



**Technical Qualifications in
Hospitality and Catering
– So what?**

27 April 2017

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Technical Qualifications in Hospitality and Catering

Agenda

- **Why are we here?**
- **Difference between technical qualifications and VRQ**
- **Technical Qualification design principles**
- **KS5 level 3 and KS4 current offer**
- **KS5 offer for september 2017**
- **Synoptic assessment**
- **Technical exams**
- **Employer involvement**
- **Moderation**
- **Approval process**
- **Progression**
- **Resources support available**

Challenges for 14-19 education

A changing landscape

The 14-19 landscape is dramatically changing to support learners' work readiness:

What's driving the changes?

- The gap between education and employment.
- 2011 Wolf report.
- Raising of the participation age.
- Greater technology use.



All City & Guilds DfE Approved Technical Qualifications for delivery in 2017

95 Qualifications

approved for inclusion in
the 2019 performance tables

KS4 level 2 technical
awards x 8

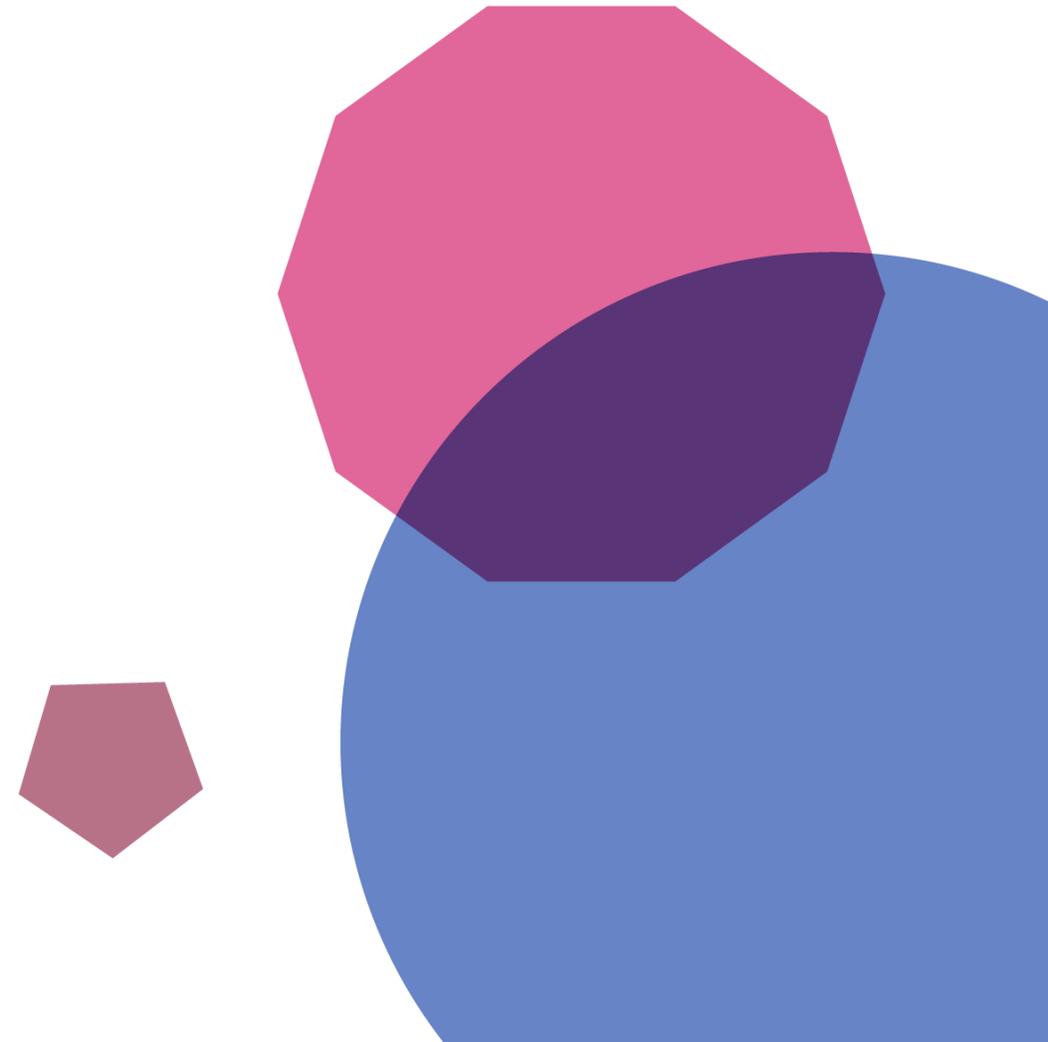
KS5 level 2 technical
awards x 25

KS5 level 3 technical
level x 62

*Even more to be
announced soon!*

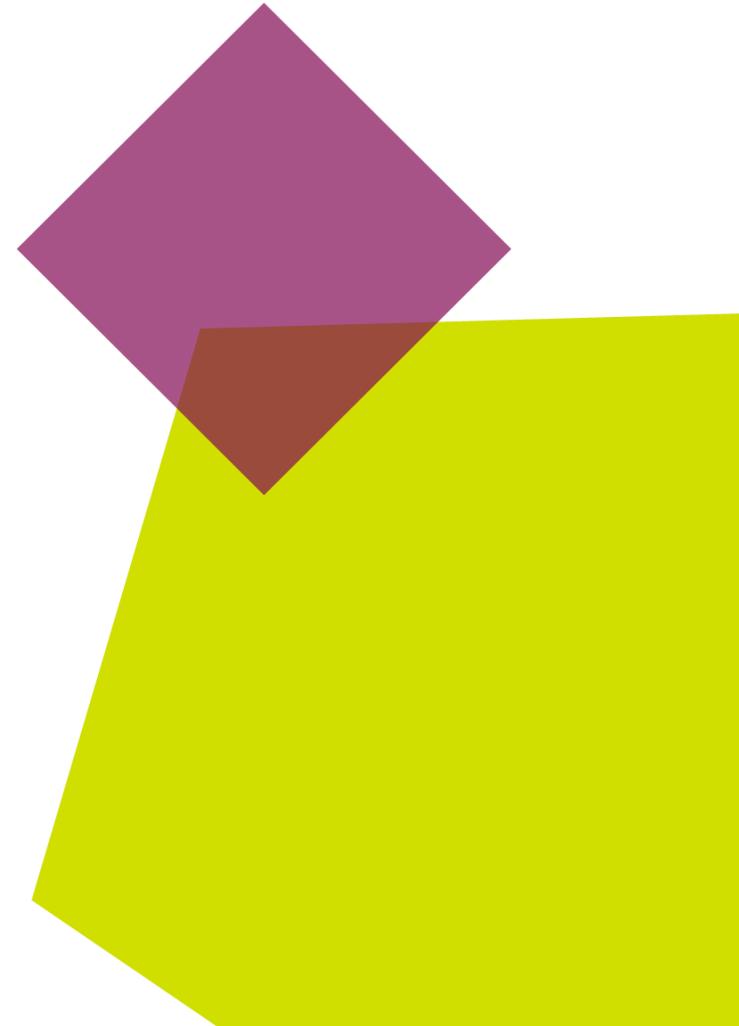
What are the differences between Technical Qualifications and VRQ?

- More focus on employability and employer involvement
- Clear path to university, apprenticeships and employment
- City & Guilds offer starts at KS4 (14-16)
- One holistic synoptic assessment
- One end external exam
- Moderation not External Quality Assurance
- Increased time to teach and build skills and knowledge
- Availability of generic and vocational resources
- Multiple pathways for learners of different abilities



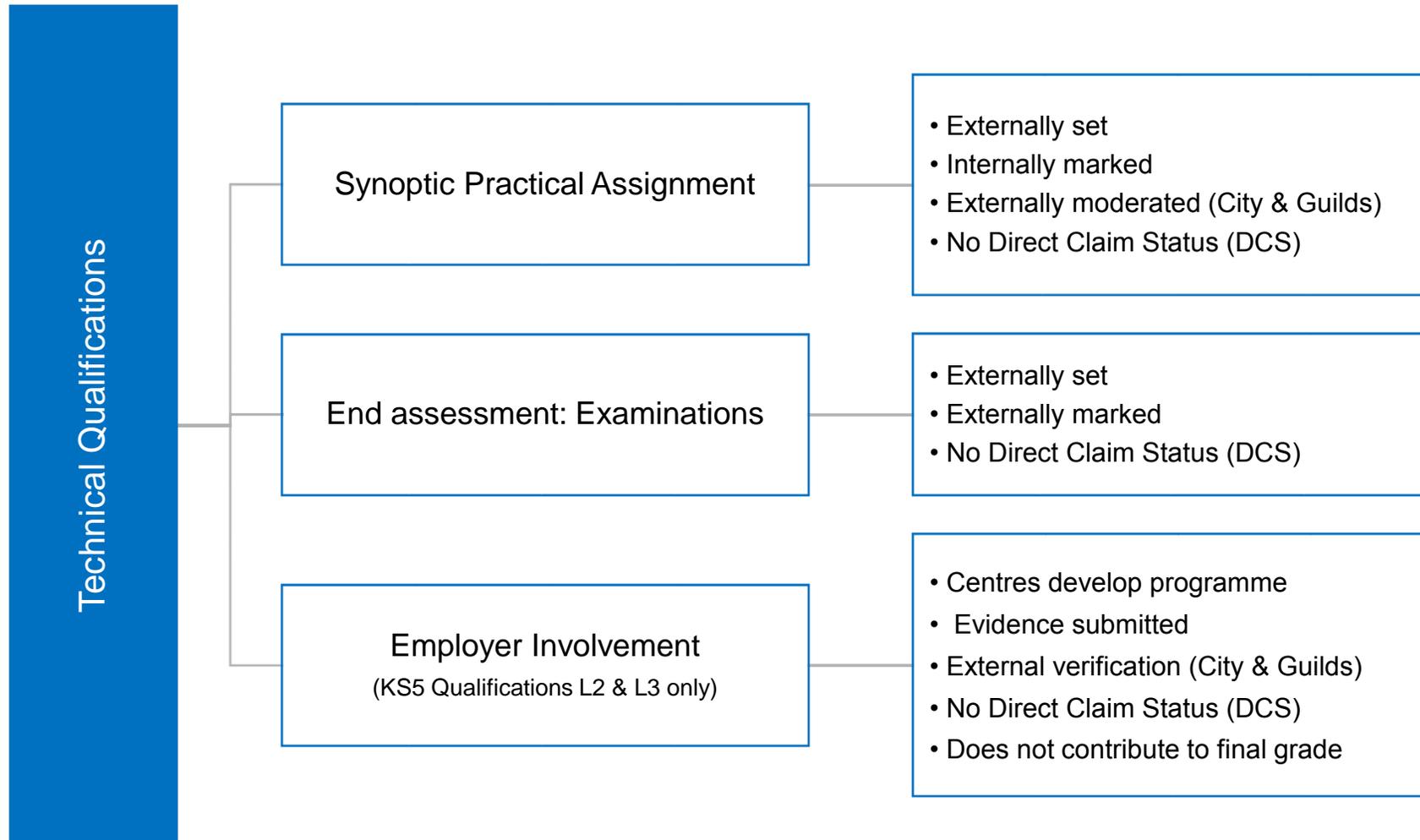
Technical Qualifications assessment

Built to meet industry needs



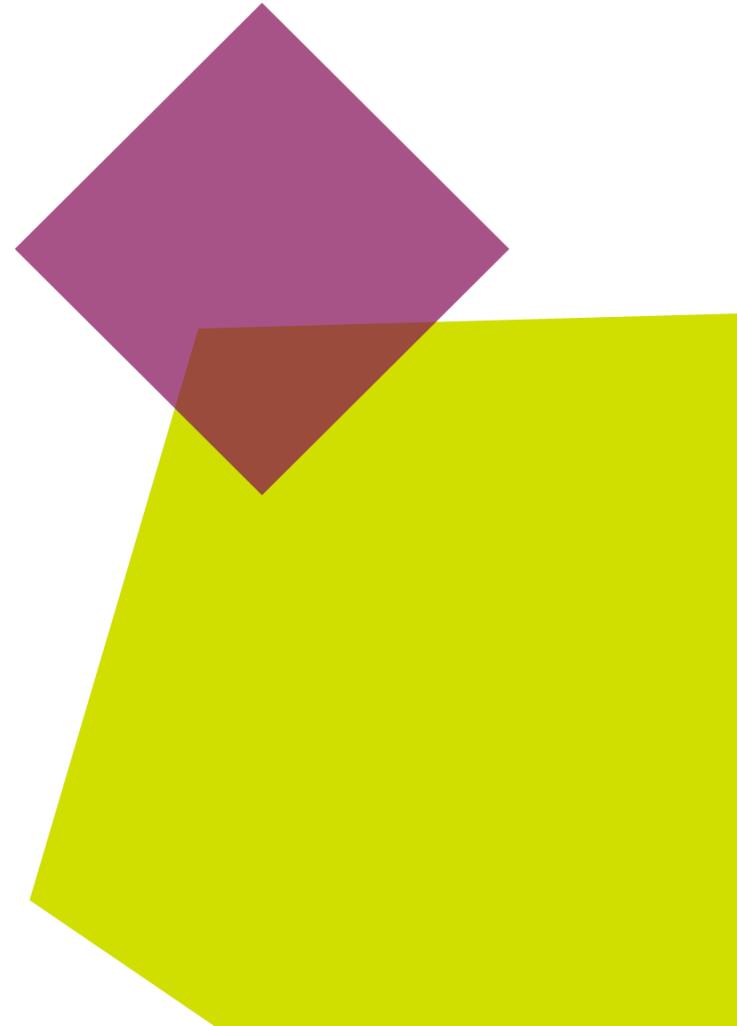
Technical Qualifications

These are the components that make up Technical Qualifications.
All components must be completed to achieve the qualification.



Technical Qualifications

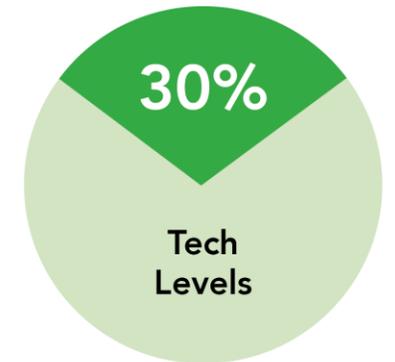
A closer look



KS5: Level 3 design principles

In line with very latest DfE qualification changes in England

	Key Stage 5 (16 - 18) (L3) Tech Levels
GLH	450 GLH, 540 GLH Made up of 30, 60, 90 GLH Units.
Progression	Enable entry to an apprenticeship or other employment, or progression to a related higher education course.
UCAS	16 min – 84 max
Grading	Grading: P/M/D/D*
Mandatory content and the contribution to overall grade	Must make up at least 40% of the qualification. In H&C, 100% of the units have to be achieved.
Assessment	A proportion of the qualification content will be assessed externally (minimum 30% Tech Level). In Food Service it is 40% and all other Cookery qualifications will be 30%. Synoptics then to be added.
Employer Involvement	In design, recognition, delivery and or assessment, which raises the credibility of the qualification in the eyes of employers, parents and learners.



What's available?

Hospitality & Catering

KS5 - Level 3

6100-30 (601/7497/3)

Level 3 Advanced Technical Diploma in Professional Cookery **(450)**

6100-31 (601/7462/6)

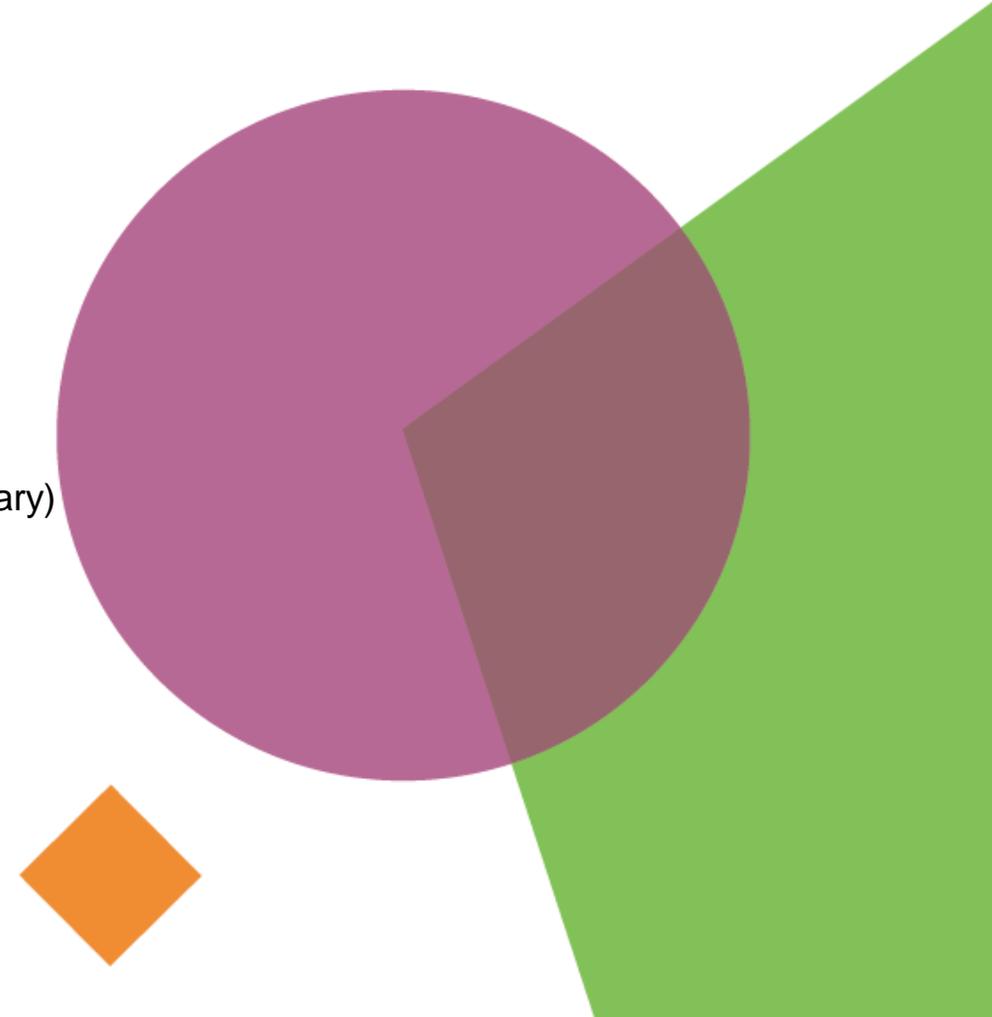
Level 3 Advanced Technical Diploma for Professional Chefs **(540)**

6100-32 (601/7498/5)

Level 3 Advanced Technical Diploma for Professional Chefs (Patisserie and Confectionary) **(450)**

6100-33 (601/7499/7)

Level 3 Advanced Technical Diploma for Professional Chefs (Kitchen and Larder) **(450)**

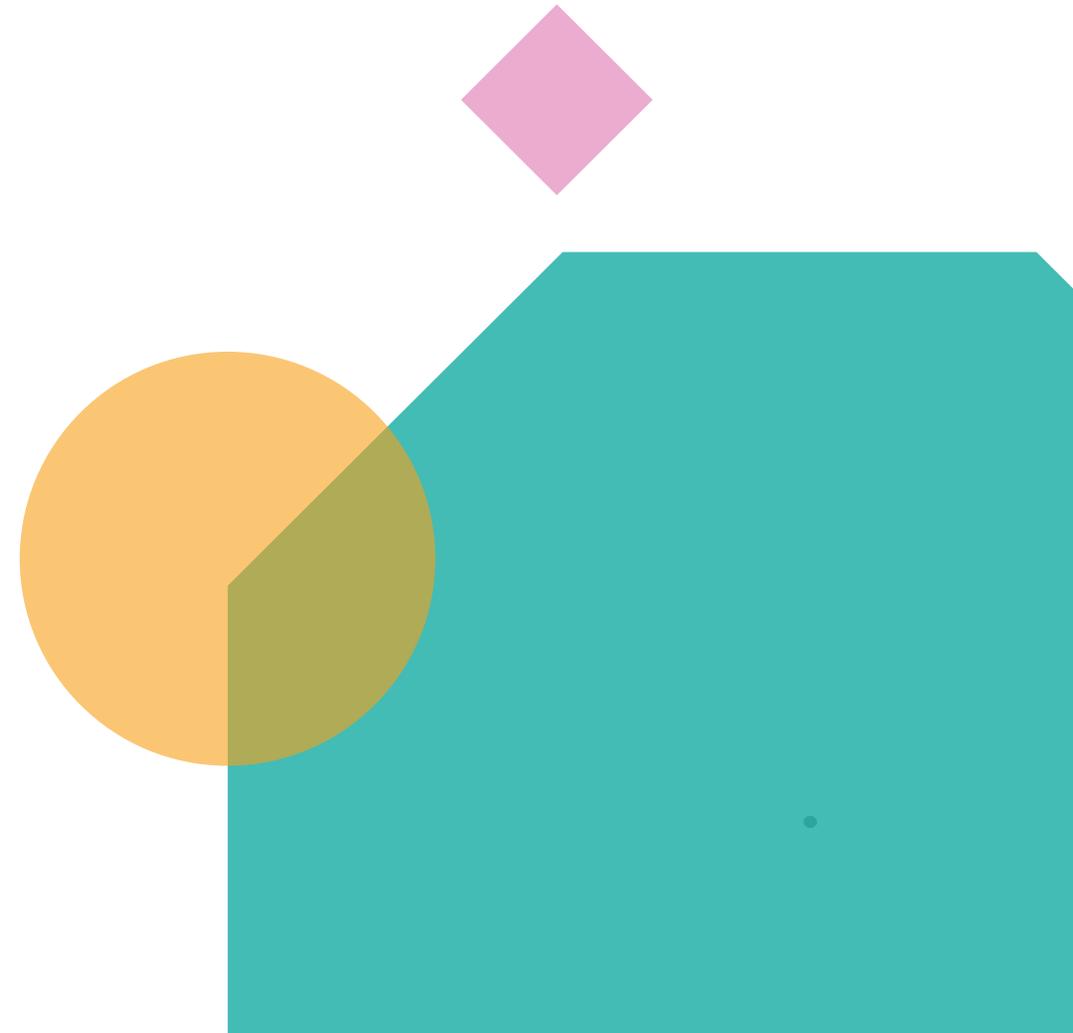


6100-30 professional cookery units

450 GLH

Mandatory

- 301 Legal and social responsibilities in the professional kitchen **30**
- 302 Financial control in the professional kitchen **30**
- 303 Stocks, soups and sauces **30**
- 304 Fruit and vegetables **30**
- 305 Meat and offal **60**
- 306 Poultry **60**
- 307 Fish and shellfish **30**
- 308 Farinaceous dishes **30**
- 309 Desserts and puddings **30**
- 310 Paste products **30**
- 311 Biscuits, cakes and sponges **30**
- 312 Fermented products **30**
- 313 Chocolate products **30**

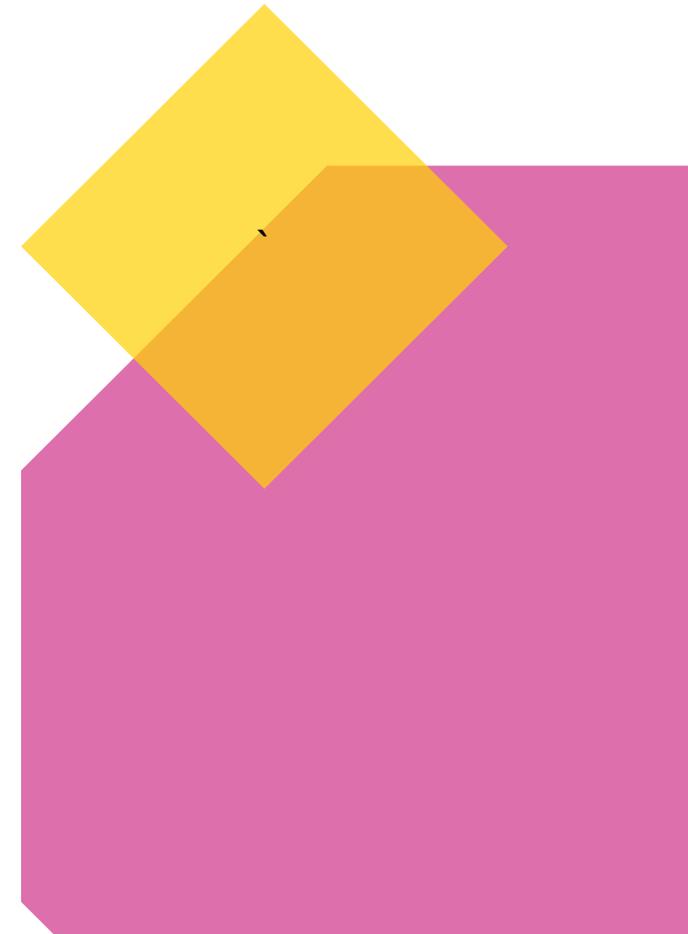


6100-31 professional chefs units

540 GLH

Mandatory

- 314 The principles of food safety supervision for catering 30
- 317 Exploring gastronomy **30**
- 318 Advanced skills and techniques in producing vegetable and vegetarian dishes **60**
- 319 Advanced skills and techniques in producing meat and offal dishes **90**
- 320 Advanced skills and techniques in producing poultry and game dishes **90**
- 321 Advanced skills and techniques in producing fish and shellfish dishes **90**
- 324 Advanced skills and techniques in producing paste products **60**
- 325 Advanced skills and techniques in producing hot, cold and frozen desserts **60**
- 326 Advanced skills and techniques in producing cakes and sponges **30**

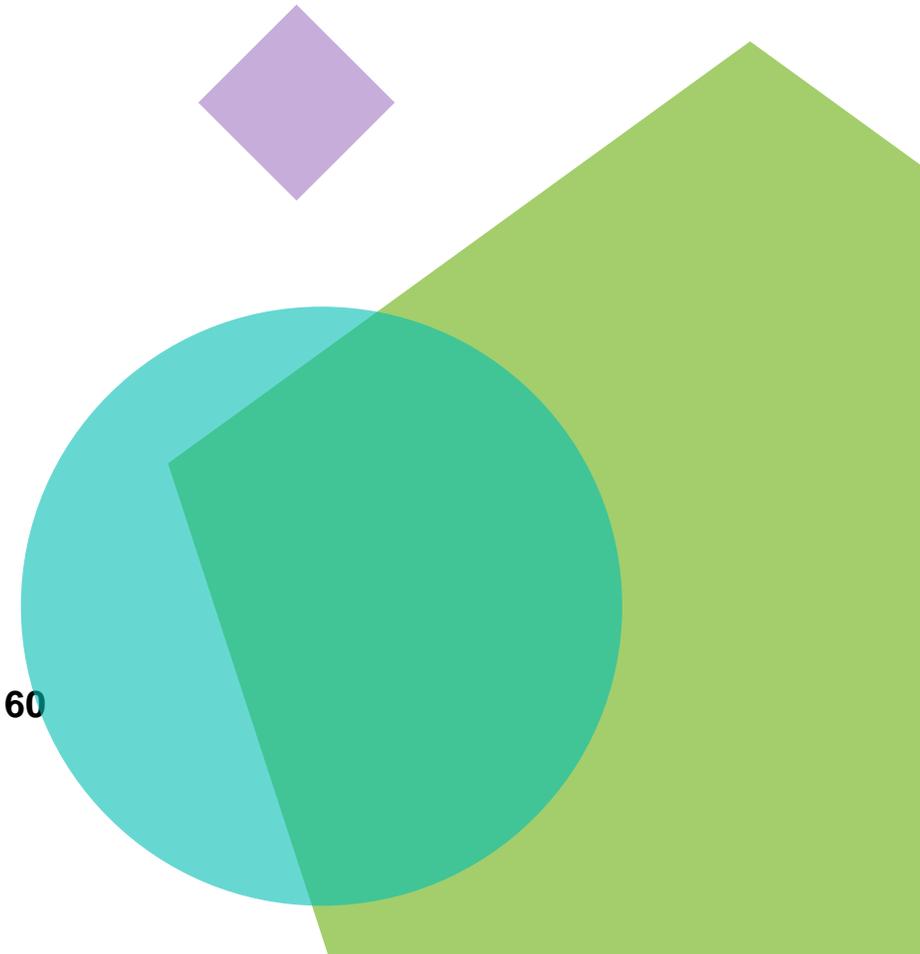


6100-32 patisserie & confectionary

450 GLH

Mandatory

- 314 The principles of food safety supervision for catering **30**
- 315 Supervisory skills for the professional kitchen **30**
- 316 Sustainability for the professional kitchen **30**
- 317 Exploring gastronomy **30**
- 322 Advanced skills and techniques in producing dough and batter products **60**
- 323 Advanced skills and techniques in producing petits fours **60**
- 324 Advanced skills and techniques in producing paste products **60**
- 325 Advanced skills and techniques in producing hot, cold and frozen desserts **60**
- 326 Advanced skills and techniques in producing cakes and sponges **30**
- 327 Advanced skills and techniques in producing display pieces and decorative items **60**

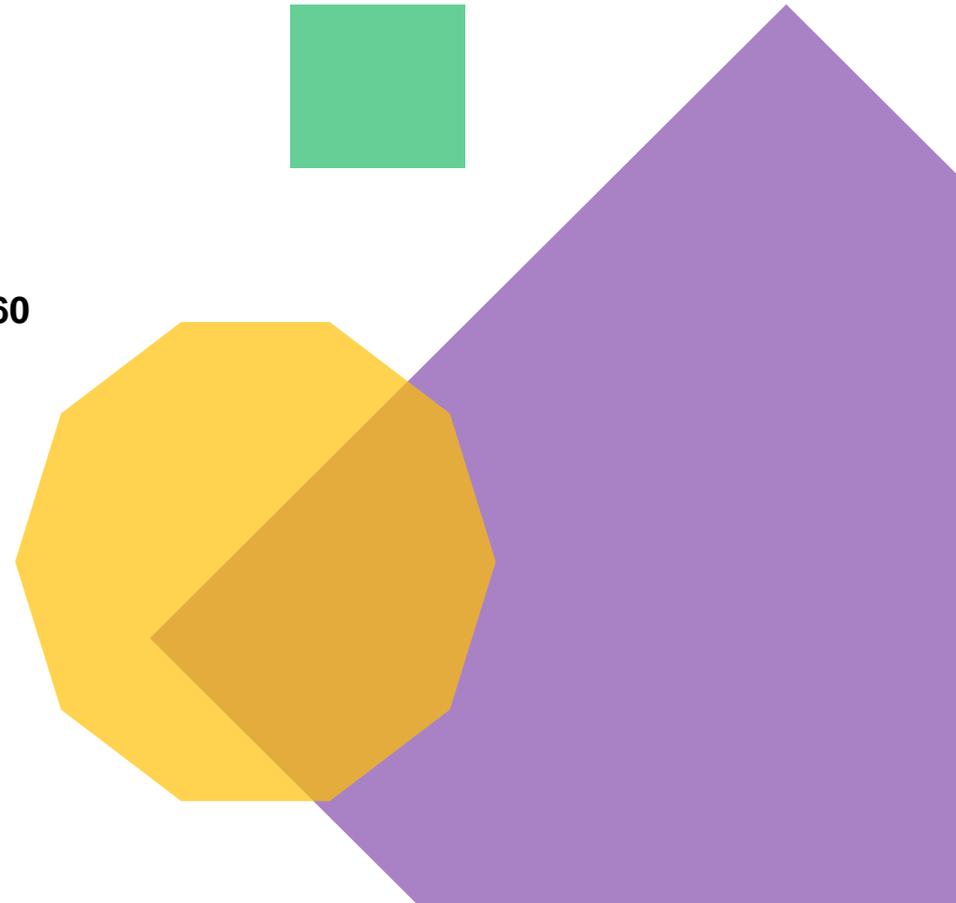


6100-33 kitchen & larder

450 GLH

Mandatory

- 314** The principles of food safety supervision for catering **30**
- 315** Supervisory skills for the professional kitchen **30**
- 316** Sustainability for the professional kitchen **30**
- 317** Exploring gastronomy **30**
- 318** Advanced skills and techniques in producing vegetable and vegetarian dishes **60**
- 319** Advanced skills and techniques in producing meat and offal dishes **90**
- 320** Advanced skills and techniques in producing poultry and game dishes **90**
- 321** Advanced skills and techniques in producing fish and shellfish dishes **90**



What's available?

KS5 – Level 3

6103-30 (601/7370/1)

Level 3 Advanced Technical Diploma in Supervision in Food and Beverage Services **(450)**

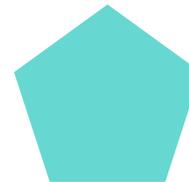


6103-30 food & beverage service

450 GLH

Mandatory

- 301** Hospitality service supervision **90**
- 302** Leadership and team development in hospitality service **60**
- 303** Hospitality service business operations **60**
- 304** Principles of health and safety and food safety supervision in hospitality service **30**
- 305** Principles of beverage service **90**
- 306** Principles of restaurant reception supervision **30**
- 307** Gastronomy and the dining experience **30**
- 308** Plan and deliver hospitality events **60**



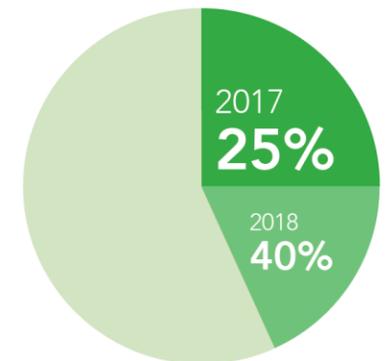
KS4 Level 2 design principles

In line with very latest DfE qualification changes in England

Key Stage 4 (14 - 16) (L2) Technical Awards	
GLH	120 GLH (1xGCSE) Made up of 30, 60 GLH Units
Progression	Provide the foundation for learners to progress to a broad range of academic and vocational qualifications post-16.
UCAS	N/A
Grading	P/M/D
Content	Breadth and depth of study; must not focus on particular occupation.
Assessment	40% of the qualification content will be assessed externally. Must include synoptic assessment.



**At least
120 (GLH)**



What's available?

KS4 - Level 2

6106-20 (601/7244/7)

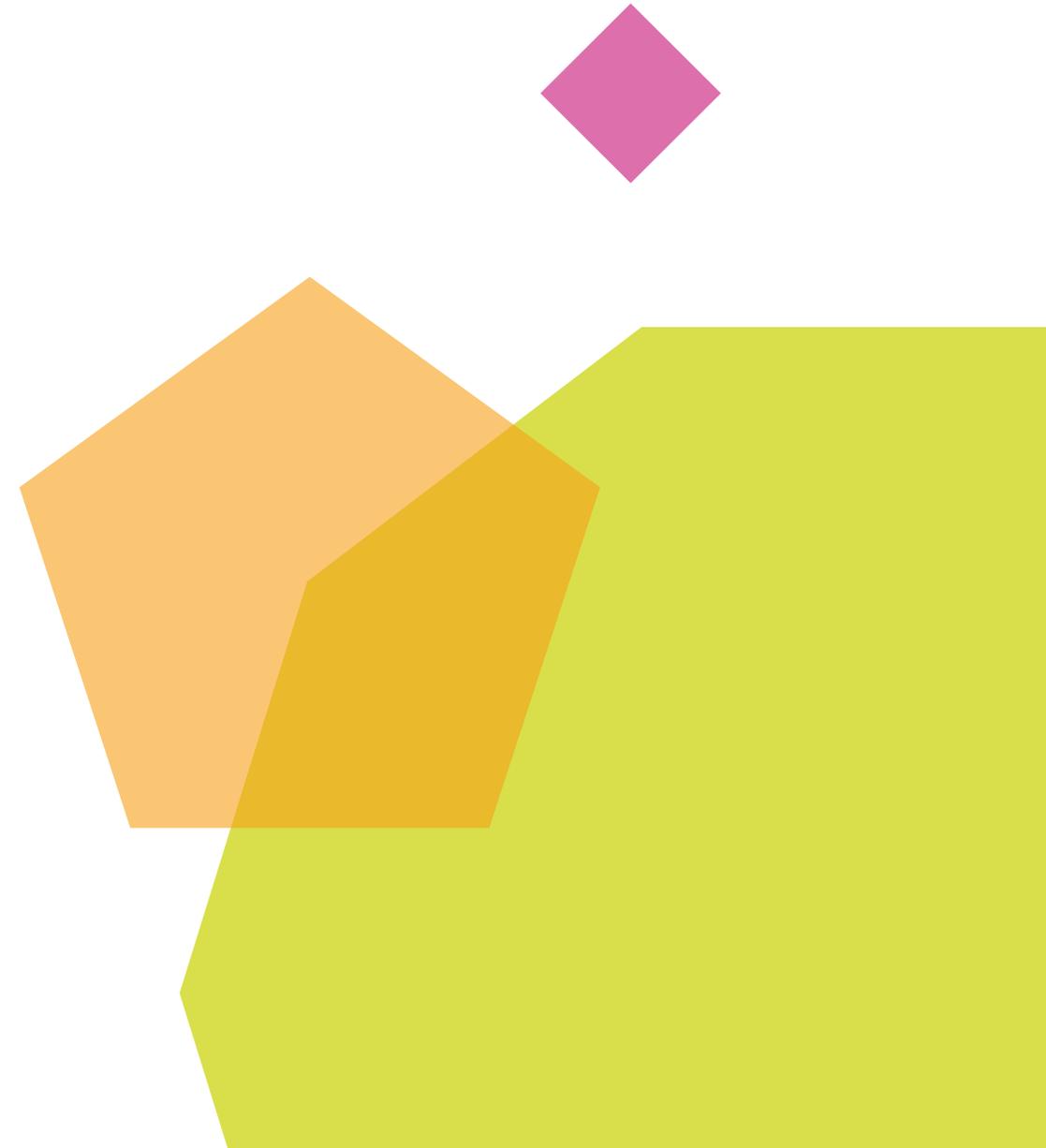
Level 2 Technical Award in Cookery and Service for the Hospitality Industry **(120)**



6106-20 Technical Award

120 GLH

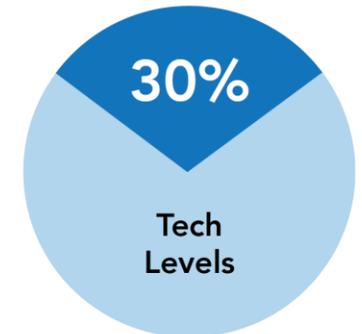
- 201** Exploring the hospitality industry 30
- 202** Food preparation and cookery 60
- 203** Food and beverage service 30



KS5 level 2 Technical Certificates

In line with very latest DfE qualification changes in England

Key Stage 5 (16 - 18) (L2) Technical Certificates	
GLH	450 GLH Made up of 30, 60 GLH Units
Progression	Enable entry to an apprenticeship, employment or progression to a Level 3 Technical Level Qualification.
UCAS	N/A
Grading	P/M/D/D*
Mandatory content and the contribution to overall grade	Must make up at least 40% of the qualification. Where qualifications have one or more pathways, the mandatory content (%) should apply equally to these.
Assessment	A proportion of the qualification content will be assessed externally (minimum 25% for TCs and 30% Tech Level). Must also include synoptic assessment.
Employer Involvement	In design, recognition, delivery and or assessment, which raises the credibility of the qualification in the eyes of employers, parents and learners.



What's coming September 2017 delivery

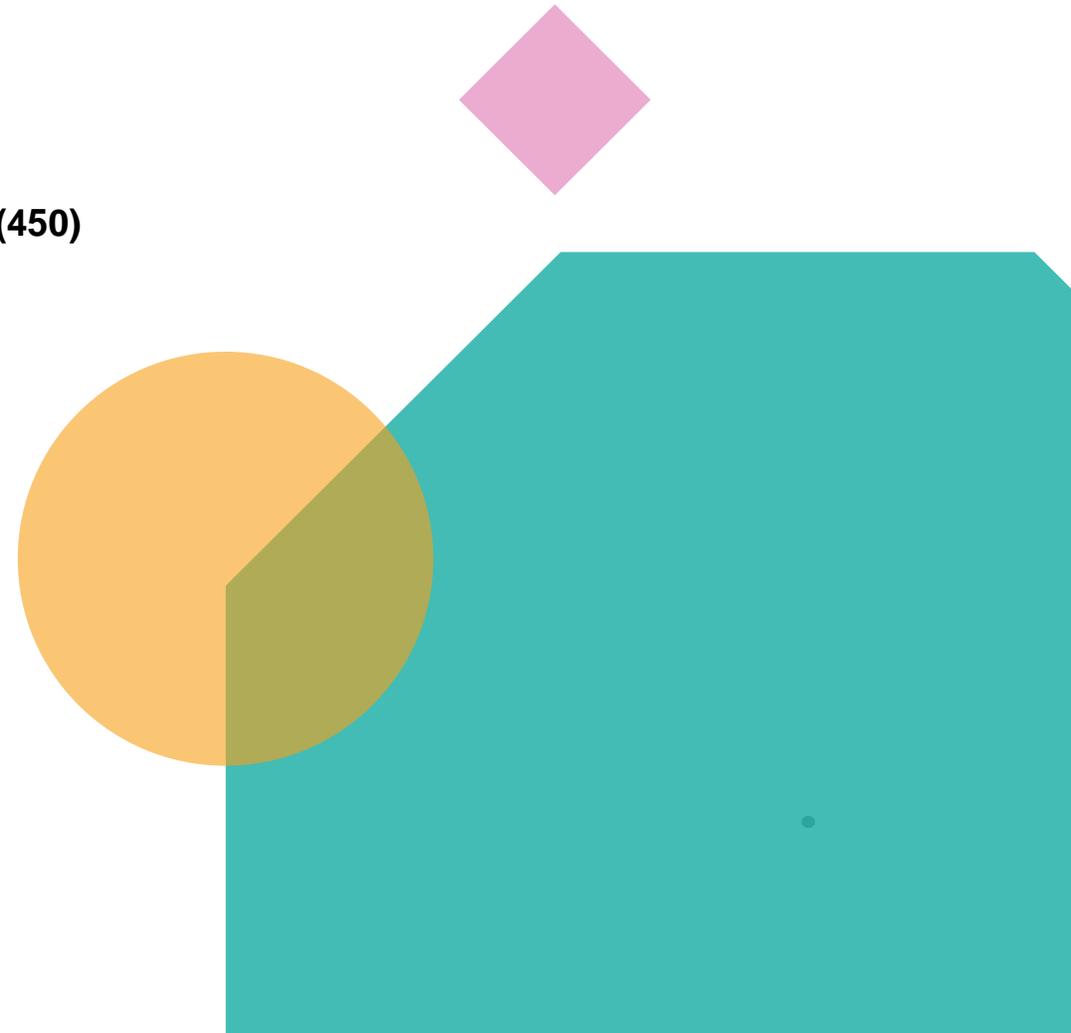
Hospitality & Catering

KS5 - Level 2

6100-20 (603/0356/6) Level 2 Technical Certificate in Professional Cookery **(450)**

6103-20 (603/0370/0) Level 2 Technical Certificate in Food and Beverage Service **(450)**

7178-20 (603/0360/8) Level 2 Technical in Food Preparation and Service **(450)**

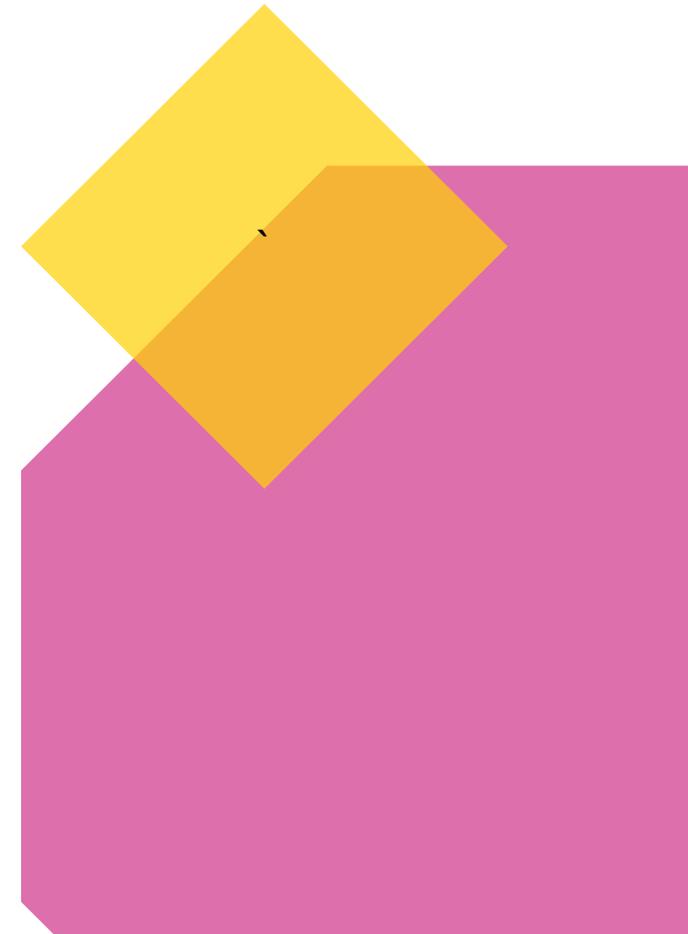


6100-20 Certificate in Pro Cookery

450 GLH

Mandatory

- 201** Safe working practices for the hospitality industry **30**
- 202** Introduction to professional cookery **30**
- 203** Tools and equipment used in professional cookery **30**
- 204** Boiling, poaching and steaming **90**
- 205** Stewing and braising **60**
- 206** Baking, roasting and grilling **120**
- 207** Deep frying and shallow frying **30**
- 208** Producing cold food products **30**



6103-20 Certificate Food & Beverage Service

450 GLH

Mandatory

- 201** Introduction to the hospitality industry **30**
- 202** Principles of customer service **60**
- 203** Safe working practices for food & beverage services **30**
- 204** Menu knowledge **60**
- 205** Food service **90**
- 206** Beverage product knowledge **60**
- 207** Beverage service **90**
- 208** Finance for food & beverage businesses **30**



7178-20 Food preparation & service

450 GLH

Mandatory

- 201** Safe working practices for the hospitality industry **30**
- 202** Introduction to the hospitality industry **30**
- 203** Tools and equipment used in food preparation and service **60**
- 204** Savoury products **120**
- 205** Desserts, cakes, biscuits and pastry products **60**
- 206** Beverage preparation **60**
- 207** Food and beverage service **90**

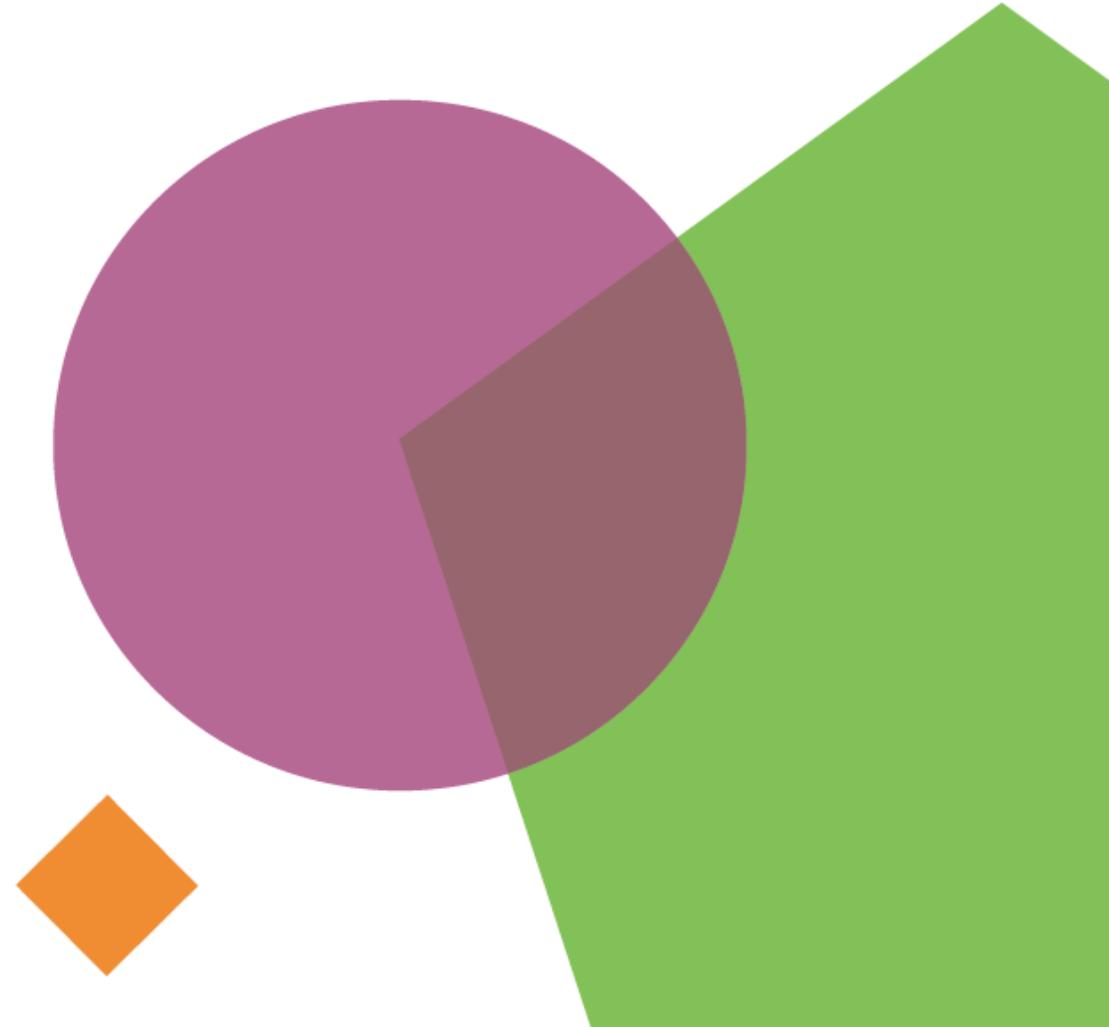


Technical Qualification

Resit Opportunities

Element	Component	Resit Rules
Technical Qualification	Examination	<ul style="list-style-type: none">• One resit opportunity
Technical Qualification	Practical Assignment	<ul style="list-style-type: none">• Opportunity for learners in exceptional standards to rework assignment before submission• One resit opportunity in next academic year• If resitting, it must be a new task
Technical Qualification KS5	Employer Involvement	<ul style="list-style-type: none">• No resit opportunity (not assessed)• Opportunity to resubmit based on feedback from City & Guilds

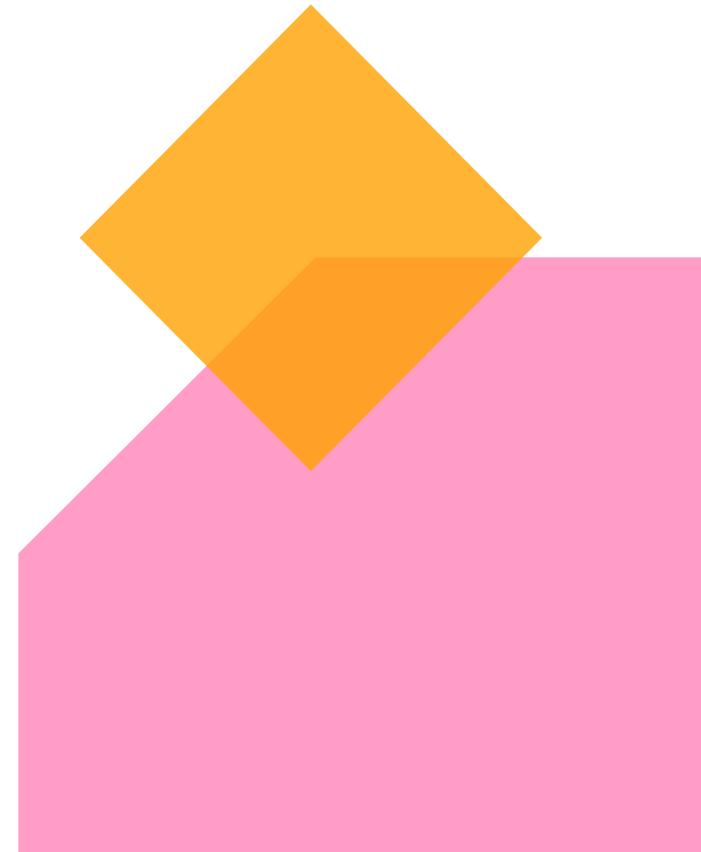
Synoptic Assignment



Sample synoptic assessment

Level 2 Technical Certificate in Professional Cookery

Your employer is tendering to provide the catering for an end of season presentation dinner at a local football club. They have requested a sample menu (consisting of three courses) is produced before agreeing the contract. You are required to plan for and produce two portions of this three course meal. Your supervisor will provide you with the menu and recipe specifications. You must produce a written evaluation of your performance, based on your own reflections.



Technical exam



Assessment example – external test

6100-33 Level 3 Advanced Technical Diploma in Professional Chefs (Kitchen and Larder)

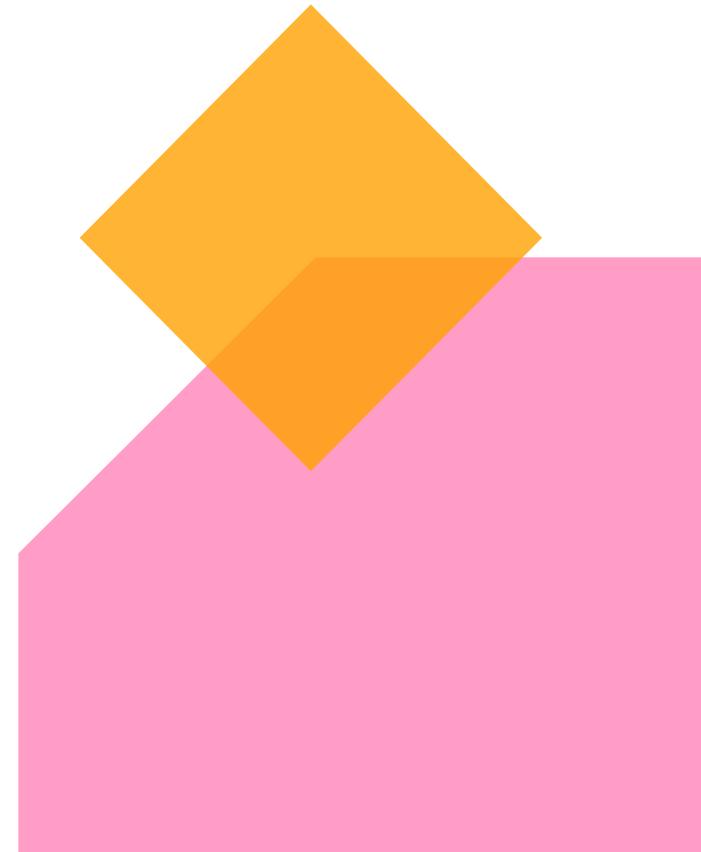
Give two uses of hollandaise sauce. (2)

1.
2.

Lemon sole has just been delivered by a supplier.

Explain how the lemon sole should be stored prior to preparation. (6)

.....
.....
.....



Technical Qualifications Employer Involvement



Technical Qualifications

Employer Involvement

What is considered 'meaningful' Employer Involvement?

YES	NO
<p data-bbox="598 604 1251 675">It must relate to mandatory content of qualification and could include the following;</p> <ul data-bbox="598 743 1289 982" style="list-style-type: none">• structured work experience / work placements• adapted / locally set tasks and assessments• practical activities / visits• guest lectures / master classes from employers• employers acting as expert witnesses during assessment	<p data-bbox="1327 604 1964 704">The following activities, whilst valuable, do not meet the requirement for meaningful employer involvement;</p> <ul data-bbox="1327 743 2028 1253" style="list-style-type: none">• employers' or industry practitioners' input to the initial design and content of a qualification;• employers hosting visits, providing premises, facilities or equipment;• employers providing talks or contributing to delivery on employability, general careers advice, CV writing, interview training etc;• attendance at career fairs, events or other networking opportunities;• simulated working environments e.g. hairdressing/beauty internal salons (RWE)• employers providing students with job references

Technical Qualifications Moderation



Technical Qualifications

Moderation

- For synoptic practical assignments, internal centre marking goes through the process of **moderation**.
- Moderation is where City & Guilds review a sample of centre marking to ensure that it is consistent and meets agreed standards.
- Where it does not, moderators will make adjustments to centre marks, or the work will be remarked completely, before final marks are released.



*In most instances work will be submitted digitally and moderated remotely. For some qualifications a moderator may be required to visit the centre.

Technical Qualifications

Visiting Moderation

For certain qualifications ephemeral evidence plays a significant part in the assessment and evaluation of candidate performance. In these cases, the online moderation may be supported with a visit to the centre by the moderator



The objective of this visit is to:

- Ensure that evidence gathered by the tutor during the practical sections of the synoptic assessment is sufficient, valid and reliable enough to support marking or moderation
- Allow the independent collection of evidence by the moderator providing a benchmark against which to compare the tutor-produced evidence



The Moderation support team will contact the centre to find out when they will be undertaking the practical sections of the assessment. They will then agree the dates with the centre that the visit will take place after consulting the moderators.

Please note – this visit must take place in order for moderation to take place and final results to be issued. Centres and moderators will work together to ensure that this takes place

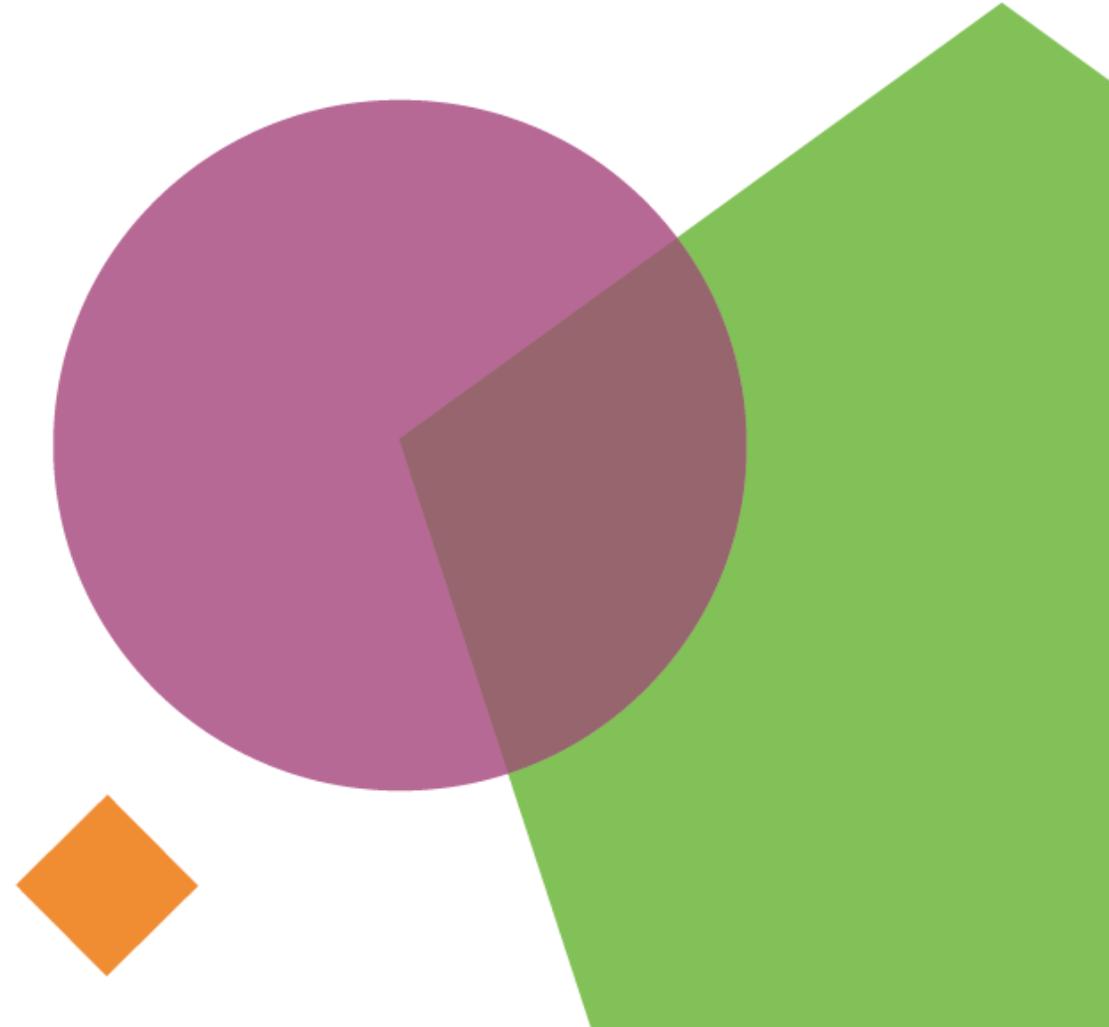
Key assessment dates 2017

Event	Date
Synoptic assignments released to centres	4 Sept 2017
Opening of learner registration window	4 Sept 2017
Deadline for learner registration	3 Nov 2017
Booking window for Feb/Mar exams series	Immediately following learner registration
Booking window for synoptic assignments, optional units and employer involvement (KS5 only) open	Immediately following learner registration
Deadline for booking Feb/Mar exam series	30 Nov 2017

Key assessment dates 2018

Event	Date
Deadline for booking synoptic assignments, optional units and employer involvement (KS5 only)	12 Jan 2018
Synoptic assignments released to learners	5 Feb 2018
First exam series	Feb/Mar 2018
Results of first exam series	Six weeks following exam
Booking window for May/June exam series opens	One month before second exam
Booking window for May/June exam series closes	One week later
Deadline for submitting evidence and marks onto Moderation Portal for synoptic assignments	18 May 2018
Second exam series (for resits)	May/June 2018
Deadline for submitting evidence and grades onto Moderation Portal on optional units (if applicable) and employer involvement (KS5 only)	18 June 2018
Final results available	18 Aug 2018

Technical Qualifications Qualification Approval Process (QAP)



Technical Qualifications

Approval, registration & booking

Approval

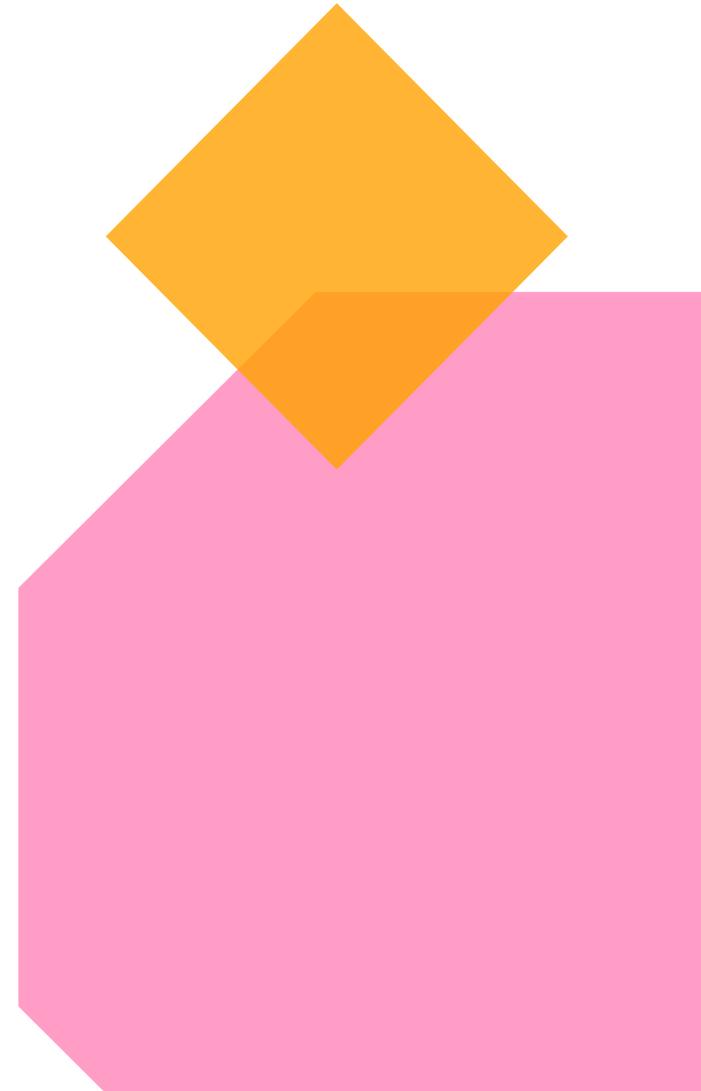
- Approved centres – Qualification Approval Process (QAP)
- New organisations – Centre Approval Process (CAP)
- Approval visit – all centres
- Approval visit & employer involvement plan check - KS5 only

Registration

- Learners registered as normal through Walled Garden

Approval

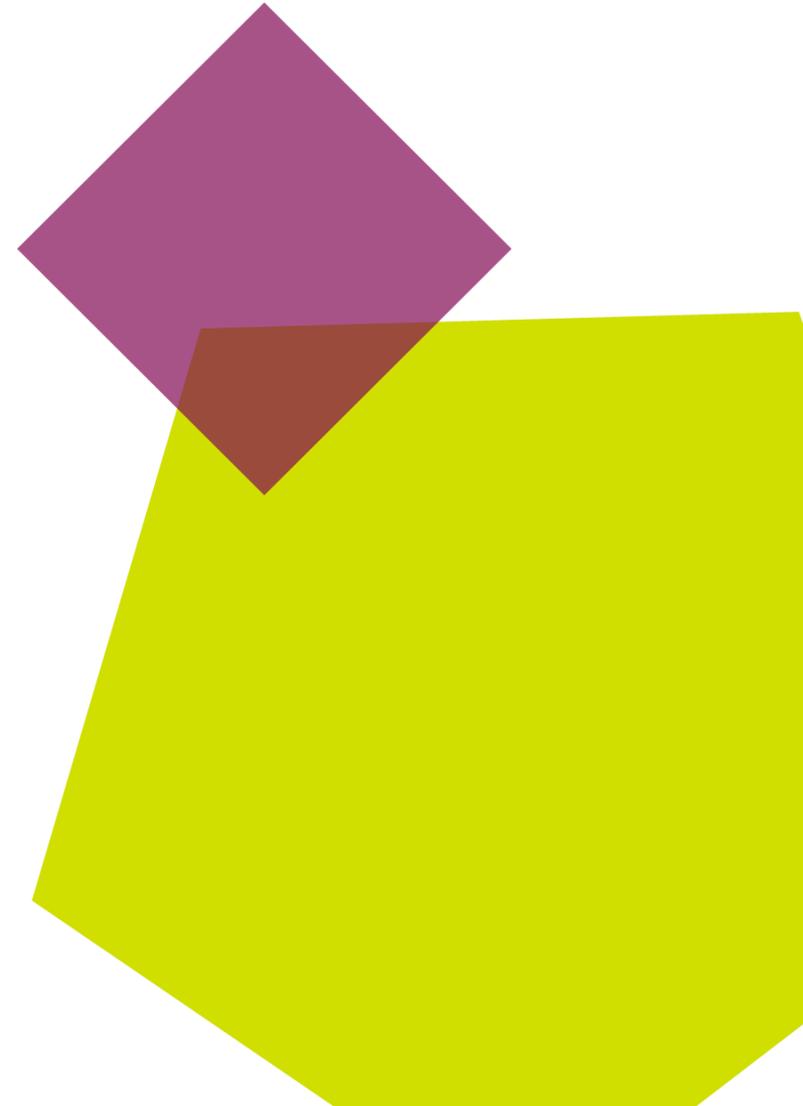
- Centres must book learners for assessments in the year that they will complete them (synoptic assessment & external assessment)
- Two booking windows – November & January
- Learners booked for synoptic practical assignment
- Learners booked through Evolve for external assessment (dated entry)



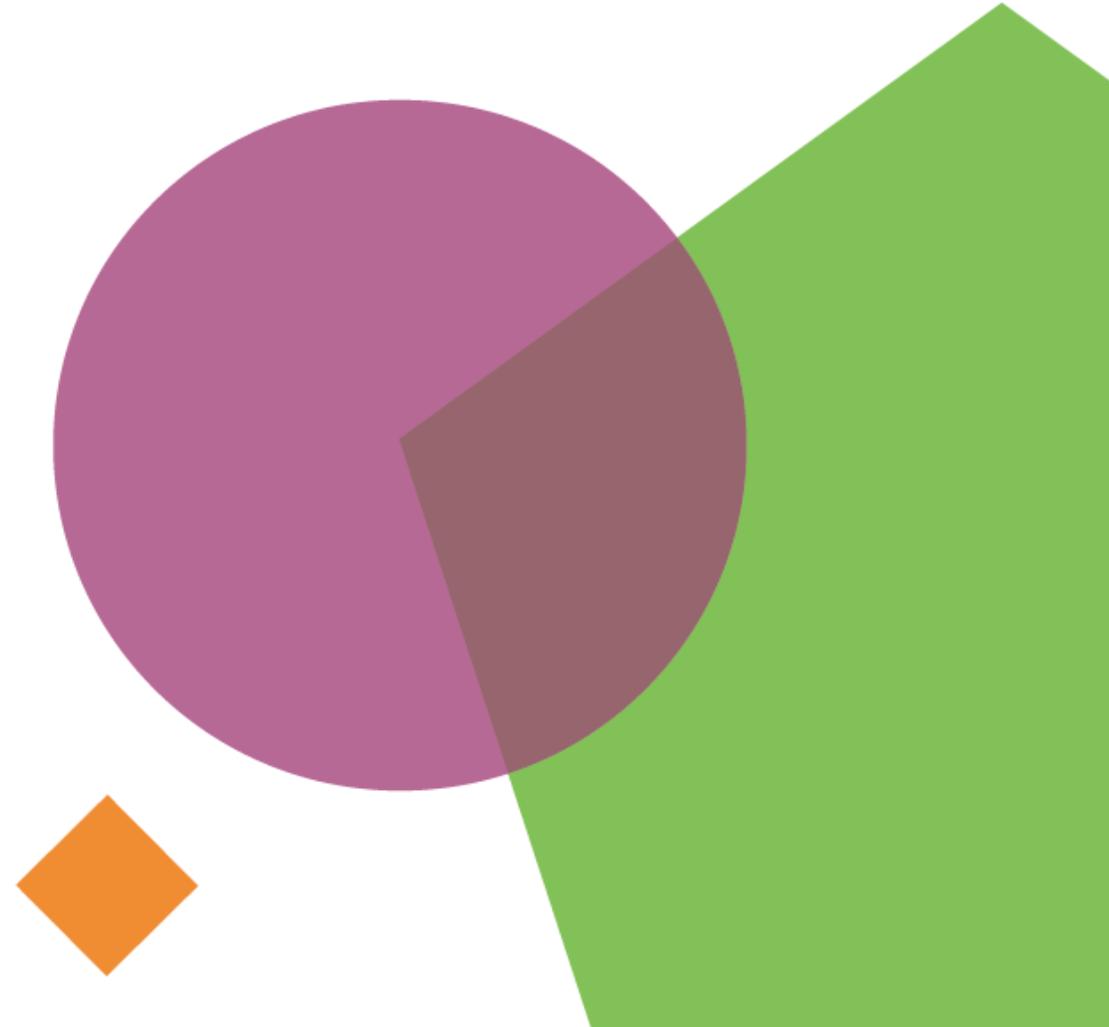
Timelines for Switching in 2017

Good News...

Centre's approved to deliver City & Guilds Level 3 Technical Qualifications will now automatically gain approval to deliver the equivalent Level 2 Technical Qualifications

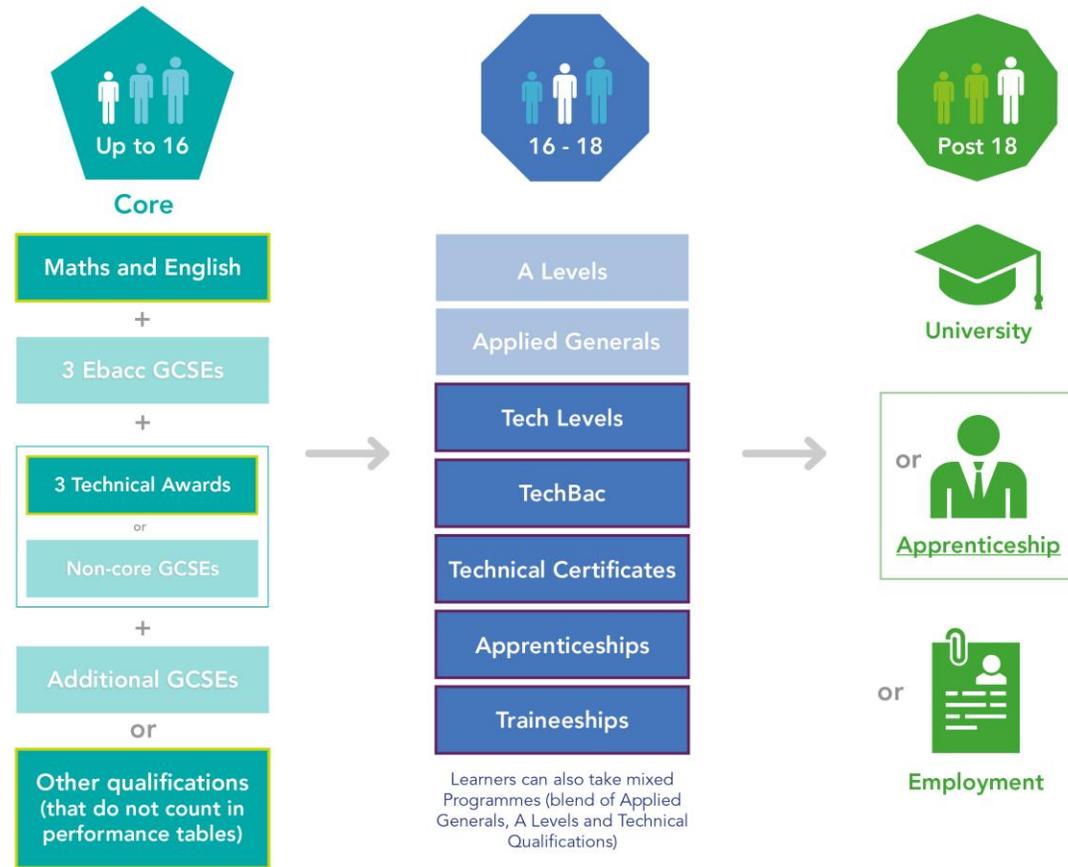


Technical Qualifications Progression



New progression routes

14-19 Progression routes



Options outlined indicate where City & Guilds offer qualifications and services to support progression

UCAS points – new points system

Technical Levels

City & Guilds Level 3 Advanced Technical Diploma (450) Grade Tariff points		
1 A Level = 450 GLH	Current UCAS tariff 2016	New UCAS tariff 2017
D*	140	56
D	120	48
M	80	32
P	40	16

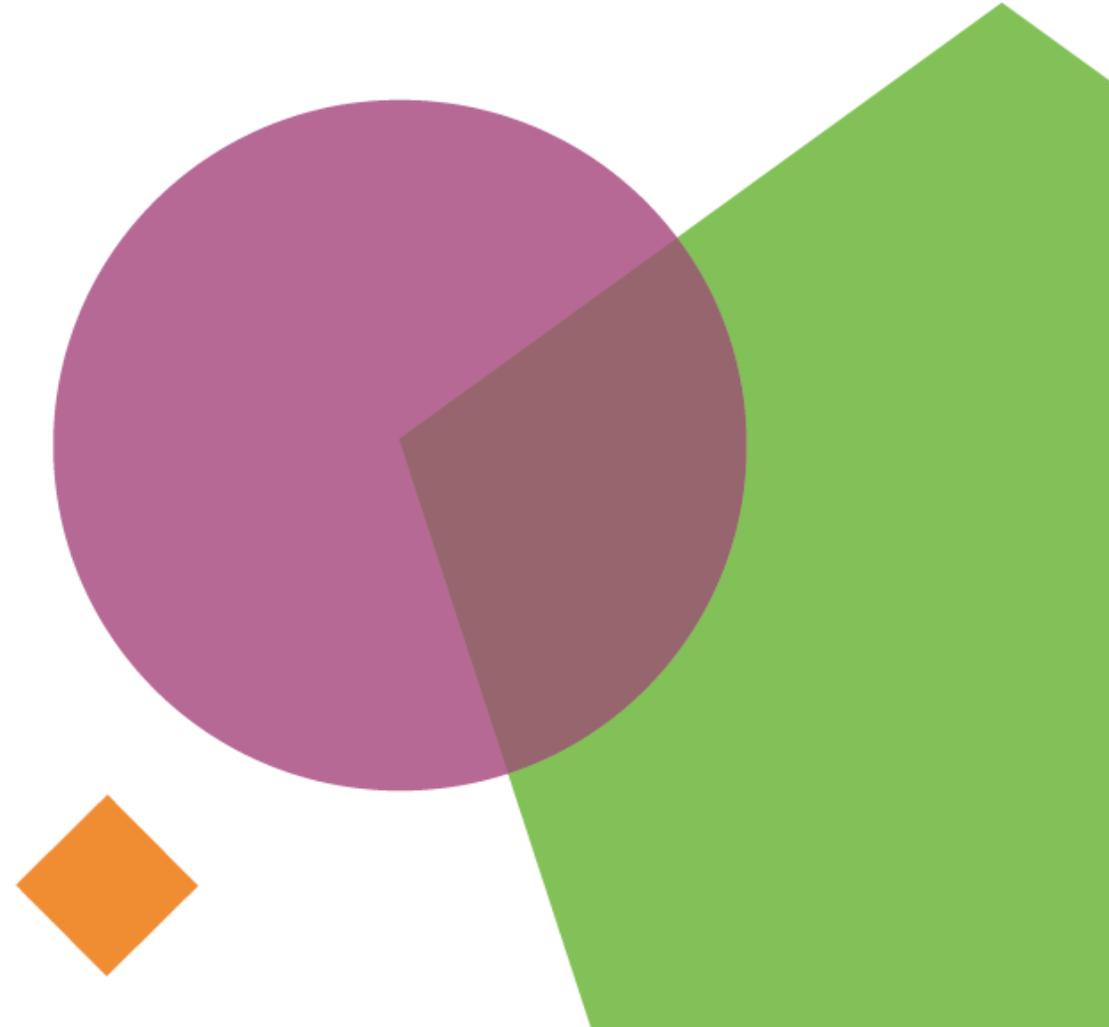
City & Guilds Level 3 Advanced Technical Diploma (540) Grade Tariff points		
1.5 A Level = 540 GLH	Current UCAS tariff 2016	New UCAS tariff 2017
D*	210	84
D	180	72
M	120	48
P	60	24

Grade	Level 3 Extended Project Qualification	Using And Applying Mathematics (Core Maths)
A*	28	
A	24	20
B	20	16
C	16	12
D	12	10
E	8	6

A Level equivalents

UCAS points	A Level
56	A*
48	A
40	B
32	C
24	D
16	E

Technical Qualifications Resources



Resources available



Key documentation and videos :

- employer involvement guide.
- handbooks.
- sample assessments.
- holistic delivery and assessment guide.
- academic planners.
- exam calendar.



Introductory videos to:

- introduction video.
- academic planners.
- moderation.
- assessment.
- quality and approval process.



Supporting information:

- sector slides.
- sector flyers.
- 14-19 guide.
- feltag mapping.
- Ofsted mapping.
- understanding performance points.

Information guides



Moderation Portal Centre Guide

This new guide supports centres using the Moderation Portal, our online platform used in the delivery of Technical Qualifications. The Moderation Portal allows centres to upload marks and evidence for the components of the Technical Qualifications.



Employer Involvement Centre Guidance

This helpful guide breaks it down for you what is really required from centres in terms of employer involvement including What is 'meaningful' employer involvement? What does good practice look like? What kind of evidence is required?



Marking and Moderation Guide

All you need to know about the City & Guilds marking and moderation process for Technical Qualifications.



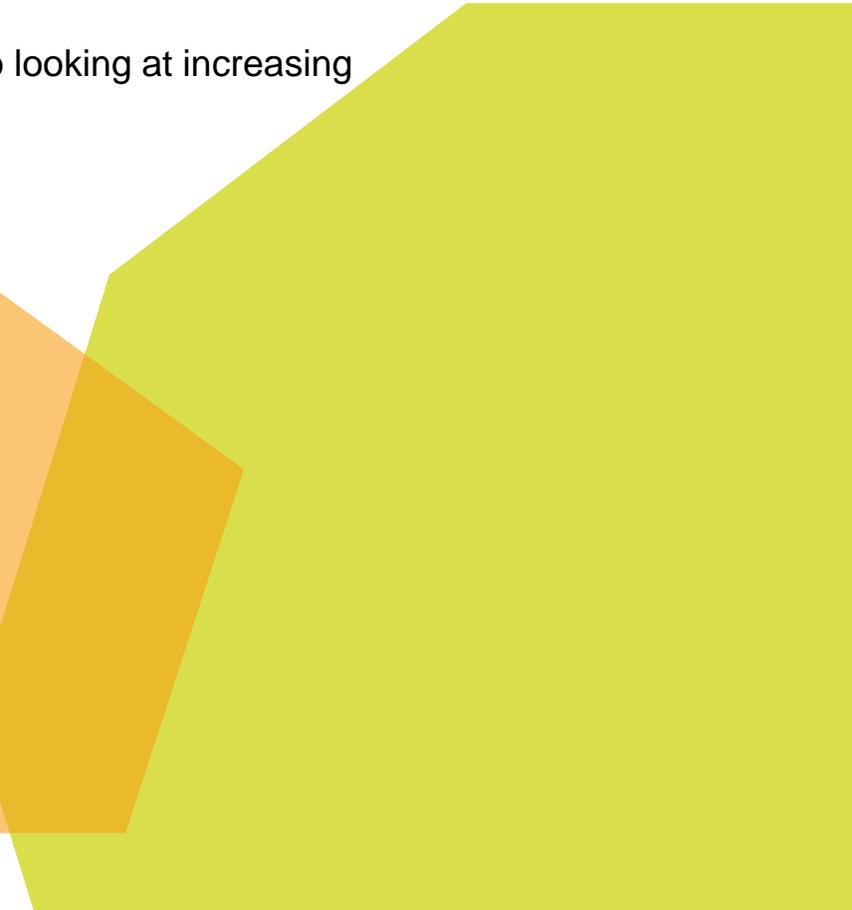
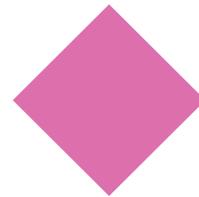
Teaching Learning and Assessment Guide

This handy guide breaks down the differences between QCF qualifications and the new Technical Qualifications. It also provides useful information on supporting excellent teaching, learning and assessment.

Professional Cookery

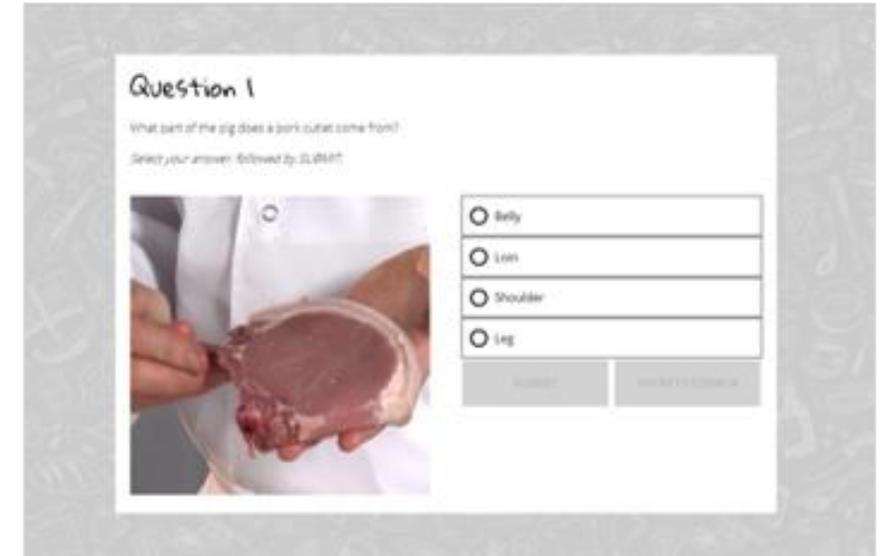
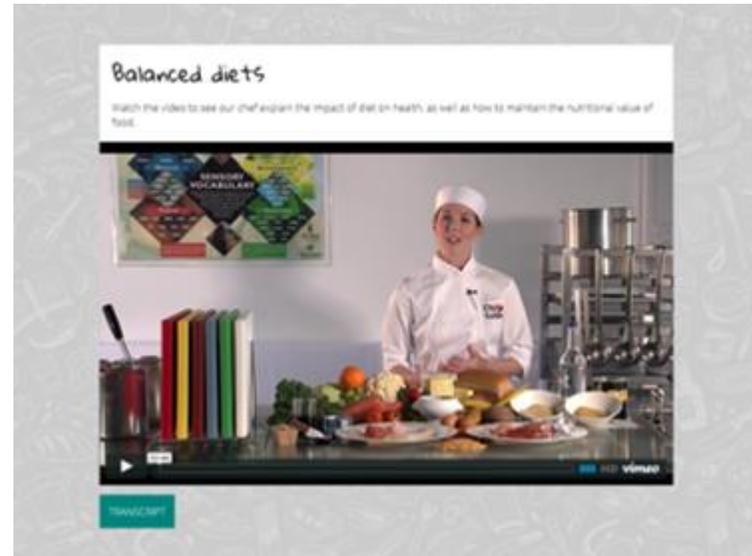
Digital Learning

- Available on the SmartScreen platform resources for, **6100-30 Level 3 Advanced Technical Diploma in Professional Cookery (450)** qualification. Tutor resources including schemes of work, powerpoints, sample assessments etc.
- For **delivery September 2017** Level 2 resources are planned for 6100-20 to be available. Also looking at increasing Level 3 units available to cover 6100-31,6100-32 and 6100-33.



Units Covered

- Legal and social responsibilities in the professional kitchen
- Financial control in the professional kitchen
- Stocks, soups and sauces
- Fruit and vegetables
- Meat and offal
- Poultry
- Fish and shellfish
- Farinaceous dishes
- Desserts and puddings
- Paste products
- Biscuits, cakes and sponges
- Fermented products
- Chocolate products



Questions?

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