



ALL ABOUT HOSPITALITY & CATERING



All about Hospitality & Catering

Issue 05

May 2018

A newsletter from City & Guilds on education updates in Hospitality & Catering for all nations.

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Apprenticeship training manuals

Chef de Partie now available

Now available on SmartScreen and can be purchased via Walled Garden:

Title: Level 3 Chef de Partie: Apprenticeship Training Manual

Cost: £350 + VAT for annual subscription

Code: SS280917-L3

EPA registration details for new apprenticeship standards.

You can now register your learners for the following hospitality apprenticeship standards. This will give access to the new EPA preparation tool and all registration costs £25.00 per learner. This fee is part of the total EPA cost.

City & Guilds Registration Number	Apprenticeship standard
9081-12	Commis chef
9082-12	Senior chef Production
9083-11	Team Member Food & Beverage
9083-12	Team Member Alcohol Beverage
9083-14	Team Member Food Production
9084-31	Hospitality Supervisor Food & Beverage
9084-34	Hospitality Supervisor Bar
9084-36	Hospitality Supervisor Events

EPA packs and recording documents available

After you have registered your learners you can gain access to our hospitality specific EPA packs stored on the apprenticeship qualification pages. These documents are password protected, with passwords on the walled garden so only available to centres whom register learners with us. Currently available

Commis chef, Senior Chef Production, Team Member and Hospitality Supervisor

For all assessment materials follow links below

9081 Commis chef documents link

9082 Senior Chef Production documents link

9083 Team Member documents link

9084 Hospitality Supervisor documents link.

Apprenticeship funding rules - version 6 changes



The ESFA brought in new funding changes at the end of March. It includes updates on the 20% off-the-job training, the 10% transfer of employer levy funds to other employers and what can be funded in the world of resits and retakes. Our webinar will make the changes clear.

Presented by Bryony Kingsland, UK Funding Officer- Strategy.

Webinar information correct at time of broadcast: 25 April 2018.

[Download Q&A](#)

[Download Webinar slides](#)

Technical Exam past papers March 2018 available now

All the results of the first sitting of the exam have now been published. The past papers, mark scheme and examiner reports are now available on the qualification pages for 6100, 6103, 7178 and 6106.

[Click here](#)

Entry Level Certificate in Food Studies (Entry 2) (3340-02)

Please be advised that the 3340-02 is not open for registrations and the last certification date is 31.10.2018.

Prison network meeting

A specific network meeting has been set up for all hospitality & catering staff whom deliver qualifications within the prison sector regardless of whom they work for. This is to share best practice and consider the changes with the new MOJ contracts. Please book on link below.

13th June Milton Keynes College 10-1pm.

Standards awaiting approval

Level 2 production chef

Level 3 senior chef production (amended version submitted, awaiting approval)

These are now available for consultation so have your say, complete the survey

Click here

Synoptic for 7100 & 7120 for academic year 2018/2019

Notification of synoptic practical assessments for 2018/2019 for Professional Cookery (7100) & Patisserie and Confectionery (7120)

Please be advised of the choice of assessments for the 2018/2019 academic year:

- Candidates registered on 7100 qualifications should be assessed on synoptic assessments C1 & C2.
- Candidates registered on 7120 qualifications should be assessed on synoptic assessment C2.

Supporting Employers

We are planning to organise employer events to support you in ensuring employers feel fully prepared with the changes in apprenticeships and specifically EPA. If you would like to host one and ask some of your employers to attend please contact Jason on Jason.benn@cityandguilds.com. There will be a new employer's webpage coming soon with regular updates and advice and guidance. Please also feel free to direct your employers to Jason whom is happy to answer any queries.

Venues and events we are attending

Please come and say hello!

4th June - Craft Guild Dinner, Grosvenor House
28th June – People 1st Event, UCB Birmingham
5th July – Bristol Hoteliers Meeting
17th July – H&C Expo, Celtic Manor
20th September – Newcastle Hoteliers Meeting
2nd October - Restaurant Show, London

Keep in touch and up to date

For regular updates and further information please follow us on:



Jason Benn - Twitter Link

Jason Benn - LinkedIn Link

Amelia Bodle - Twitter Link

Amelia Bodle - LinkedIn Link



City & Guilds Hospitality & Catering Facebook Link (New this month)

Tell us what you think

All about Hospitality & Catering is a newsletter that brings together all of the key developments from City & Guilds relevant to skills learning across England, Scotland Northern Ireland and Wales. It contains updates on the range of teaching and learning resources we offer, plus relevant public policy or other information we think you might be interested in.

Each edition is numbered, so we can refer back to previous issues or tell you when information has been superseded.

If there's anything else you'd particularly like us to cover or explain more fully in future issues of *All About*, please feel free to drop us a line to jason.benn@cityandguilds.com or amelia.bodle@cityandguilds.com

For specific queries and enquiries please contact our dedicated customer support team: PDCustomerSupport@cityandguilds.com

Thank you for your continued support.

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