

All ABOUT HOSPITALITY&CATERING

Issue 21 May 2020



All about Hospitality & Catering Issue 21 May 2020

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

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These newsletters will continue to be available monthly, so we can keep you up to date regularly at this time.

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 throughout June. 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	Title and	Booking Link
Timings	Content	
Wednesd	VTQ	https://attendee.gotowebinar.com/register/414562213785
ay 4 June	Mitigation	7480462
2020	Assessment	
10.30-	guidance for	
12.00	all centres	
	undertaking	
	VRQs, NVQs	
	and short	
	courses for	
	learners due	
	to complete	
	July 2020.	
Wednesd	MOJ Update,	https://attendee.gotowebinar.com/register/194018213262
ay 10	relevant for	2195467
June 2020	all staff	
10.30-	working	
11.30	within a	
	prison	
	environment	
Tuesday	EPA	https://attendee.gotowebinar.com/register/457808974805
16 June	Dispensation	2113675
2020	S	
10.30-	Apprenticesh	
12.00	ip and EPA	
	dispensation	
	s information	
	for all	
	centres using	
	us for EPA.	

Notification of synoptic practical assessments for 7100 & 7120 for 2020 and 2021



Notification of synoptic practical assessments for 2020/2021

Professional Cookery (7100) & Patisserie and Confectionery (7120)

Each year in May, City & Guilds announce which combination of synoptic tests candidates must be assessed against in the following academic year for the above qualifications. Accordingly, please be advised of the choice of assessments on offer for 7100 and 7120 for the 2020/2021 academic year:

- For candidates registered on 7100 qualifications for 2020/21, we can now confirm that they should be assessed on synoptic assessments C3 & C4.
- For candidates registered on 7120 qualifications for 2020/21, we can now confirm that they should be assessed on synoptic assessment C4.

VTQ Assessment Mitigation



All guidance details have now been released for learners undertaking a qualification with permitted VTQ and due to complete in July 2020. Link below

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

This includes:

- A list of primary mitigation approaches for Ofqual regulated qualifications, by industry.
- A document to support you with providing centre assessment grades for permitted qualifications (calculation/estimation)
- Submission and learners declaration forms (adaptation)
- Specific assessment mitigation guidance for Hospitality & Catering

Apprenticeship and EPA Update



EPA Dispensations

People 1st have now confirmed the allowed dispensations for all of the Hospitality Standards, which are the temporary arrangements now in place to offer remote assessment methods. Please review the documents at https://people1st.co.uk/news/covid-19-support-update.

We are currently reviewing these dispensations and piloting a solution for remote assessment. If successful, we will roll out further to other customers. More information to follow which will be published on the EPA FAQ covid-19 webpages https://www.cityandguilds.com/covid-19/epa/frequently-asked-questions

Commis Chef and Chef de Partie Apprenticeship registrations



Please provide the apprentices' personal email address when registering apprentices for EPA should they wish to receive a Global Certification digital badge. We are still seeing many apprentices complete their apprenticeship end point assessment without this information and we are unable to provide them access to their digital badge without it.



People 1st Newsletter



People 1st are pleased to advise that they will be introducing an apprenticeship newsletter aimed at key stakeholders across the hospitality, retail, aviation and travel sectors. Stay up to date with all the latest information on apprenticeship standards —what's in development, what's up for review and what's coming next. We encourage all training providers and employers to sign up for the newsletter.

Apologies the link published in the April newsletter has changed: Register here: https://people1st.co.uk/apprenticeships/apprenticeship-support/newsletter/

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 <u>0844 543 0000</u> (option 5)



Email us at centresupport@cityandguilds.com



Technical Qualification updates

Grade calculation estimation process



All guidance details have now been released for learners undertaking a Technical qualification and due to complete in July 2020. Link below

https://www.cityandguilds.com/covid-19/technical-qualifications

This includes:

- Letter to Learners, Parents & Carers
- ➤ Guidance Slides for grade estimations
- ➤ Voiced over guidance slides https://www.youtube.com/watch?v=1aVm1Og8zFs.
- > FAQ document
- We are not providing documents for you to carry out this estimation

Further guidance on how to submit to us will be published in due course.

The Technicals Quality Team contact details



E: technicals.quality@cityandguilds.com



T: 0300 303 5352

International Qualifications

Global Hospitality Qualifications (8064)

SmartScreen resources are now available on the International Catalogue for:



8064-06 Level 3 Advanced Diploma in Culinary Arts and Supervision

Generic Digital Support for existing users



Various times - Learning Assistant
Systems Admin Q&A Drop In sessions
https://attendee.gotowebinar.com/rt/5552388991168181006

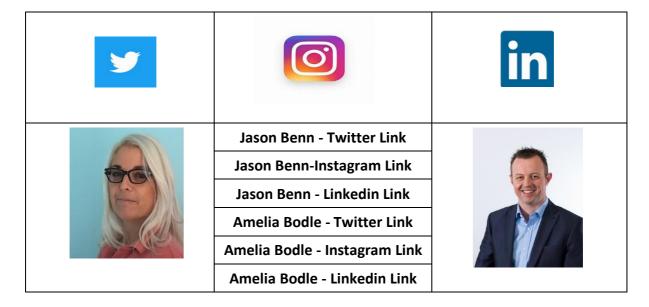
Assessor/IQA Drop In sessions tps://attendee.gotowebinar.com/rt/8324560170489181710

Various times - eFunctional Skills Assessor Back to Basics Training https://attendee.gotowebinar.com/rt/5641570379275600651

Keep in touch and up to date



For regular updates and further information please follow us on:



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.

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