

Hospitality and catering

**Qualification
Number**

Qualification Number 6100,6103,6106,7178

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Every

News

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Latest News

City & Guilds now have 95 new Technical Qualifications approved to appear on the 2019 Performance Tables, across a wide range of sectors, levels and sizes available. The following Hospitality & Catering qualifications have now been approved for first delivery 2017.

DfE update - Level 2 Technical Certificates in Hospitality and Catering

The following new Hospitality and Catering technical qualifications have now been approved by the DfE for 1st teaching September 2017.

City and guilds qualification number	Title and level	Ofqual accreditation number	GLH	TQT
6103-20	Level 2 Technical Certificate in Food Preparation and Service	603/0370/0	450	720
6100-20	Level 3 Advanced Technical Diploma in Professional Cookery	603/0356/6	450	720
7178-20	Level 2 Technical Certificate in Food Preparation and Service	603/0360/8	450	720

For the **Level 2 Technical Certificate in Food and Beverage Service** the teaching programme must cover the content detailed in the structure below:

unit number	Unit title	GLH
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

For the **Level 2 Technical Certificate in Professional Cookery** the teaching programme must cover the content detailed in the structure

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

For the **Level 2 Technical Certificate in Food Preparation and Service** the teaching programme must cover the content detailed in the structure below:

<i>unit number</i>	<i>Unit title</i>	<i>GLH</i>
201	<i>Safe working practices for the hospitality industry</i>	30
202	<i>Introduction to the hospitality industry</i>	30
203	<i>Tools and equipment used in food preparation and service</i>	60
204	<i>Savoury products</i>	120
205	<i>Desserts, cakes, biscuits and pastry products</i>	60
206	<i>Beverage preparation</i>	60
207	<i>Food and beverage service</i>	90

Hospitality and Catering KS4/KS5 Level 2 Technical/Apprenticeship launch

To prepare you for the development of the new level 2 technical qualifications and the new apprenticeship occupations we will be running a series of events throughout the country. (Some events may differ please see content and timings of each individual event). Please book for each event via the events page on City & Guilds website. If you wish to attend am and pm sessions you will need to book individually for each event.

<http://www.cityandguilds.com/what-we-offer/centres/improving-teaching-lea>.

Morning session will concentrate on new technical qualifications with a specific look at L2 standards, standardisation, resources and available support.

Introduction and aims of the day

Level 3 technical

Level 2 technical

Standardisation

Support and Resources

Afternoon session will look at our apprenticeship offer and support you in preparing learners to the Gateway and End point Assessment.

Introduction and aims of the day

New apprenticeship standards

City & Guilds offer

Support and Resources

Networking

Date	Venue	Time	Content
TBC	<i>Scotland</i>	<i>TBC</i>	<i>TBC</i>
19th May	<i>South West Chichester College</i>	<i>9.30 – 12.30 1.00 – 3.00</i>	
22nd May	<i>Ireland City & Guilds Office Belfast</i>	<i>14.30-16.30</i>	<i>Technicals update session</i>
24th May	<i>Republic of Ireland Marshalsea Room, The Grainstore, Roe</i>	<i>11.00-14.00</i>	<i>City & Guilds offer Curriculum planning Technicals</i>

	<i>Lane, The digital Hub (Digital Depot) Thomas Street, Dublin, Copunty Dublin, D08 KC81</i>		<i>Support & Resources</i>
7th June	<i>South West City & Guilds office Taunton</i>	<i>9.30 – 12.30 13.00 – 16.00</i>	<i>Technicals Apprenticeships</i>
8th June	<i>Wales City & Guilds office Cardiff</i>	<i>9.30 – 12.30 13.00 – 16.00</i>	<i>Technicals Apprenticeships</i>
9th June	<i>North Wales Coleg Landrillo Llandudno Road Colwyn Bay LL28 4HZ</i>	<i>9.30-12.30 13.00-16.00</i>	<i>Technicals Apprenticeships</i>
9th June	<i>Midlands West Nottingham</i>	<i>10.00 – 12.00 1.00 – 3.30</i>	<i>*Apprenticeships (am)</i>
15th June	<i>Derbyshire Chesterfield Chesterfield College Infirmary Road Chesterfield S41 7NG</i>	<i>9.30 – 12.30 13.00 – 16.00</i>	<i>Technicals Apprenticeships</i>
16th June	<i>London City and Guilds Office</i>	<i>9.30 – 12.30 13.00 – 16.00</i>	<i>Technicals Apprenticeships</i>
TBC	<i>North East Durham</i>	<i>9.30 – 12.30 1.00 – 3.00</i>	
22nd June	<i>North West West Lancs College The works restaurant</i>	<i>9.30 – 12.30 13.00 – 16.00</i>	<i>Technicals Apprenticeships</i>
28th June	<i>Webinar</i>	<i>9.30 – 12.30 1.00 – 3.00</i>	<i>Update session Details to follow</i>

For booking: <https://www.eventbrite.co.uk>

Apprenticeship standards update – England

New guidance on how the apprenticeship funding will operate

1. *Employers that are too small to pay the levy will have to pay 10 per cent of the training costs, with the remaining 90 per cent paid by the government*
2. *Employers with fewer than 50 people working for them will not have to pay towards training costs of 16-18 apprentices, which will be 100 per cent met by government*
3. *When employers take on a 16-18 apprentice, they will receive £1,000 to “meet the extra costs associated with this”. This would be paid to employers in two equal instalments after three months and 12 months, as under the current funding system. Initially, these payments will be made to employers via their training provider; eventually, the government says this will be paid directly to employers*
4. *Extra support of £2,000 will be available for employers and training providers that take on 16-18 year-olds or young care leavers with an education, health and care (EHC) plan. The employer and provider will each receive £1,000. Employers with fewer than 50 employees will also have 100 per cent of their training costs paid for by government if they take on these apprentice*
5. *The proposed funding system will consist of 15 bands, each with an upper limit ranging from £1,500 to £27,000. All existing and new apprenticeship frameworks and standards will be placed within one of these funding bands, with employers left to negotiate prices with providers*

APPRENTICESHIP FUNDING OVERVIEW

- *Government will contribute £2000 towards the costs of 16-18 apprenticeships – £1000 for the employer, £1000 for the provider.*
- *But for Frameworks only, there is additional transitional funding to support for providers with 16-18 yr. old apprenticeship delivery.*
- *Further funding support and incentives for care leavers, and those with Education and Healthcare plans.*
- *Payment for English and Maths – £471 per qualification, not taken from employers levy – paid for by government direct to provider.*
- *All existing apprenticeship frameworks and standards have been put into one of 15 funding bands from 1st May 2017*
- *There will no longer be any age restrictions to apprenticeship delivery after May 2017*

Seven new apprenticeship standards have been developed for hospitality. They form progressive career pathways, incorporating the knowledge, skills and behaviours employers have defined for today’s industry.

The standards have been designed so that they apply across the sector, allowing organisations to incorporate their own ways of working, products and services into the learning and development, whilst ensuring it meets one national standard.

UPDATE:

Funding for Hospitality and Catering occupations from 1st May 2017.

<i>Commis Chef</i>	<i>£9,000</i>
<i>Team Member</i>	<i>£5,000</i>
<i>Hospitality Supervisor</i>	<i>£5,000</i>
<i>Senior Chef Production</i>	<i>£5,000</i>

City & Guilds will be holding a series of launch events in the spring to support you with the transition from current Frameworks to the New Standards.

What's the difference between apprenticeship frameworks and standards?

Apprenticeship frameworks are being phased out and replaced by Apprenticeship standards for Hospitality from May 2017.

Hospitality standards

The Trailblazer group have developed apprenticeship standards at level 2 and level 3 which have been approved and published by the government.

What's different about the new apprenticeship standards?

To achieve a hospitality apprenticeship, learners must successfully complete:

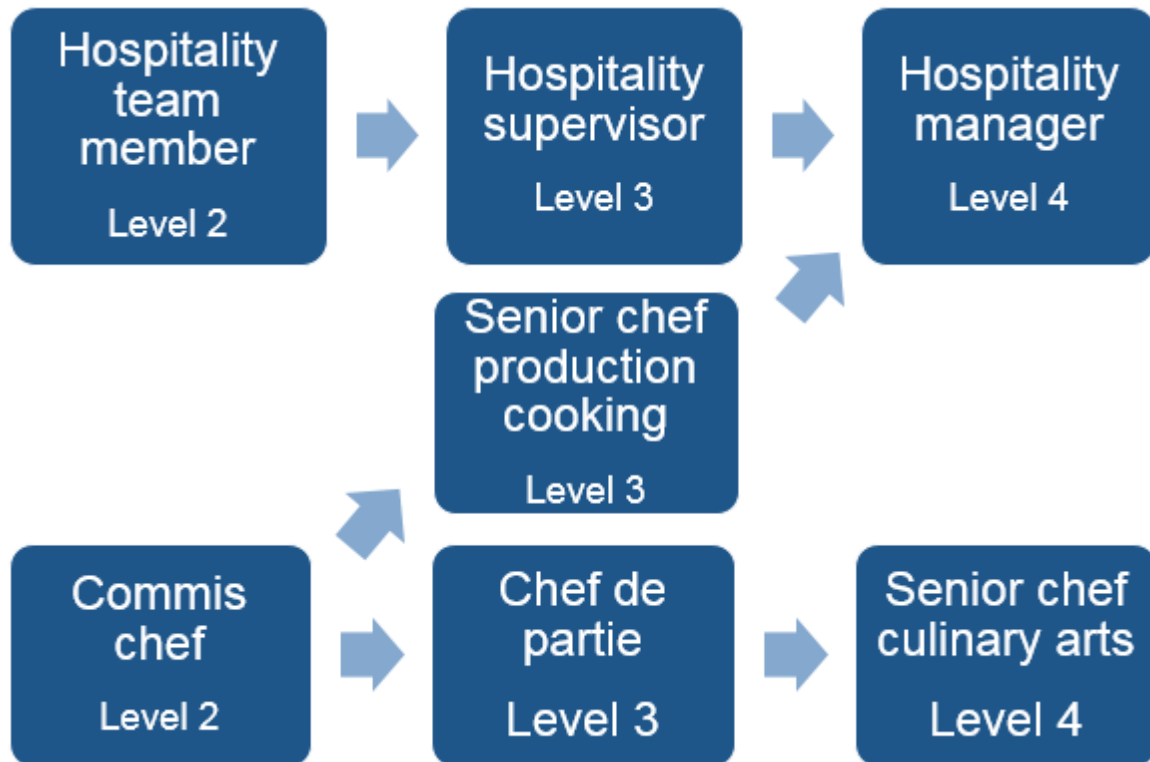
- An end-point assessment carried out by an Independent Apprenticeship Examiner at the end of the apprenticeship*
- Maths and English functional skills at level 1 but learners must also take the level 2 functional skills tests (even if they don't pass them).*

Learners who have achieved Maths and English GCSE at grade A - C are exempted from functional skills.*

- Apprenticeships will be graded at pass or distinction level depending on the learner's performance in the end-point assessment.*

How do I know what learners should be taught?

The Employer's Occupational Brief sets out the detailed information about what learners should be able to do and what they should know and understand for each part of the apprenticeship standards



<http://www.people1st.co.uk/apprenticeships/standards-assessment-plans/hospitality-apprenticeship-standards/>

City and Guilds are currently working on our offer for Hospitality Team Member L2, Hospitality Supervisor L3, Commis Chef L2 and Senior Chef Production L3.

Other news

Springboard UK – We are delighted to announce continued Sponsorship and Partnership with Springboard UK

<https://springboard.uk.net/>

Pace Conference – Tuesday 2nd – Wednesday 3rd May, Liverpool. City and Guilds will be in attendance to answer any questions you may have regarding technical qualifications and the new Apprenticeship occupations.

Craft Guild of chefs

Fifteen years of Craft Guild of Chefs' Graduate Awards celebrated

Entries are open for the Craft Guild of Chefs' Graduate Awards which are celebrating their 15th birthday this year. To celebrate this milestone, Steve Munkley has revealed 15 reasons why young chefs should enter themselves into one of the toughest, but most rewarding challenges, for a young culinary star.

The Graduate Awards are an examination for chefs, aged 23 and under, designed to test and improve the skills which chefs have learnt at college and in their early careers, and take them to the next level. It's a tough examination process with successful chefs completing a paper entry, heats and then final examination. The one-day examination includes a theory paper, butchery and fishmongery tasks as well as creating a 'mystery basket' dish, classic main course and a dessert that will really impress high profile examiners.

To achieve the Graduate Award chefs must achieve a pass mark of 85% or higher and one chef will receive the Highest Achiever Award, with a top mentor being awarded the Employer's Award for Excellence in Training. The Pastry Graduate Award is also back for its second year and the Craft Guild of Chefs is on the hunt for chefs to follow in the footsteps of last year's highest achiever, Kacey Bignell.

15 reasons to enter

- 1. Graduates work with a mentor throughout the process who is there to guide and advise on how to get the most from the whole experience and help hone skills.*
- 2. The event is sponsored by many suppliers who donate amazing prizes for the Graduates including culinary trips, chef experiences and equipment.*
- 3. Those who pass the Graduate Awards exam will join the 53 chefs who are already in the Hall of Fame, a title that lasts a lifetime.*
- 4. There is an opportunity for chefs to achieve the Highest Achiever Award which has been known to project a young chef's career to new levels.*
- 5. All chefs who achieve the Graduate pass mark will have the opportunity to compete in the semi-finals of Young National Chef of the Year (YNCOTY).*
- 6. A Mentor Day is arranged for all finalists to learn from examiners and other industry experts.*
- 7. The Graduate Awards focus purely on developing a chefs' skills and this is something that will help define and progress careers.*
- 8. Chefs will be observed and judged by some of the leading chefs in the UK including Chair of Examiners, Russell Bateman.*
- 9. Each candidate will receive feedback from the examiners on how they performed with advice given for how their skills can be improved.*
- 10. The Graduate Awards examination is an impressive addition to any CV and has helped define careers for previous Graduates.*

11. *Entering the Graduate Awards shows future employers that you have a true commitment to your own career and the industry.*
12. *Many Graduates have seen fantastic progression with the certificate under their belt going on to gain Michelin stars, work in some of the World's top restaurants, be part of the World Skills team and even win the Young National Chef of the Year title.*
13. *Getting through the various stages of the Graduate Awards provides many media opportunities which will help raise a chefs' profile.*
14. *The mystery basket provides young chefs with the opportunity to show their own creative flair away from their workplace kitchens.*
15. *The Pastry Award provides pastry chefs with an opportunity to put their skills to the test and showcase their talent.*

Steve Munkley, founder and organiser of the Graduate Awards said "When I created these awards I wanted to provide an opportunity for young chefs to be pushed into the spotlight. There is so much talent out there and these awards help us find those chefs. I am really proud that the Graduate Awards is celebrating its 15th birthday this year and we're looking forward to discovering who will be the next chefs to join the Hall of Fame."

Chair of Examiners, Russell Bateman added "As a head chef, I look out for young chefs who have the drive and determination needed to pass the Graduate Awards. I've witnessed some amazing talent come through these awards and go on to win national competitions, land fantastic jobs and even work around the world. I'd say to all head chefs to encourage your young chefs to enter as it will only add to your business."

Chefs have until 8th May 2017 to submit their entries and the form can be downloaded or completed online from <http://craftguildofchefs.org/competitions/136>.