



NEW

**TECHNICAL QUALIFICATIONS
IN HOSPITALITY & CATERING**

NOVEMBER 2016

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CHALLENGES AND OPPORTUNITIES

IN HOSPITALITY & CATERING

CHEFS:

In **2014** there were **255,495 jobs**

By **2020** – the predicted job availability is **271,320**

Annual opening of **10,490 jobs** per year

Growing Market of **6.2%**

18% of all learners are 16-24 Y.O.

**OVER 270,000
JOBS BY 2020**

WAITRESSES & WAITERS:

In **2014** there were **351,435 jobs**

By **2020** – the predicted job availability is **372,220**

Growing Market of **5.9%**

64% of all learners are 16-24 Y.O.

Data source: Mides data 2013 statistics: Working futures report published in March 2014 by Ukces

MEETING THE CHALLENGE WITH THE CITY & GUILDS TECHBAC

TechBac is a unique combination of:

TECHNICAL SKILLS



WORKPLACE SKILLS

New employer recognised City & Guilds Technical Qualifications;

- Designed to meet the latest education reforms
- Relevant to industry needs
- Rigorous, high quality practical learning with outcomes in mind
- Supporting progress to Further Education, University or employment

City & Guilds Workplace Skills is a blended approach to developing transferable and social skills;

- Develop, accredit and showcase workplace skills, to enrich learners' CVs
- Help learners to feel confident and ready for work
- Track learner engagement and progress to optimise performance
- Aligned to changes in policy and digital delivery
- Support to embed in delivery

To create, recognise and award these attributes and behaviours, we have developed the **Skills Zone**, our gateway to Workplace Skills.

ROUNDED INDIVIDUAL WHO IS:

CONFIDENT, TALENTED, MOTIVATED AND READY TO WORK

THE TECHBAC EXPERIENCE

A HOLISTIC PROGRAMME DESIGNED FOR SUCCESS

KNOWLEDGE & UNDERSTANDING



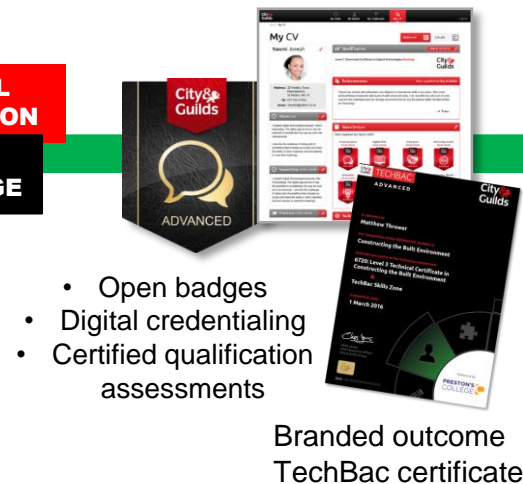
Technical Skills
Practical learning
(Technical Qualifications)

HANDS-ON EXPERIENCES



Professional Skills
Blended social learning
(Workplace Skills)

ASSESSMENT & CREDENTIALING



Online CV
Share and showcase

OUTCOME



Targeted skills
Opening doors
to university,
apprenticeships
or into a job

Work ready
With the skills
employers need

A holistic and experiential approach making young people more employable.

NEW TECHNICAL

QUALIFICATIONS

IN HOSPITALITY & CATERING

Built to meet industry needs.

EMPLOYER SUPPORT

DESIGNED WITH LEADING EMPLOYERS

The following employers have provided letters of support for our new technical qualifications in Hospitality & Catering:



CRAFT GUILD
OF CHEFS

KS4 WHAT'S AVAILABLE AND WHEN?

KEY STAGE 4: AVAILABLE FOR SEPT 2016 DELIVERY

Key Stage 4 (KS4) - Level 2

- 6106-20 (601/7244/7) Level 2 Technical Award in Cookery and Service for the Hospitality Industry

Now approved to appear on 2018 DfE Performance Tables.

KEY STAGE 4 (14–16) (LEVEL 2) TECHNICAL AWARDS

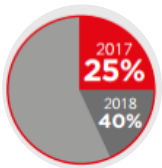


120 GLH (1 x GCSE)
Made up of 30, 60 GLH units

Progression: Provide the foundation for learners to progress to a broad range of academic and vocational qualifications post-16

GRADING: P/M/D/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.

KS5 WHAT'S AVAILABLE AND WHEN

KEY STAGE 5, LEVEL 2 AVAILABLE FOR SEPT 2016 DELIVERY

Key Stage 5 - Level 2

- 600/1986/4 City & Guilds Level 2 Certificate in Professional Patisserie and Confectionery (QCF)
- 601/0711/X City & Guilds Level 2 Diploma in Culinary Skills (QCF)
- 601/0717/0 City & Guilds Level 2 Diploma in Professional Cookery (QCF)
- 601/0993/2 City & Guilds Level 2 Diploma in Professional Food and Beverage Service (QCF)

Now approved to appear on 2018 DfE Performance Tables.

KS5 LEVEL 2 DESIGN PRINCIPLES

EFFECTIVE FROM SEPTEMBER 2017

KEY STAGE 5 (16 - 18) (L2) TECHNICAL CERTIFICATES

360 GLH, 450 GLH
Made up of 30, 60 GLH units

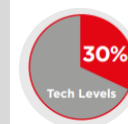
Progression: Enable entry to an apprenticeship, employment or progression to a Level 3 Technical Level Qualification.

GRADING: P/M/D/D*

UCAS points: n/a

Mandatory content and the contribution to overall grade must make up **at least 40%** of the qualification. Where qualifications have one or more pathway, 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

KS5 WHAT'S AVAILABLE AND WHEN

KEY STAGE 5, LEVEL 3 AVAILABLE FOR SEPT 2016 DELIVERY

QAN	TITLE	GLHs
601/7497/3	City & Guilds Level 3 Advanced Technical Diploma in Professional Cookery (450)*	450
601/7462/6	City & Guilds Level 3 Advanced Technical Diploma for Professional Chefs (540)*	540
601/7499/7	City & Guilds Level 3 Advanced Technical Diploma for Professional Chefs (Kitchen and Larder) (450)*	450
601/7498/5	City & Guilds Level 3 Advanced Technical Diploma for Professional Chefs (Patisserie and Confectionary) (450)*	450
601/7370/1	City & Guilds Level 3 Advanced Technical Diploma in Supervision in Food and Beverage Services (450)*	450

Now approved to appear on 2018 DfE Performance Tables.

KS5 LEVEL 3 DESIGN PRINCIPLES

IN LINE WITH DFE QUALIFICATION CHANGES IN ENGLAND

KEY STAGE 5 (16 - 18) (L3) TECH LEVELS

360 GLH, 450 GLH, 540 GLH, 720 GLH, 1080 GLH
Made up of 30, 60, 90 GLH units

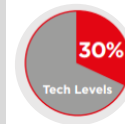
Progression: Enable entry to an apprenticeship or other employment, or progression to a related higher education course.

GRADING: P/M/D/D*

UCAS points: 16 min – 168 max

Mandatory content and the contribution to overall grade must make up **at least 40%** of the qualification. Where qualifications have one or more pathway, 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

UCAS POINTS

ENABLING PROGRESSION TO UNIVERSITY

Grade	Level 3 Advanced Technical Certificate (360)	Level 3 Advanced Technical Diploma (450)	Level 3 Advanced Technical Diploma (540)	Level 3 Advanced Extended Technical Diploma (720)	Level 3 Advanced Technical Extended Diploma (1080)
Distinction*	56	56	84	112	168
Distinction	48	48	72	96	144
Merit	32	32	48	64	96
Pass	16	16	24	32	48

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

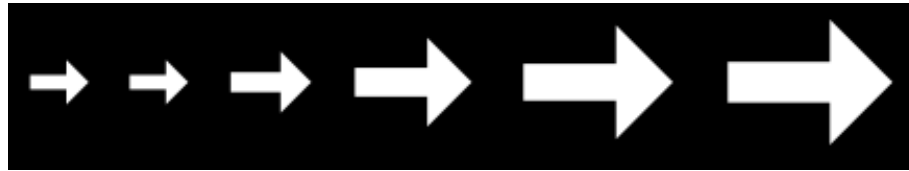
A Level equivalent points

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

- ✓ Adding Core Maths at Level 3 makes TechBac compliant with the Government's new technical baccalaureate measure.
- ✓ Funding uplift may apply

UPCOMING TECHNICAL DEVELOPMENTS

COMING SOON



Key Stage 5 (KS5) - Level 2

- Level 2 Technical Certificate in Professional Cookery*
- Level 2 Technical Certificate in Professional Food & Beverage Service*
- Level 2 Technical Certificate for Cookery and Food Service Operative*

*These titles are subject to change and content to be developed during 2015/16 for submission September 2016

NEW TECHNICAL QUALIFICATIONS ASSESSMENT

Timeframes, support and examples.

CURRENT TIMELINE AND ASSESSMENT DATES

KS4/KS5 LEVEL 2 TECHNICAL AWARDS / CERTIFICATES

DATE	END EXTERNAL EXAM	SYNOPTIC ASSIGNMENT
FEBRUARY: WK OF:1st FEB		SYNOPTIC ASSIGNMENTS RELEASED TO CENTRES
APRIL L2-25th	EXTERNAL END EXAM	
MAY: EXAM-WK OF: L2-30th SYN- WK of: 23 MAY	RESULTS OF 1 st EXTERNAL EXAM	SUBMISSIONS OF MARKS FOR SYNOPTIC ASSIGNMENT & OPTIONAL UNIT EVIDENCE
JUNE L2- 27th	2 ND EXTERNAL END EXAM WINDOW	
JULY L2- 4th		SYNOPTIC ASSIGNMENT MARKS CONFIRMED AND GRADES AWARDED
JULY/AUG L2 – 1st AUG	RESULTS OF 2 ND EXTERNAL EXAM	

CURRENT TIMELINE AND ASSESSMENT DATES

LEVEL 3 TECHNICAL LEVEL QUALIFICATIONS

DATE	END EXTERNAL EXAM	SYNOPTIC ASSIGNMENT
FEBRUARY: WK OF:1st FEB		SYNOPTIC ASSIGNMENTS RELEASED TO CENTRES
APRIL L3-18th	EXTERNAL END EXAM	
MAY: EXAM-WK OF: L3-23th SYN- WK of: 23 MAY	RESULTS OF 1 st EXTERNAL EXAM	SUBMISSIONS OF MARKS FOR SYNOPTIC ASSIGNMENT & OPTIONAL UNIT EVIDENCE
JUNE L3 20th	2 ND EXTERNAL END EXAM WINDOW	
JULY L3 – 4th		SYNOPTIC ASSIGNMENT MARKS CONFIRMED AND GRADES AWARDED
JULY/AUG L3 – 25th JULY	RESULTS OF 2 ND EXTERNAL EXAM	

SUPPORT RESOURCES

WHAT'S AVAILABLE?

DOCUMENTATION AVAILABLE NOW

Qualification pages on cityandguilds.com

- Qualification Handbook
- Sample synoptic assessment
- Sample external end test

QUALIFICATION SUPPORT RESOURCES

- SmartScreen – being updated
- Contextualised maths and English online and paperbased to support cookery

FOOD AND BEVERAGE SERVICES

Assignment

In this assignment you will need to plan, deliver and evaluate a hospitality event. You will need to conduct research, allocate resources, supervise the event and evaluate the success of the event.

You will complete this assignment by;

- Researching, preparing and presenting an event proposal
- Planning and allocating resources
- Completing all pre-event checks
- Supervising and monitoring all aspects of the event
- Evaluating the event and presenting findings

ASSESSMENT EXAMPLE - EXTERNAL TEST

L3 ADVANCED TECHNICAL DIPLOMA IN PROFESSIONAL CHEFS (PATISSERIE AND CONFECTIONARY) (450GLH)

1

a) Give **two** enforcements that can be issued to a food business by an environmental health practitioner

1

2

b) Give **two** reasons why temperature control is important in a professional kitchen.

1

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.....

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2

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.....

.....

c) Describe **one** procedure used to control cross-contamination

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STAY IN TOUCH

TALK TO US

1 TALK TO YOUR BUSINESS MANAGER

2 JOIN THE LINKEDIN COMMUNITY: TECHBAC DEVELOPMENT & DISCUSSION

3 REGISTER FOR AN EVENT (WE RUN SECTOR EVENTS, ADVANCE EVENTS AND CONSULTATIONS)

REGISTER FOR UPDATES AT

[CITYANDGUILDS.COM/TECHBAC](https://www.cityandguilds.com/techbac)