director-General and Chief Executive Officer
The City and Guilds of London Institute

David Phillips
Managing Director
City & Guilds



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CERTIFICATE OF UNIT CREDIT TOWARDS

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