

# All ABOUT HOSPITALITY&CATERING

Issue 25
January 2021



# All about Hospitality & Catering Issue 25 January 2021

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

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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 <a href="https://example.com/here">here</a> please remember, do not use this to garauntee 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 https://attendee.gotowebinar.com/register/3282792487302881294	
23/2/2020		
10.00-11.30		
24/3/2020	https://attendee.gotowebinar.com/register/4462016509069401102	
15.30-17.00		
30/4/2020	https://attendee.gotowebinar.com/register/6572489496166847758	
10.00-11.30		

### **DFE Consultation**



- 1. The joint consultation from DfE and Ofqual is now live and open for two weeks, closing at 11.45pm on 29 January 2021. It can be accessed **here**. Please take part and make your views heard.
- 2. Impact on scheduled dated exams in February, March and April

In Gavin Williamson's letter to Ofqual it states that;

"...for all other VTQs with written exams scheduled in February and March (including BTECs and other qualifications included in performance tables) it is no longer viable for these exams to go ahead. Views on alternative arrangements for these qualifications should be sought in the consultation".

This will have an impact on dated exams planned for City & Guilds Medical, Veterinary and Technical qualifications, the proposals being that these will not now take place in February, March and April. We will contact centres affected directly with further information in due course.

Ofqual's consultation on alternative arrangements for the award of VTQs and other general qualifications is now **live**. We will communicate any alternative arrangements which are agreed as a result of the consultation as soon as we are able.

This is the current known position at this time. We are aware of the concern that this is causing centres and learners, and will be issuing communications as soon as we know the outcomes of the consultation. Thank you for your patience at this time

# **Apprenticeship and EPA Update**



# **EPA Dispensations**

Ifate have agreed changes to the dispensation documentation required by EPAO's. These changes will be in place by City & Guilds as of 25<sup>th</sup> January 2021 and supersedes any previous guidance.

These changes affect all of the hospitality standards. Team Member, Hospitality Supervisor, Commis chef, Chef de Partie and Production Chef.

The dispensation requirements are now:

Standard	Assessment method affected	Agreed Substitution
Team Member Level 2	Practical Observation	<ul> <li>Competency Framework completed by the training provider or employer and signed as a true statement by the apprentice's employer.         OR     </li> <li>Witness Testimony completed to provide assurance that the knowledge skills and behaviours have been met.</li> </ul>
		30 minutes Q&A Session with the apprentice to confirm evidence for either of the above
Hospitality Supervisor Level 3	Practical Observation	<ul> <li>Competency Framework completed by the training provider or employer and signed as a true statement by the apprentice's employer.         OR     </li> <li>Witness Testimony completed to provide assurance that the knowledge skills and behaviours have been met.</li> </ul>
		40 minutes Q&A Session with the apprentice to confirm evidence for either of the above
Commis Chef Level 2	Practical Observation	<ul> <li>Competency Framework completed by the training provider or employer and signed as a true statement by the apprentice's employer.         OR     </li> <li>Witness Testimony completed to provide assurance that the knowledge skills and behaviours have been met.</li> </ul>
		30 minutes Q&A Session with the apprentice to confirm evidence for either of the above

Commis Chef Level 2	Culinary Challenge	<ul> <li>Competency Framework completed by the training provider or employer and signed as a true statement by the apprentice's employer.         <ul> <li>OR</li> <li>Witness Testimony completed to provide assurance that the knowledge skills and behaviours have been met.</li> </ul> </li> </ul>
		30 minutes Q&A Session with the apprentice to confirm evidence for either of the above
Chef de Partie Level 3	Practical Observation	<ul> <li>Competency Framework completed by the training provider or employer and signed as a true statement by the apprentice's employer.</li> <li>OR</li> <li>Witness Testimony completed to provide assurance that the knowledge skills and behaviours have been met.</li> </ul>
		40 minutes Q&A Session with the apprentice to confirm evidence for either of the above
Chef de Partie Level 3	Culinary Challenge	<ul> <li>Competency Framework completed by the training provider or employer and signed as a true statement by the apprentice's employer.</li> <li>OR</li> <li>Witness Testimony completed to provide assurance that the knowledge skills and behaviours have been met.</li> </ul>
		40 minutes Q&A Session with the apprentice to confirm evidence for either of the above
Production Chef Level 2	Practical Observation	<ul> <li>Competency Framework completed by the training provider or employer and signed as a true statement by the apprentice's employer.</li> <li>OR</li> <li>Witness Testimony completed to provide assurance that the knowledge skills and behaviours have been met.</li> </ul>
		30 minutes Q&A Session with the apprentice to confirm evidence for either of the above

Both the Competency Framework and the Witness Testimony will still be subject to the apprentice under taking a final Q&A session after the dispensation evidence has been accepted.

All other assessment methods across all the standards and timeframes remain the same and are still necessary to fully complete EPA

## **EPA Dispensation Presentation**

# Hospitality & Catering EPA Dispensations The Industry Team

A voiced over presntation has been recorded to support you with the requirements of the new dispensation as well as advise on the documentation available to use. This can be viewed **HERE** 

# **Sufficiency of evidence for EPA Dispensations**

When using either the new competency framework or the Witness Testimony please ensure that all the sections of the document are fully completed with specific examples of how the apprentice has met the criteria. Avoid generic statements or cutting and pasting from one apprentices documents to anothers. Please use the guidance on the exemplar witness testimony. A competency framework exemplar will be available soon.

# **LIEPA Reports**

Just a reminder that the December 2020 LIEPA reports are available both on EPA pro if you are already using that or on the EPA preparation tool on Smartscreen. They give valuable advise and guidance on good practice and areas for improvements which will support you and your apprentices working through EPA.

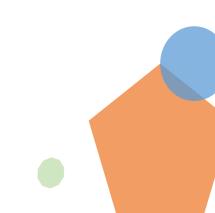
# **EPA support contact details**



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



Email us at centresupport@cityandguilds.com



# **Technical Qualification Update**

# **Technicals Support**

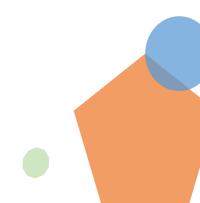


View the presentation here

# **Technicals Spring Series Exams**

These exams are no longer going ahead. Please see the update on the covid 19 webpages

**Technicals update 27 January** 



# **Digital Support**

#### **Upcoming Webinars**

Digital Solutions Managers host regular training webinars to support customers to get the best out of our digital platforms, we also deliver individual training to customers, supporting them in specific areas of the platform. To book in any additional sessions with a Digital Solutions Manager please contact Digital Support.

Since March these sessions have been extremely popular and we are pleased to be running a number of sessions between August to October.

Suitable for individuals that are new to our platforms, or those that need a refresher, we will be sharing best practice tips, advice on specific functionality and how to get the most from our eportfolio solutions to benefit you and your learners.

Please find all details and registration links to the upcoming training sessions on the link below:

https://www.cityandguilds.com/what-we-offer/online-and-ontrack/expert-support-service

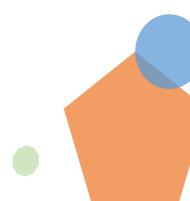
#### **Advice and Support**

Learning Assistant is supported by the Digital Support team who are platform delivery specialists. Digital Support will help you will all your day-to-day queries, issues and give you guidance. If you feel you would benefit from an individual training session with a Digital Solutions Manager around a specific need, Digital Support can arrange this for you.

Digital Support are available Monday – Friday from 0830 – 1700 (except for public holidays)

Email: digitalsupport@cityandguilds.com

Phone: 0141 341 5730



# **Scottish Qualification Closures**

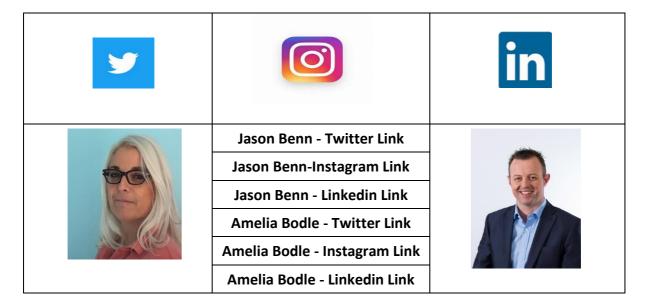
# The following qualifications will close for registrations as of 31/4/2021

7090	7090-10	GN8A 44	SVQ in Hospitality Services at SCQF Level 4
7090	7090-21	GN8C 45	SVQ in Professional Cookery at SCQF Level 5
7090	7090-22	GN89 45	SVQ in Food and Beverage Service at SCQF Level 5

# 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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