

ALL ABOUT HOSPITALITY & CATERING

Issue 24
December 2020



All about Hospitality & Catering

Issue 24

December 2020

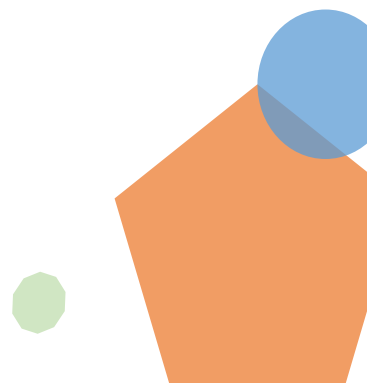
A newsletter from City & Guilds on education updates in Hospitality & Catering for all nations.

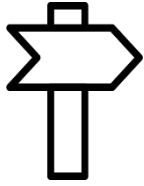
In this issue:

- Qualification offer
- Hospitality & Catering Update Webinars
- VTQ assessment mitigation 20/21
- Adapting assessments
- Apprenticeship and EPA Updates including:
- EPA dispensations
- Commis chef Culinary Challenge reminder
- EPA Assessment process reminder
- EPA support contact details
- Technical Qualification Updates including:
- Technicals Checklist 2020/21
- Scottish License Qualifications
- 7107
- News from you
- Keep in touch and up to date

Please keep updated by ensuring that you are signed up to receive alerts via email, also, that you are continually checking our Covid-19 webpages:

<https://www.cityandguilds.com/covid-19>.





Qualification offer

The updated full list of qualifications including last registration date and certification date can be found [here](#) please remember, do not use this to guarantee that the qualification is funded and check the funding hub for details.

Hospitality & Catering Update Webinars

Update webinars continue to replace any face to face network meetings. We have scheduled in webinars from January 2021 for the next 4 months. These will include any monthly updates on EPA dispensations, Mitigation and qualification developments with always plenty of time for any questions.

DATE & TIME	BOOKING LINK
28/1/2020 15.00 - 16.30	https://attendee.gotowebinar.com/register/7501345924195674382
23/2/2020 10.00-11.30	https://attendee.gotowebinar.com/register/3282792487302881294
24/3/2020 15.30-17.00	https://attendee.gotowebinar.com/register/4462016509069401102
30/4/2020 10.00-11.30	https://attendee.gotowebinar.com/register/6572489496166847758

VTQ Assessment Mitigation 20/21



Mitigation documentation is now available with clear guidance on what is acceptable for each qualification. This will be reviewed in the New Year when there is more clarity on where we may have regional issues on completing qualifications.



Download the guidance here

This guidance should also be used in conjunction with the generic mitigation guidance



Adapting Assessments

Information for centers who are adapting assessments

You must complete, or have completed, the on-line adaptations request form. We also request that, as a matter of courtesy, you inform your EQA that you have submitted the form.

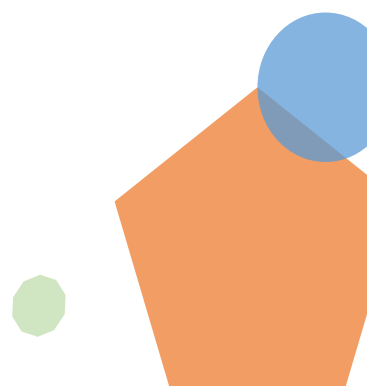
When you have received the CA1, you must then:

1. Upload the IQA sampling plan showing clearly what units have been sampled
2. Make sure that the CA2 – or the IQA sampling plan – shows which learners have been mitigated and which units have been adapted.

This is to enable your EQA to sample units where assessments have been adapted.

Please inform your EQA of any changes relating to the provision of qualifications – this relates to the use of remote delivery and/or assessment of the qualifications.

Please consult the guidance document for full details of the permitted adaptations to the Hospitality & Catering Qualifications



Apprenticeship and EPA Update



EPA Dispensations

People 1st are seeking approval from IFATE to alter the evidence requirements of the EPA dispensations for the practical observations and Culinary Challenge. This is likely to be in place early in the New Year. We will keep you up to date

Commis chef Culinary Challenge reminder

The dessert must include an appropriate garnish from one of the following food groups:

- Cakes, sponges, biscuits and scones
- Pastry
- Secondary cold or hot dessert range.

Chantilly cream and Crème anglais do not meet the requirements.

EPA Assessment Process Reminder

Should an apprentice fail one assessment activity this should be retaken as soon as the apprentice is ready and when practicable for the business. **Should they fail two or more activities a period of further training and development lasting between one and three months must take place before a resit.** When retaking an assessment activity, the maximum grade that can be achieved for that activity is a pass.

Global Certification

Please don't forget that any apprentice on successful completion of a Production Chef, Commis Chef and Chef de Partie standard is entitled to a Global Certification digital badge. To ensure that your apprentice receives their badge please provide their email address on the walled garden when registering them for EPA. Several apprentices continue to miss out on receiving their badges as no email address has been provided.

EPA support contact details



Phone 0844 543 0000 (option 5)




Email us at centresupport@cityandguilds.com

Technical Qualification Update

Technicals Checklist 2020/21

Just a reminder of the below document which can be downloaded [here](#)

Technicals checklist 2020/21					
City & Guilds: cityandguilds.com/technicals			City & Guilds  A City & Guilds Group Business		
Walled Garden: walled-garden.com					
2020			2021		
September	October	November	December	January	February
7 September Learner registrations open Registration	20 October Deadline for learner registrations Registration		11 December Deadline for booking list and second spring exam series (March/April 2021) Registration	4 January Cognitive assignment suite for all Technical Qualifications can be released to learners from 01.01.21 Registration	
7 September Window for clarification queries on cognitive assignments open	20 October Window for clarification queries on cognitive assignments closes		11 December Deadline for booking cognitive assignments, optional assignments and any other centre assessed assignments (if applicable) and Employer Involvement (KS2 only) Registration	19 January Assessments for all KS2 and under problem solvers, except those with 18 October deadline, should arrive at UC23 by 19.01.21 Registration	
7 September Booking period for spring (March/April 2021) and summer (June 2021) exam series opens				21 January Deadline for submitting your Employer Involvement plan for checking or approval (new centres only) Registration	
7 September Booking window for cognitive assignments, optional extra opens (if applicable) and Employer Involvement (if applicable) (KS2 only)					
2021					
March	April	May	June	July	August
1 March Summer exam series begins	26 April Results of the first spring exam series released to centres	10 May Technical second spring exam series released to centres	7 June First day of summer exam series		16 August Final results Level 2, including summer series assessments, assignments and qualification results released to centres and candidates
12 March Final day of the spring exam series	19-27 April KS2 Electrical and Plumbing exams sitting outside of the first and second spring series	17 May Results of KS2 Electrical and Plumbing series exams sent to centres	17 June Deadline for submitting marks and evidence to the Moderation Portal for KS2 and KS2 Level 2 cognitive assignments Registration		26 August Final results Level 2, including summer series assessments, assignments and qualification results released to centres only
15 March Second spring exam series begins		21 May Deadline for booking summer exams series Registration	17 June Deadline for submitting outcomes and evidence to the Moderation Portal on optional assignments and any other centre assessed components (if applicable) and Employer Involvement (KS2 only) Registration		27 August Final results Level 2, including summer series assessments, assignments and qualification results released to centres
26 March Final day of second spring exam series		26 May Deadline for booking KS2 Level 2 and 3 Electrical and Plumbing summer exams Registration	22 June Final day of summer exam series		
		28 May Deadline for submitting marks and evidence to the Moderation Portal for KS2 Level 2 cognitive assignments Registration			
If you have any questions please contact us: technicals.quality@cityandguilds.com T: 0300 303 5352					

Scottish Licence Qualifications

The following new qualification is now available for registrations:

Scottish Certificate for Personal Licence Holders at SCQF Level 6 (7094-11)

Scottish Certificate for Personal Licence Holders (Refresher) at SCQF Level 6 (7094-21)

The following qualifications are now closed for registrations

Scottish Certificate for Personal Licence Holders at SCQF Level 6 (7104-11)

Scottish Certificate for Personal Licence Holders (Refresher) at SCQF Level 6 (7104-21)

The new qualification handbook can be found **here**

The new assessment guides can be found

Here for the 7094-21

Here for the 7094-11

The new personal licence guide can be found **here**

Passwords for the assessment packs and personal license guide are available through the walled Garden



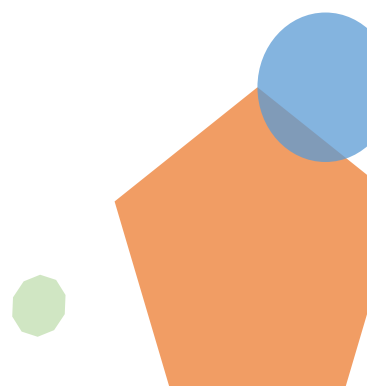
7107

Unit 113 Health & Safety and Food Safety Awareness has been added to 7107-03. This therefore allows learners to achieve the 7107-03 qualification without taking any level 2 units. The level 2 unit 202 is still available.

It is now possible to undertake assessments for 7107 in a domestic kitchen.

The guidance within the assessment pack states

Centres can use specifically designated areas within a centre to assess, for example, basic food preparation. Where possible, the equipment, systems and machinery should meet industrial standards and be capable of being used in normal working conditions. Where centres do not have access to an industrial kitchen, learners may carry out the tasks in a domestic/commercial kitchen. Learners must, however, be able to evidence that they have the necessary knowledge, understanding and skills to meet the assessment criteria within an industrial kitchen setting.



News from you

A passion to inspire have the following going on:

January 7th The Launch of Zest Quest Asia – Tilda Rice 2021 An Inspirational Challenge

March – the release of Royal British Legion Centenary Charity Cookbook (Help the Hero's)

March 30th Young Pastry Chef Final – I hope for 3rd time Lucky – PLEASE!!

May?? – A Very Special Passion Upskill Day at Infusions4Chefs – Great Food and Great Chefs

June / July – We have to have some fun – so Dingley and I – The Dirty Dozen 2021 – 12 teams of 2 chefs and 12 Colleges will be invited to have a lot of fun, cooking and raising money for a special charity – click here - **Pig World Article - Dingley Dell - Passion to Inspire - The Dirty Dozen**

Summer - Upskill Day with Matthew Hoggard – one of England's greatest bowlers and can cook on a good day – and a few other mates

Dates for your diaries

7th January 2021 The Launch of Zest Quest Asia – Tilda Rice 2021

25th February 2021 Pace Annual Conference – venue TBC/Likely to be remote

Merry Christmas and a Peaceful New Year




Jason and Amelia would like to thank you all for your patience and support of City & Guilds throughout this trying year. They appreciate the time and effort everyone has put into developing remote learning, assessment and support of the learners. Here's hoping 2021 is much more peaceful.



Keep in touch and up to date

For regular updates and further information please follow us on:



		
	Jason Benn - Twitter Link	
	Jason Benn-Instagram Link	
	Jason Benn - LinkedIn Link	
	Amelia Bodle - Twitter Link	
	Amelia Bodle - Instagram Link	
	Amelia Bodle - LinkedIn Link	

City & Guilds Hospitality & Catering Facebook Link

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 centresupport@cityandguilds.com or **0844 543 0000**

Thank you for your continued support.

Every effort has been made to ensure that the information contained in this publication is true and correct at time of going to press. However, City & Guilds' products and services are subject to continuous development and improvement and the right is reserved to change products and services from time to time. City & Guilds cannot accept responsibility for any loss or damage arising from the use of information in this publication. © 2018. The City and Guilds of London Institute. All rights reserved. City & Guilds is a trademark of The City and Guilds of London Institute, a charity established to promote education and training registered in England & Wales (312832) and Scotland (SC039576).