

# ALL ABOUT HOSPITALITY & CATERING

Issue 22  
June 2020



# All about Hospitality & Catering

## Issue 22

### June 2020

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

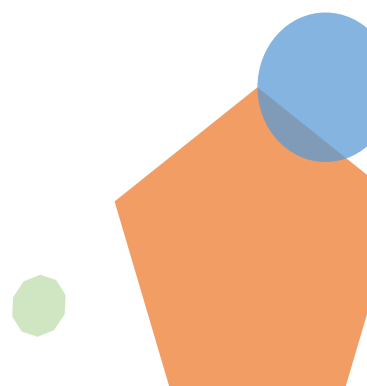
#### In this issue:

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**These newsletters will now revert back to bi- monthly, as we head towards the summer break.**

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>.**





## Supporting customers – Covid-19

We understand that these are extraordinary and unprecedented times, and we are working closely with education providers, employers and governments to monitor the Covid-19 situation, and putting in place measures to support our employees, customers and stakeholders

We appreciate that as your situation changes you will have many questions and concerns on delivery and supporting your learners and apprentices. From end-point assessment events to specific queries on certification or finance, we are on-hand to guide you through this difficult time.

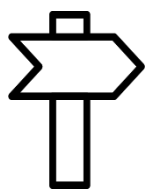
### Committed to supporting you

We are committed to supporting you, your staff and your learners in coming to terms with home working. We are making the following digital resources available to our customers:

- eLearning materials to support the management of Covid-19
- platforms and content to support distance learning **FREE of CHARGE** access to Professional Cookery eLearning
- end-to-end solutions for apprenticeship delivery
- tools to help apprentices work with a remote assessor to prepare for end-point assessment (EPA).

These are just some of the topics that we can support you in exploring further....in order to access the relevant links please use our City & Guilds website

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



## Hospitality & Catering Surgeries

Online Surgeries are now replacing any face to face network meetings. These are planned to continue in July. At each surgery you will have the opportunity to ask any questions relating to that topic. Please book onto all surgeries which may be applicable to you.

Date and Timings	Title and Content	Booking Link
Thursday 2 July 2020 10.30- 12.00	EPA Dispensation Q&A session	<a href="https://attendee.gotowebinar.com/register/8400893766491013646">https://attendee.gotowebinar.com/register/8400893766491013646</a>
Thursday 9 July 2020 14:00- 15:30	Getting students back into practical kitchens	<a href="https://attendee.gotowebinar.com/register/5668254428389240076">https://attendee.gotowebinar.com/register/5668254428389240076</a>



## **VTQ Assessment Mitigation**

Please ensure you are using the most up to date mitigation guidance for the Hospitality & Catering qualifications as of the end of June this is version 1.4 and can be found on the link below

**<https://www.cityandguilds.com/covid-19/mitigation-approaches-for-vrqs-nvqs>**.

## **VTQ Hospitality & Catering FAQs**

These are now available to download on the link above and stored in the same place as the Hospitality & Catering Mitigation document.



# Apprenticeship and EPA Update



## EPA Dispensations

All documentation required for the dispensations has now been released on the relevant standards web pages please look under documents, EPA then the dispensation documents section. A recorded webinar is available advising you of what our requirements are to ensure you provide us with the correct evidence. This can be viewed here

**<https://www.youtube.com/watch?v=QuGbM9N1J9E&feature=youtu.be>**.

## Remote Invigilation for EPA tests

The End Point Assessment tests for all the hospitality standards can be undertaken and invigilated remotely. Detailed guidance has been provided and you will need to complete a short application form. Please follow the link to access the form and the guidance.

**<https://www.cityandguilds.com/covid-19/epa/online-tests-at-home>**.

## EPA support contact details



Phone [0844 543 0000](tel:08445430000) (option 5)



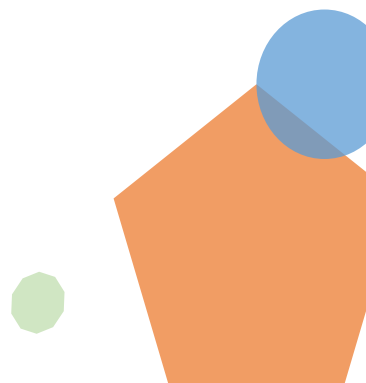
Email us at [centresupport@cityandguilds.com](mailto:centresupport@cityandguilds.com)



## Scottish Licensing (7104)

These qualifications have been extended until 30 November 2020. It is now also possible to deliver the final exam by remote invigilation. If you wish to use this approach please complete the form on the following link

<https://www.cityandguilds.com/covid-19/evolve/tests-at-home#form>



## Competitions

If you think your food tastes as good as it looks,  
then why not enter the  
Zest Quest Asia Summer Challenge?

It's simple!

Cook one dish – a starter, main or dessert –  
inspired by Asia's exciting culinary traditions.

Post a photo of yourself with your dish on  
Facebook or Instagram.

Include a brief caption describing the recipe, why you chose  
the dish and any challenges you faced.

Add the name of your college/university

And most importantly...

Tag @zestquestasia on Facebook or Instagram with  
the hashtag **#ZestQuestAsiaSummerChallenge**

*Open for Entry*

THE COMPETITION IS OPEN TO ALL FULL-TIME STUDENTS WHO ARE  
PERMANENT RESIDENTS OF THE UK BETWEEN THE AGES OF 16-21.  
FIRST PRIZE IS A DINNER FOR FOUR (INCLUDING THE TUTOR/LECTURER)  
BY CYRUS TODIWALA OBE DL. THE RUNNER-UP WILL GET A PACKAGE  
OF MR TODIWALA'S PRODUCTS AND 2 STUDENTS WILL RECEIVE A  
SIGNED COOKBOOK

DEADLINE: 30TH JULY 2020

FOR MORE INFORMATION, CONTACT CHEF MURRAY CHAPMAN  
AT [MURRAY@FIRSTCONTACTUK.COM](mailto:MURRAY@FIRSTCONTACTUK.COM)

*Competing is only the beginning!*

📷 ZESTQUESTASIA






[ZESTQUESTASIA.COM](http://ZESTQUESTASIA.COM)



## 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](mailto:jason.benn@cityandguilds.com) or [amelia.bodle@cityandguilds.com](mailto:amelia.bodle@cityandguilds.com)

For specific queries and enquiries please contact our dedicated customer support team [centresupport@cityandguilds.com](mailto:centresupport@cityandguilds.com) or 0844 543 0000

Thank you for your continued support.

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