

Hospitality and catering

***Qualification
Number***

Qualification Number 6100,6103,6106,7178

November 2017

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Every

News

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New Hospitality & Catering Staff Member

We are pleased to announce that Amelia Bodle is now working for City & Guilds full time in the role of Technical Advisor. The role works in conjunction with the industry Manager. This will allow all centres to access her expertise throughout the whole of the Hospitality & Catering portfolio. Amelia will continue to support centres throughout England and the Nations. Please do contact her with any queries or if you require any support be that face to face, telephone or Skype. Her contact details are

Email: amelia.bodle@cityandguilds.com

Mobile: 07710 095989

Technical Qualifications

We have three new technical qualifications at level 2 which are available for delivery now for Key stage 5 learners.

Key stage 5 – Level 2

City & Guilds qualification number	QN	Qualification title	GLH
6103-20	603/0370/0	City & Guilds Level 2 Technical Certificate Food and Beverage Service	450
6100-20	603/0356/6	City & Guilds Level 2 Technical Certificate Professional Cookery	450
7178-20	603/0360/0	City & Guilds Level 2 Technical Certificate in Food Preparation and Service	450

Written Exam

Handbooks for level 3 have been updated and include information on the range to be covered within the exam please ensure you have downloaded the most recent version.

Exam Timetable

Please follow the link below to view the updated Technical Qualification Examination timetable.

<http://www.cityandguilds.com/~media/Documents/delivering-quals/exams-and-administration/Technical%20timetable%202018%20v1.1%2030%20Aug%202018%20pdf.ashx>

Synoptic packs

Synoptic packs are now available for all technical qualifications, you are able to access passwords via the walled garden

Other useful resources:

Technical Qualifications welcome pack

Welcome pack - all information to support your delivery and booking requirements please follow this link to access all support resources
<http://www.cityandguilds.com/techbac/technical-qualifications/resources-and-support>

Updated Teaching, Learning and assessment guide

Teaching learning and assessment guide –
<http://www.cityandguilds.com/~media/techbac/documents/deliver/J392637CG1419TeachingLearningAssessmentGuidePRINT%20pdf.ashx>.

Technicals – Tips to get started!!

1. *Dates for their diaries – give learners both test dates, so they can have both in their diaries.*
2. *Split knowledge delivery into “what you need to know” and “putting theory into practice”*
3. *What you need to know?*
 - a. *Refer to test specification in Qualifications handbooks*
 - b. *What is critical knowledge that cannot be observed through a practical performance? Focussing on the why more than the what*
 - c. *Command verbs – what do we mean by State, List, Describe, Explain and Discuss – please refer to Teaching & Learning Guide.*
 - d. *Keep referring to key terminology during practical sessions so the candidates hear the words constantly.*
 - e. *At the start of every lesson give a couple of recap questions.*
 - f. *Get learners to read the question thoroughly, get them to highlight key words within each question.*
 - g. *Use scenario/contextualised examples in your teaching to prepare learners for these style of questions.*
 - h. *Refer to Chief examiners reports on City & Guilds website, of where previous candidates have struggled (knowledge, understanding & types of questions)*
 - i. *Start to teach learners the different question styles from day 1; they need to understand what the question is asking and how much detail is needed.*
4. *Building practical skills and putting theory into practice?*
 - a. *Refer to and use the Principal Moderators report and sampler assignments*
 - b. *Get learners to evaluate their performance from day 1, pair learners up with a “critical buddy*
 - c. *Constantly checking learners understanding during their practical, why, why, and why?*

Smart screen

The following Smart screen resources are now available to purchase via the walled garden.

Level 2 Technical Certificate in Professional Cookery (6100-20)

Product Code	Price
SS6100-LV2	GBP 350.00

Level 3 Technical Diploma for Professional Chefs (Patisserie and Confectionery 6100-32)

Product Code	Price
SS6100-LV3	GBP 350.00

Level 3 Advanced Technical Diploma for Professional Chefs (Kitchen and Larder) (6100-33)

Product Code	Price
SS6100-LV3-KL	GBP 350.00

Enhanced Smart screen for 6100-30, 7100 and 7132 with maths and English

This contains video content to support a blended learning approach

Please contact your City & Guilds Business Manager to view and discuss prices.



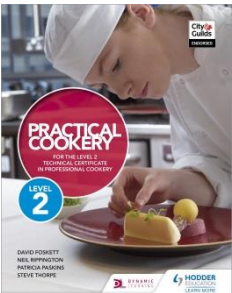
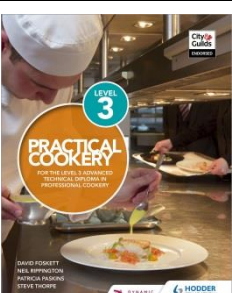
Hodder Education resources for City & Guilds Qualifications



Hodder Education publishes Hospitality and Catering resources to support City & Guilds qualifications.

Our **Practical Cookery** Student Books are endorsed by City & Guilds.

Click the links in the table below to find out more and buy today.

Product	ISBN	Pub. Date	Price*	City & Guilds Qualification	
<u>Practical Cookery for the Level 2 Technical Certificate in Professional Cookery</u>					
	Student Book	9781510401846	Jun-17	£24.99	Level 2 Technical Certificate in Professional Cookery (6100-20)
<u>Practical Cookery for the Level 3 Advanced Technical Diploma in Professional Cookery</u>					
	Student Book	9781510401853	May-17	£32.99	Level 3 Advanced Technical Diploma in Professional Cookery (450) (6100-30)

Network meetings for Technical Qualifications

Hospitality & Catering Network meetings technical qualifications

We will be delivering a number of session for centres on the technical qualifications whom want some further information around delivery models and support available.

Agenda 10-12.30

Differences between VRQ and Technical qualifications

Teaching methods and delivery

City & Guilds resources and support

Smart Screen

Sharing of good practice

Bookings can be made on Eventbrite on the links below.

17th November 2017 at City & Guilds Office, Wakefield

<https://www.eventbrite.co.uk/e/hospitality-catering-network-wakefield-tickets-37943292409>

21st November 2017 City & Guilds Office, Warrington

<https://www.eventbrite.co.uk/e/hospitality-catering-network-technicals-warrington-tickets-39038294590>

8th December 2017 City & Guilds Office, London

<https://www.eventbrite.co.uk/e/hospitality-catering-network-technicals-london-tickets-39038362794>

Further generic meetings to support delivery and assessment of Technicals

Exam team network – these events will support exam teams with booking of all external assessments and exams. Planned for Oct/Nov 201

Principal moderator's standardisation network meetings – these events will support the standardisation of marking and provide useful sample materials, hints & tips to support the delivery of synoptic assignments. Planned for Jan/Feb 2018

Please check the events calendar throughout the year for dates and booking.

<http://www.cityandguilds.com/what-we-offer/centres/improving-teaching-learning/events>

Apprenticeships

Firstly most of the SASE frameworks for hospitality and catering are ending on 31 December 2017.

You may be aware of the changes People 1st are proposing for both the Hospitality Team Member and Hospitality Supervisor, we are currently reviewing this situation and will continue to update you via alerts.

City & Guilds are now on the register to provide both Commis Chef and Team Member occupations and expect to be on the register for Hospitality Supervisor and Senior Chef Production very shortly.

Interim apprenticeship manuals for Commis Chef, Team Member, senior chef production and Hospitality Supervisor are now available on SmartScreen and can be ordered through the walled garden, these manuals allow learners to work on the skills, knowledge and behaviours as they build up to end point assessment. We have released an interim manual in light of the proposed changes to some of the standards, and these will give you the perfect opportunity to review the content and feedback to us.

Level 2

Commis Chef

Hospitality Team Member – food and beverage service, alcohol beverage service and food production specialist functions

Level 3

Senior Chef Production

Hospitality Supervisor – Food and beverage supervisor, bar supervisor and events supervisor specialist functions

Future developments

We have now started development work on Chef de partie.

If you would like to be involved in developments/EPA please go to:

<http://www.cityandguilds.com/apprenticeships/emerging-standards/end-assessment-service>

Apprenticeship Network Meetings

We will be delivering a number of sessions for centres whom want more information about the new apprenticeship standards and City & Guilds End Point assessment offer.

Agenda

13.30-16.00

New standards unpacked – off job training, behaviours, formative assessment, math & English

City & Guilds formative assessment recording approach

What End Point Assessment looks like at level 2 and 3

City & Guilds resources and support

Sharing of Good Practice

Bookings can be made on Eventbrite on the links below.

17th November 2017 at City & Guilds Office, Wakefield

<https://www.eventbrite.co.uk/e/hospitality-catering-apprenticeship-standards-wakefield-tickets-37943438847>

21st November 2017 City & Guilds Office, Warrington

<https://www.eventbrite.co.uk/e/hospitality-catering-network-new-apprenticeship-standards-warrington-tickets-39038297599>

8th December 2017 City & Guilds Office, London

<https://www.eventbrite.co.uk/e/hospitality-catering-network-new-apprenticeship-standards-london-tickets-39038391881>

As with our technical qualifications we have been around the country delivering on boarding and network events, to wrap these up we released a webinar to support the commis chef and team member standards

Webinar recording:

<https://www.youtube.com/embed/304a7DMit5g?rel=0&enablejsapi=1>

Slides:

http://www.cityandguilds.com/~media/apprenticeships/docs/news/webinar/Webinar%20slides%20Hospitality%20and%20Catering_final%20pdf.ashx

Information

City & guilds have recently released a new webpage on end point assessment, here you can find all the information you may need to support you with End Point Assessment

<http://www.cityandguilds.com/apprenticeships/emerging-standards/end-assessment-service>

Version 4 of the funding guidance is now available.

https://www.gov.uk/government/uploads/system/uploads/attachment_data/file/646244/17_18_apprenticeships_funding_and_pm_rules_V4.pdf

Generic events ‘Preparing your Apprentice for End Point Assessment’

Preparing your Apprentice for End Point Assessment As part of our continued support for the sector we are running a series of national quality improvement events aimed at all vocational sectors delivering new apprenticeship standards and EPA with City & Guilds.

This day of engaging practical activities, aims to provide ideas for further developing your individual and centre practice when working with new apprentices and employers.

The event is aimed at: Assessors/ Trainers, Curriculum Managers, IQAs, Apprenticeship/WBL Managers, Quality Managers and others who may have a teaching, learning and/or assessment role within the delivery of the new apprenticeship standards. Employers are also welcome to attend.

This workshop delivered over one day will cover the key themes of:

- *Reviewing your current centre practice in respect of the new apprenticeship standards and related delivery*
- *Understanding the importance of EPA planning and preparation in the apprenticeship learner journey*
- *Understanding the difference and importance of 'holistic', 'formative' and 'summative' assessment strategies with the apprentice and the employer*
- *Exploring how apprentices can learn to 'show-case' their knowledge, skills and behaviours in front of a stranger*
- *Unpacking good practice in exams, tests/MCQs including marking, grasp of command verbs and providing developmental feedback to the apprentice*
- *Exploring 'top tips' for professional discussion, projects and portfolios which form part of the EPA process*
- *Understanding the City & Guilds approach and process of EPA and Grading*
- *Individual prices at our open events: £150 per delegate*
- *We also offer 'Preparing your Apprentice for End Point Assessment' as an In-house event. This means you can hold this event on your own premises, on your chosen date for up to 25 delegates. Our expert facilitator will customise your session to the specific needs of your staff, offering a uniquely tailored CPD experience.*
- *Available in-house for up to 25 delegates: £2000*
- *If you are interested in running this event in-house please email advance@cityandguilds.com for an application form, or with any queries you may have.*
- *Did you know that we also run a programme of scheduled CPD events throughout the year in various locations? Full details on these events can be found here:*
- <http://city-and-guilds.eventbrite.co.uk>

Date	Location – City & Guilds offices	Eventbrite link
11 th October 2017	London 5-7 Giltspur Street London EC1A 9DD	https://preparing_for_epa_london.eventbrite.co.uk
17 th October 2017	Wakefield 4 Red Hall Court, Paragon Business Village Wakefield,	https://preparing_for_epa_wakefield.eventbrite.co.uk

	West Yorkshire WF1 2UN	
19 th October 2017	Warrington Unit 4 Firecrest Court, Centre Park, Warrington, Cheshire WA1 1RG	https://preparing_for_epa_warrington.eventbrite.co.uk
1 st November 2017	Warrington Unit 4 Firecrest Court, Centre Park, Warrington, Cheshire WA1 1RG	https://preparing_for_epa_warrington_nov.eventbrite.co.uk
8 th November 2017	London 5-7 Giltspur Street London EC1A 9DD	https://preparing_for_epa_london_nov.eventbrite.co.uk
16 th November 2017	Wakefield 4 Red Hall Court, Paragon Business Village Wakefield, West Yorkshire WF1 2UN	https://preparing_for_epa_wakefield_nov.eventbrite.co.uk

- <http://www.cityandguilds.com/what-we-offer/centres/what-is-advance/CPD-training>



Scotland

Extension of Qualifications

I am pleased to confirm that on 14 June 2017 the SQA Accreditation Co-ordination Group (ACG) agreed to approve the extension of the following qualifications and will be looking to extend beyond 31 December 17 whilst new standards are developed.

SVQ 1 in Food & Beverage Service at SCQF Level 4 (GA0W 21)

SVQ 2 in Food and Beverage Service at SCQF Level 5 (GA0D 22)

SVQ 2 in Professional Cookery (Preparation and Cooking) at SCQF Level 5 (GA0G 22)

SVQ 2 in Professional Cookery at SCQF Level 5 (GA0H 22)

SVQ 2 in Hospitality Services at SCQF Level 5 (GA0N 22)

SVQ 1 in Food Preparation and Cooking at SCQF Level 4 (GA0V 21)

SVQ 3 in Professional Cookery at SCQF level 6 (GA0P 23)

SVQ 3 in Professional Cookery (Preparation and Cooking) at SCQF level 6 (GA0R 23)

SVQ 3 in Hospitality Supervision and Leadership at SCQF level 7 (GA40 23)