Technical Qualifications Summer Networks 2018

Amelia Bodle

Technical Advisor – Hospitality and Catering

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AEB Funded Qualifications – Hospitality and Catering

Learn Aim Ref	Qual Title	Qual Level	GLH (min/max)	SSA	Local Flex/AEB Funded	Funding	Last Day New Starts	Assessment Methods
50063510	City & Guilds Level 2 Award in Principles of Customer Service in Hospitality, Leisure, Travel and Tourism	Level 2	10	7.4 Hospitality and Catering	Yes	£65	31/07/2018	Assignment and online test method
50065130	City & Guilds Entry Level Award in Introduction to the Hospitality Industry (Entry 3)	Entry Level	61 / 80	7.4 Hospitality and Catering	Yes	£390	31/07/2018	Assignment and online test method
50065191	City & Guilds Entry Level Certificate in Introduction to the Hospitality Industry (Entry 3)	Entry Level	102 / 130	7.4 Hospitality and Catering	Yes	£941	31/07/2018	Assignment and online test method
50079608	City & Guilds Level 2 Award in Barista Skills	Level 2	20	7.4 Hospitality and Catering	Yes	£130	31/07/2018	Assignment results entry method
50080714	City & Guilds Level 2 Award in Professional Bartending (Cocktails)	Level 2	45	7.4 Hospitality and Catering	Yes	£390	31/07/2018	Assignment results entry method
50080817	City & Guilds Level 2 Award in Professional Bartending (Cocktails with free pouring)	Level 2	60	7.4 Hospitality and Catering	Yes	£390	31/07/2018	Assignment results entry method
50091414	City & Guilds Level 1 Certificate in General Food and Beverage Service Skills	Level 1	101	7.4 Hospitality and Catering	Yes	£941	31/07/2018	Assignment and online test method
50100713	City & Guilds Level 2 Certificate in General Patisserie and Confectionary	Level 2	100	7.4 Hospitality and Catering	Yes	£941	31/07/2018	Practical results entry method
60004484	City & Guilds Level 1 Award in Introduction to Employment in the Hospitality Industry	Level 1	69	7.4 Hospitality and Catering	Yes	£390	31/07/2018	Assignment online test method
60008349	City & Guilds Level 2 Certificate In Hospitality and Catering Principles (Food Service)	Level 2	100 /128	7.4 Hospitality and Catering	Yes	£941	31/07/2018	Assignment and UPK online test method
60008386	City & Guilds Level 2 Certificate In Hospitality and Catering Principles (Food Production and Cooking)	Level 2	98 / 142	7.4 Hospitality and Catering	Yes	£941	31/07/2018	Assignment and UPK online test method

60008416	City & Guilds Level 2 Certificate In Hospitality and Catering Principles (Food and Beverage Service)	Level 2	110 /153	7.4 Hospitality and Catering	Yes	£941	31/07/2018	Assignment and UPK online test method
60008489	City & Guilds Level 2 Certificate In Hospitality and Catering Principles (Beverage Service)	Level 2	91 / 108	7.4 Hospitality and Catering	Yes	£941	31/07/2018	Assignment and UPK online test method
60008490	City & Guilds Level 2 Certificate In Hospitality and Catering Principles (Housekeeping)	Level 2	97 / 114	7.4 Hospitality and Catering	Yes	£941	31/07/2018	Assignment and UPK online test method
60008519	City & Guilds Level 2 Certificate In Hospitality and Catering Principles (Hospitality Services)	Level 2	105 /141	7.4 Hospitality and Catering	Yes	£941	31/07/2018	Assignment and UPK online test method
60008532	City & Guilds Level 2 Certificate In Hospitality and Catering Principles (Kitchen Services)	Level 2	99 / 111	7.4 Hospitality and Catering	Yes	£941	31/07/2018	Assignment and UPK online test method
60011026	City & Guilds Level 2 Extended Award in the Principles of Customer Service in Hospitality, Leisure, Travel and Tourism	Level 2	37	7.4 Hospitality and Catering	Yes	£195	31/07/2018	Assignment results entry method
60017442	City & Guilds Level 2 Award in Welcoming Tourists and Visitors to their Destination in Hospitality, Leisure, Travel and Tourism	Level 2	9	7.4 Hospitality and Catering	Yes	£65	31/07/2018	Assignment results entry method
60070742	City & Guilds Level 2 Award In The Principles of Nutrition in Food Production	Level 2	6	7.4 Hospitality and Catering	Yes	£65	31/07/2018	Assignment results entry method
60070754	City & Guilds Level 2 Award In The Principles of Nutrition	Level 2	5	7.4 Hospitality and Catering	Yes	£65	31/07/2018	Assignment results entry method
60103589	City & Guilds Level 1 Award In Introduction to the Hospitality Industry	Level 1	49 /90	7.4 Hospitality and Catering	Yes	£585	31/07/2018	Assignment results entry method and online test
60106037	City & Guilds Level 2 Certificate In Professional Food and Beverage Service Skills	Level 2	117 /119	7.4 Hospitality and Catering	Yes	£941	31/07/2018	Assignment results entry method and online test
60106049	City & Guilds Level 2 Certificate In Culinary Skills	Level 2	62 / 113	7.4 Hospitality and Catering	Yes	£390	31/07/2018	Assignment results entry method and online test
60106219	City & Guilds Level 1 Award In Introduction to Professional Food and Beverage Service Skills	Level 1	40 /53	7.4 Hospitality and Catering	Yes	£390	31/07/2018	Assignment results entry method and online test
60106220	City & Guilds Level 1 Certificate In Introduction to Professional Food and Beverage Service Skills	Level 1	107 / 119	7.4 Hospitality and Catering	Yes	£941	31/07/2018	Assignment results entry method and online test
60109890	City & Guilds Level 1 Award In Introduction to Culinary Skills	Level 1	30 /120	7.4 Hospitality and Catering	Yes	£585	31/07/2018	Assignment results entry method and online test
60109920	City & Guilds Level 2 Award In Professional Food and Beverage Service Skills	Level 2	33 / 53	7.4 Hospitality and Catering	Yes	£195	31/07/2018	Assignment results entry method and online test
50051866	Award in Food Safety in Catering (QCF)	Level 2	9	7.4 Hospitality and Catering	Yes	£65	31/07/2018	Assignment results entry method and online test

Keeping you up to date

All ABOUT HOSPITALITY&CATERING
Monthly Newsletter

Social Media

Twitter

Linkedin

- **Jason Benn - Twitter Link**
- **Jason Benn - Linkedin Link**
- **Amelia Bodle - Twitter Link**
- **Amelia Bodle - Linkedin Link**

Network Meetings

Planned now for April/May
Then will plan again Oct/Nov

Key Stage 4

City & Guilds Qualification Number	Qualification title	QN	GLH
6106-20	City & Guilds Level 2 Technical Award in Cookery and Service for the Hospitality Industry	601/7244/7	120

Approved by the DfE to appear on Performance Tables

for information visit: cityandguilds.com/dfe

Automatic approval for Level 2 equivalent Technical Qualifications when accepted at Level 3

Key Stage 5 – Level 2

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

Key Stage 5 - Level 3

City & Guilds Qualification Number	Qualification title	QN	GLH
6100-30	City & Guilds Level 3 Advanced Technical Diploma in Professional Cookery	601/7497/3	450
6100-31	City & Guilds Level 3 Advanced Technical Diploma for Professional Chefs	601/7462/6	540
6100-33	City & Guilds Level 3 Advanced Technical Diploma for Professional Chefs (Kitchen and Larder)	601/7499/7	450
6100-32	City & Guilds Level 3 Advanced Technical Diploma for Professional Chefs (Patisserie and Confectionary)	601/7498/5	450
6103-30	City & Guilds Level 3 Advanced Technical Diploma for Supervision in Food and Beverage Services (450)	601/7370/1	450

Approved by the DfE to appear on Performance Tables

for information visit: cityandguilds.com/dfe

Automatic approval for Level 2 equivalent Technical Qualifications when accepted at Level 3

Design principles

QCF vs Technical Qualifications

Old QCF Technical Qualifications

GLH	10-560
Types	NVQ, VRQ – Award Certificate & Diploma
Progression	Apprenticeship, next level of employment
Grading	VRQ = P,M or D NVQ = P or F
Mandatory content and contribution to overall grade	VRQ Unitised grading
Assessment	Formative, summative and test/assignment
Employer Involvement	N/A

NEW Technical Qualifications

	Key Stage 5 – Level 2	**Key Stage 5 – Level 3**
GLH	360, 450 Made up of 30, 60 GLH units	360, 450, 540, 720, 1080 Made up of 30, 60, 90 GLH units
Progression	✓ Apprenticeship ✓ Employment ✓ Level 3 Technical Level Qualification	✓ Apprenticeship ✓ Employment ✓ Higher education course
Grading	**P/M/D/D***	
UCAS points	n/a	16 min – 168 max
Mandatory content and contribution to overall grade	Must make up at least 40% of the qualification. Where qualifications have one or more pathway, the mandatory content (%) should apply equally to these.	
Assessment	A proportion of the qualification content will be assessed externally (minimum 30% for a Tech Level). Must also include synoptic assessment.	
Employer Involvement	In design, recognition, delivery and or assessment, which raises the credibility of the qualification in the eyes of employers, parents and learners.	

Employer Involvement

What is considered ‘meaningful’ Employer Involvement?

Suggested activities:

Work Experience

Master Classes or guest lecturers

Employers delivering part of the qualification

Employers developing formative assessments

Employers being present and marking synoptics

Approvals

Process:

1. Centre decides which qualification they want to offer
2. Centre applies for the qualification(s) by submitting a QAP form through the Walled Garden in the Quality tab
3. Quality team receives QAP and starts to process
4. Quality team may either send out an EQA (External Quality Assurer) to check everything is in order at the centre or they may complete a desk based approval based on centre risk without sending out an EQA
5. Approval either granted or refused
6. If approved centre can start delivering and registering learners

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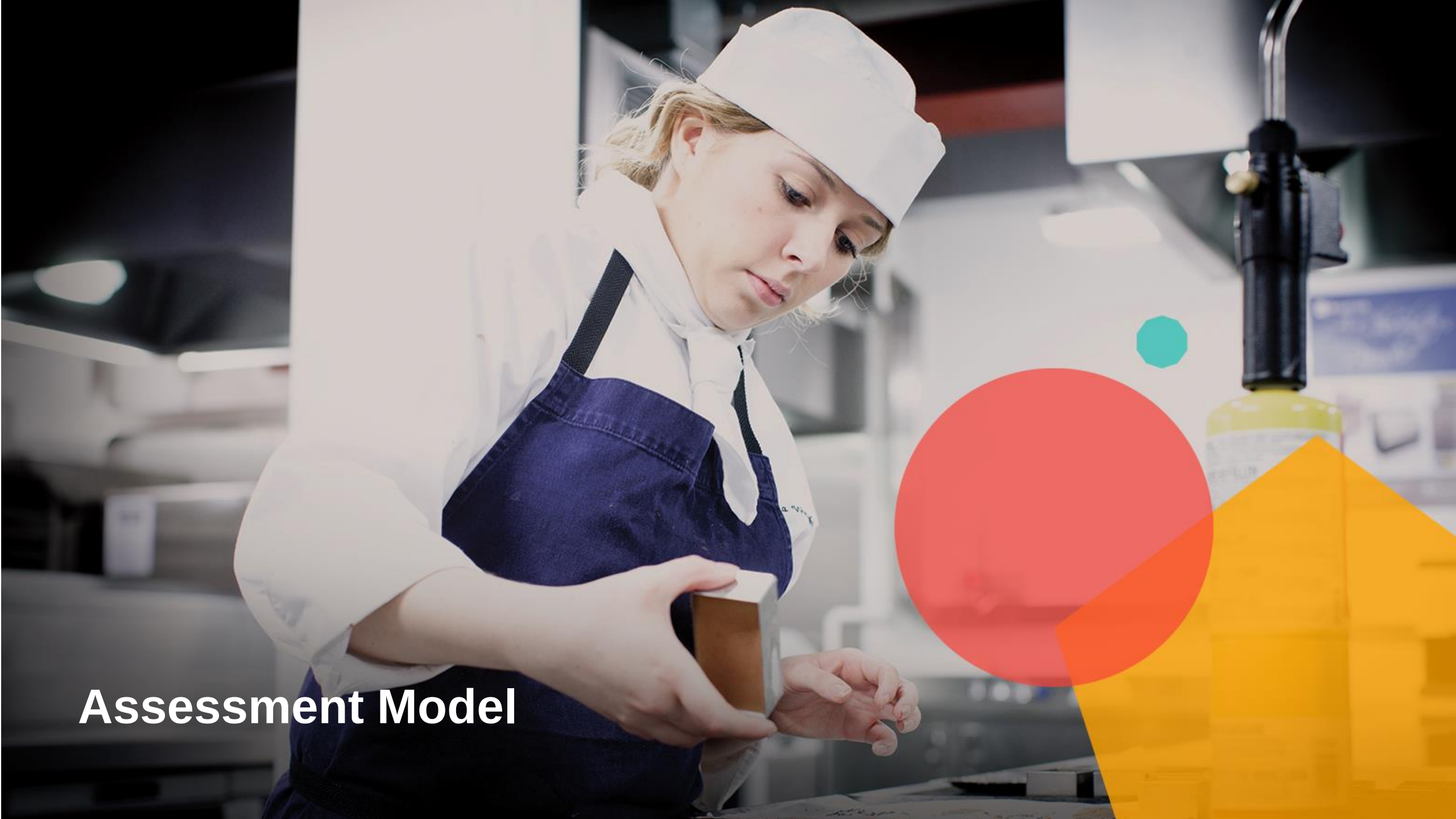
Existing Centres: If you're an existing City & Guilds centre looking to offer more qualifications including Technical Qualifications, you'll need to submit a *Qualification Approval (QAP) Form* within the Walled Garden Portal.



Assessment Model

Assessment model – the details

Synoptic assessment

- No resit in the same year – only resit once if not achieved.
- Released to centres six weeks before to allow centres a period of time to prepare for the assessment.
- Contains a skills/practice-based task.
- Will be marked and standardised internally using City & Guilds grading objectives (provided). The centre's submitted marks will be externally moderated and sampled by City & Guilds.
- Synoptic assessment contributes to 60 or 70% of overall mark.
- Cannot complete qualification without achieving a pass in both components.

External assessment

- Some with short-answer questions, some with stretch-and-challenge questions to provide students with the opportunity to achieve a distinction – *contributes to 30 or 40% of the overall mark.*
- Focused on essential knowledge and understanding.
- Choice of online exam or paper-based exam: end test covers mandatory knowledge.
- Only one resit opportunity for end test.

Flexible and efficient teaching and learning

More time to teach a higher quality curriculum

Flexible and efficient teaching and learning

City & Guilds

Assessment approach

- Two clear methods of assessment.
- A high-quality moderation approach.
- Synoptic practical assessment is externally set.
- Tutors spend more time teaching and less time assessing.
- Option of online or paper-based exams.
- 12-week window for learners to take the synoptic tests so they can undertake when they are ready to do so.

Pathways available for for learners

- Multiple pathways available for learners of all abilities who wish to enter the Hospitality & Catering industries.
- Separate qualifications for 6100 so that Level 3 courses can easily be structured over 1 or 2 years.

Flexible and efficient teaching and learning

Quality assurance model

- Moderation approach, which means that marks are nationally standardised
- Bespoke portal of which learner grades and evidence are uploaded and then moderated by City & Guilds for consistency

Synoptic Assessments

Assessment example – synoptic

6100-20 Level 2 Technical Certificate in Professional Cookery

Assignment Brief

The college is hosting a gala dinner for graduating students from a neighbouring university.

You are required to plan for and produce two portions for each of the three courses as part of a tasting menu for the event.

Your menu will be based on the following and be provided by your tutor:-

Starter

Grilled/shallow fried fish with cold dressing and garnish/accompaniment

Main course

Stewed meat

Steamed/boiled vegetable

Braised potato/rice

Dessert

Cold set dessert with poached fruit

Simple biscuit

Assessment example – synoptic

6100-20 Level 2 Technical Certificate in Professional Cookery

Task 1

Your tutor will provide you with a menu and recipes for each dish.

You will be required to produce a plan which must include:

- timings
- order of work
- required tools and equipment
- food safety considerations
- health and safety considerations.

You will also be required to complete an allergen chart.

Conditions of assessment

- You may take into the assessment your menus and recipes (supplied by your tutor).
- You must carry out Task 1 on your own, under supervised conditions.
- Both the tutor and candidate must sign declarations that the evidence produced has been the candidate's own and the tutor can only give such assurances if appropriate conditions have been followed.

What must be presented for marking

Task 1 paperwork that includes all of the above bullet points.

Assessment example – synoptic

6100-20 Level 2 Technical Certificate in Professional Cookery

Task 2

You are required to produce three courses for two people.

Conditions of assessment

- You must carry out the preparation and cooking on your own, under supervised conditions.
- You may use the appropriate and relevant preparatory documents produced in task 1 in your execution of this task.

What you must produce for marking:

- finished products in sequential order

Additional evidence of your performance that must be captured for marking:

- your marker's notes on your performance, which will record your working practice, the standard and accuracy of the finished work, and details of your contribution
- a photograph of **each completed** dish taken by you and/or your marker. You must also include **one** photograph of yourself with your completed dishes

Assessment example – synoptic

6100-20 Level 2 Technical Certificate in Professional Cookery

Task 3

Conditions of assessment:

- the evaluation must be carried out independently under supervised conditions.

What you must produce for marking:

- completed written dish evaluation (containing no more than 300 words).

Marking

6100-20 Level 2 Technical Certificate in Professional Cookery

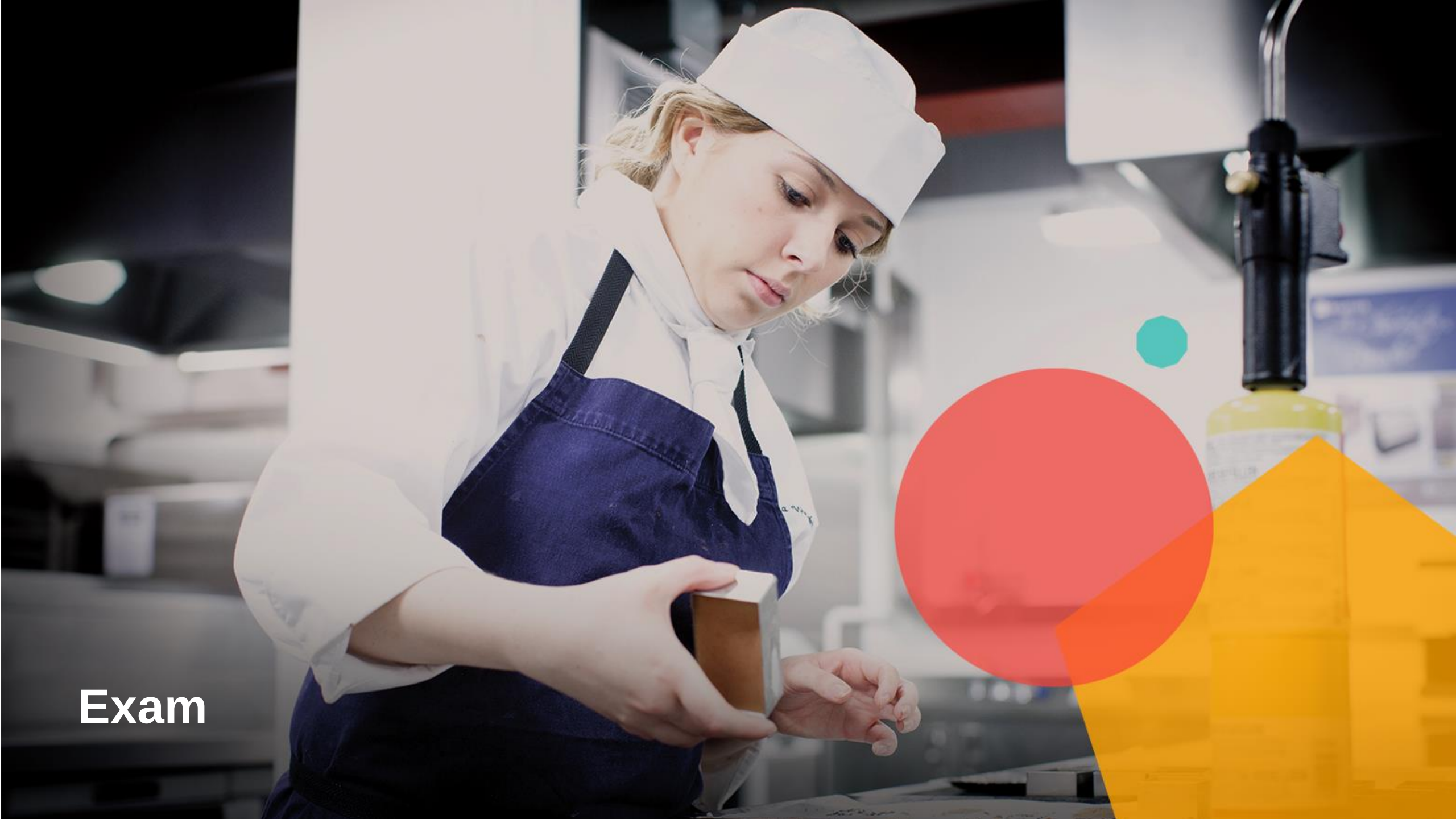
Marking grid

For any category, 0 marks may be awarded where there is no evidence of achievement

%	Assessment Objective	Band 1 descriptor Poor to limited	Band 2 descriptor Fair to good	Band 3 descriptor Strong to excellent
15	**AO1 Recall** of knowledge relating to the qualification LOs • Does the candidate seem to have the full breadth and depth of taught knowledge across the qualification to hand? • How accurate it their knowledge? Are there any gaps or misunderstandings evident? • How confident and secure does their knowledge seem?	**(1-3 marks)** **Recall shows some weaknesses in breadth and/or accuracy.** Hesitant, gaps, inaccuracy	**(4-6 marks)** **Recall is generally accurate and shows reasonable breadth. Inaccuracy and misunderstandings are infrequent and usually minor.** Sound, minimal gaps	**(7-9 marks)** **Consistently strong evidence of accurate and confident recall from the breadth of knowledge.** Accurate, confident, complete, fluent, slick
		Examples of types of knowledge expected: food safety procedures, health and safety procedures, awareness of different tools and equipment, awareness of cooking techniques for different food items.		
		Inconsistent application of food safety procedures and health and safety procedures. Limited knowledge of tools and equipment, and appropriate usage. Poor grasp of suitable cooking techniques for different food items.	Satisfactory compliance with food safety procedures and health and safety procedures. Reasonable knowledge of tools and equipment, and appropriate usage. Reasonable knowledge of suitable cooking techniques for different food items.	Rigorous adherence to food safety procedures and health and safety procedures. Comprehensive knowledge of tools and equipment, and appropriate usage. Extensive knowledge of suitable cooking techniques for different food items.

Preparing for synoptic – top tips

- Start formative assessment before Christmas consider shorter tasks ensure time bound
- Practice all parts of the tasks- 1,2 and 3
- Use last years live synoptic as a full mock run through
- Tutors practice marking process and allocate marks to learners
- Explain Assessment objectives to learners and how they are allocated
- Consider if learners need access to assessment
- Explain reworking if time allows
- Regular time checks and presenting only best work
- Read last years qualification reports produced by principle moderators



Exam

Assessment example – exam

6100-20 Level 2 Technical Certificate in Professional Cookery

How the exam is structured

Each exam has a total of 80 marks and is made up of:

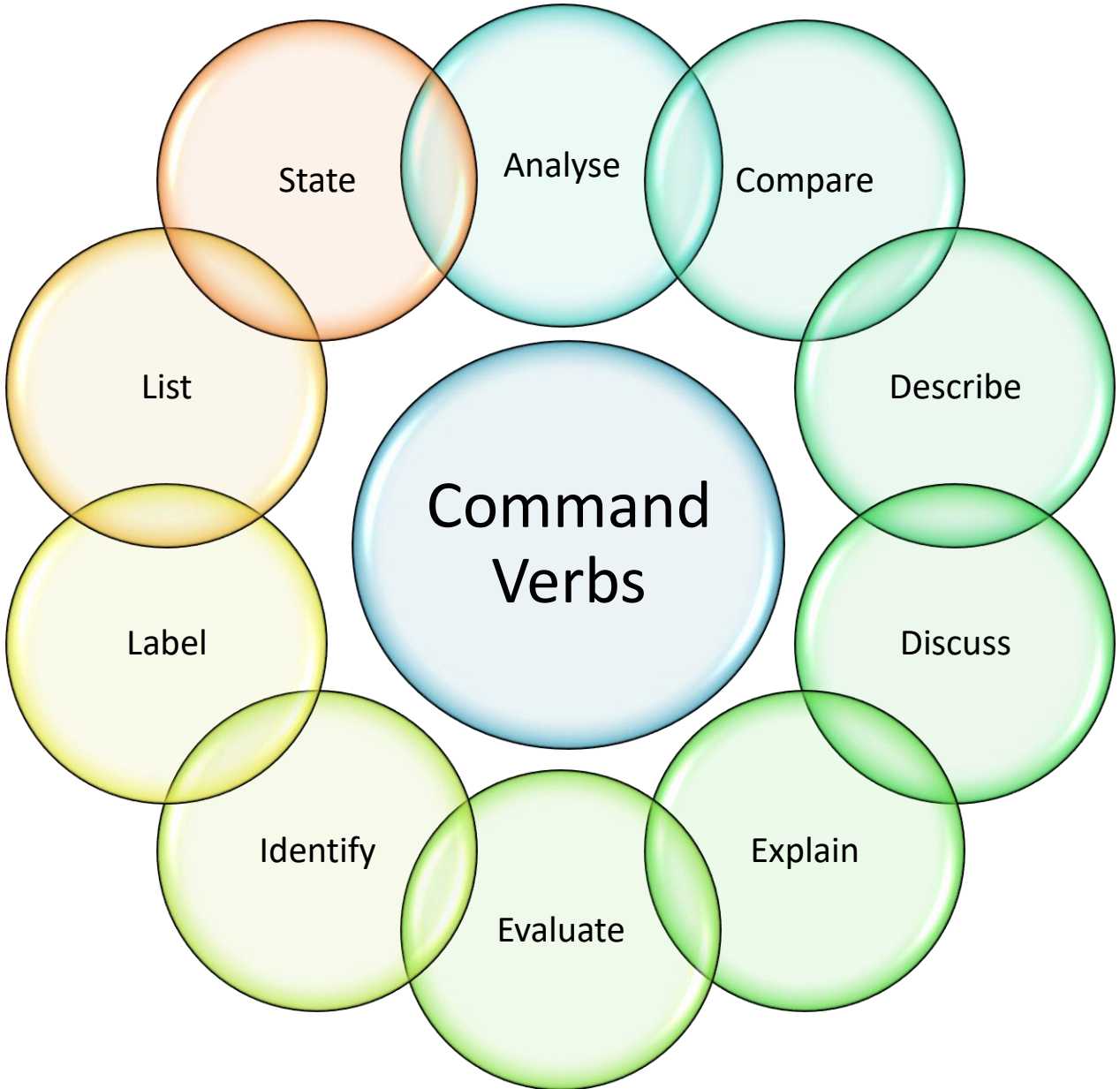
- approximately 10 -12 short answer questions
- 1 extended response question.

Short answer questions are used to confirm **breadth of knowledge and understanding**.
The extended response question is to allow candidates to demonstrate **higher level and integrated understanding** through written discussion, analysis and evaluation.
This question also ensures the exam can differentiate between those learners who are 'just able' and those who are higher achieving.

The exam assesses:

- **Unit 201: Safe working practices for the hospitality industry**
- **Unit 202: Introduction to professional cookery**
- **Unit 203: Tools and equipment used in professional cookery**
- **Unit 206: Baking, roasting and grilling**

COMMAND VERBS



20 April 2018

Assessment example – exam

6100-20 Level 2 Technical Certificate in Professional Cookery

Question type: Short answer questions (restricted response)

These are questions which require candidates to give a brief and concise written response. The number of marks available will correspond to the number of pieces of information/examples and the length of response required by the question.

State **four** unhygienic personal behaviours that must be avoided in a food environment.
(4 marks) 1 mark for each of the following.

Nail biting
Touching head/face
Smoking in the food environment
Sneezing/coughing
Tasting with fingers

Assessment example – exam

6100-20 Level 2 Technical Certificate in Professional Cookery

Structured Response Questions

These are questions that have more than one part (eg a), b), etc.). The overall question is made up of linked, short answer questions which move the candidate through the topic in a structured way. For example, the question will usually start with a ‘recall’/‘state’/

a) When preparing a chicken for roasting, state **two** reasons why the wishbone should be removed. (2 marks)

b) When cooking a suprême of salmon, compare **two** effects of steaming with shallow frying. (4 marks)

a) 1 mark for each of the following, up to 2 marks.

- To make carving easier
- To improve efficiency/reduce wastage

b) Award 1 mark each for identification of the effect and 1 further mark for an appropriate expansion.

Assessment example – exam

6100-20 Level 2 Technical Certificate in Professional Cookery

Structured Response Questions continued

‘**describe’** question followed by an ‘**explain’** to draw out understanding of the topic. They usually have a shared introductory ‘stem’, and the number of marks may increase through the question.

b) Award 1 mark each for identification of the effect and 1 further mark for an appropriate expansion.

Maximum of two marks for identifying the effect.

- Texture (1) - shallow fried would have a crisp outer texture / steamed would have a more uniform texture (1).
- Flavour (1) - shallow fried would have a more developed flavour (caramelisation) / steamed would not impart any additional flavour (1).
- Colour (1) - shallow fried would have a light golden brown appearance / steamed would result in a paler appearance or at least will not add any colour (1).
- Nutritional value (1) - shallow fried would increase calories and fat content / steamed would not add any calories or fat content, instead retaining nutritional value (1).

Assessment example – exam

6100-20 Level 2 Technical Certificate in Professional Cookery

Extended response questions

Extended response questions are those that require the candidate to write a longer written response using sentences and paragraphs. These usually require candidates to discuss, explain, etc. a topic in some detail. The question is often based on a short case study, scenario or other prompt. The level of detail should be gauged from the question and the number of marks available.

Your supervisor has given you a list of mise-en-place required for the lunchtime menu. The list contains the following, and must be completed within four hours:

- 4kg turned potatoes
- 1kg mirepoix of vegetables
- 20 oranges, segmented
- 5 chickens, cut for sauté
- 3 lemon soles, filleted and skinned
- 6 dessert apples, peeled, cored and cut into jardinière.

Produce a plan for the production of the mise-en-place.
(15 marks)

Assessment example – exam

6100-20 Level 2 Technical Certificate in Professional Cookery

Extended response questions

Band 1 (1 – 5 marks)
Minimal recognition that some items may need preparing before others. Timings may be unrealistic or inaccurate. Limited range of suitable resources identified. Minimal references to food safety or health and safety requirements. Little or no justification has been given for the choices made. The response may be disorganised and/or ambiguous in content.

Band 2 (6 - 10 marks)
Recognised some items may need preparing before others, and suggested a logical sequence. Timings generally realistic and accurate. Correctly identified suitable resources for majority of the tasks. Linkages have been made with food safety and health and safety requirements. Some justification may have been given for the choices made. The response will demonstrate reasonable organisation and structure.

Band 3 (11 – 15 marks)
All tasks are prioritised in a logical sequence. Timings are realistic and accurate. Correctly identified suitable resources for all of the tasks. Food safety and health and safety requirements have been fully integrated into the response. Choices made are justified and explained. The response will be presented in an organised and structured format.

Preparing for exam – top tips

Consider initial assessment of learners
Revision/Homework
Teach revision techniques
Teach common verbs and how to answer questions
Use past papers in small chunks initially then one as full mock run through, always timed.
Practice in exam room
Decide online or paper based, how legible is learners handwriting?

Preparing for exam – top tips continued

Use exam guidance document
Read last years qualification report
Teach terminology as stipulated in qualification handbook
Front load teaching theory of units in exam
Explain marking to learners and mark all your test/exams in the same manner.
Questions don’t have to be answered in a given order
Tackle extended response early on to gain maximum marks, plan answer
If short of time bullet any answers markers will consider this
Don’t repeat stem of question in answer

Support to deliver

Seamlessly transition to Technical Qualifications

Key assessment dates 2017

Event	Date
Opening of learner registration window	4 Sept 2017
Synoptic assignments released to centres	4 Sept 2017
Optional units released to centres	4 Sept 2017
Deadline for learner registration	31 October 2017
Booking window for Spring exam series	1 November 2017
Booking window for synoptic assignments, optional units (if applicable) and employer involvement (KS5 only) open	1 November 2017
Deadline for booking Spring exam series	15 December 2017
Deadline for booking synoptic assignments, optional units (if applicable) and employer involvement (KS5 only)	15 December 2017

Key assessment dates 2018

Event	Date
Synoptic assignments released to learners	5 February 2018
First Spring exam series begins	26 February 2018
Booking window for Summer exam series opens	1 March 2018
Results of first exam series	23 April 2018
Booking window for Summer exam series closes	27 April 2018
Deadline for submitting evidence and marks onto Moderation Portal for synoptic assignments	14 May 2018
Summer exam series begins	21 May 2018
Deadline for booking Summer exam series	25 May 2018
Deadline for submitting evidence and grades onto Moderation Portal on optional units (if applicable) and employer involvement (KS5 only)	15 June 2018
Final results available	August 2018

Support to deliver

Newsletters, webinars and updates

Sector support and expertise

Amelia Bodle
Technical Advisor for Hospitality and Catering
M: 07710 095989
E: amelia.bodle@cityandguilds.com

Free web resources

Employer Involvement Guide

Understand the new requirements around Employer Involvement.

Teaching, Learning and Assessment Guide

All you need to know about assessments in Technical Qualifications, plus what is needed from tutors and curriculum managers to plan effectively for delivery.

Marking and Moderation Guide

Understand the approach to grading and how moderation works in practice.

Sample curriculum plans

How to best structure content and units across the academic year.

PLUS, see cityandguilds.com/technicals for more.

Support to deliver

- Enhanced SmartScreen for Level 3 Advanced Technical Diploma in Professional Cookery (6100-30)
- Tutor SmartScreen available for all units for:
  - Level 2 Technical Certificate in Professional Cookery (6100-20)
  - Level 3 Advanced Technical Diploma for Professional Chefs (Patisserie and Confectionary) (6100-32)
  - Level 3 Advanced Technical Diploma for Professional Chefs (Kitchen and Larder) (6100-33)

Physical resources

- Qualification handbook
- Previous years synoptic assignment
- Hodder Textbook for 6100 Qualifications coming for 6103-20
- Academic planners
- PM webinars
- Past papers and marking schemes
- Qualification reports
- Exam guidance documents

Refresh teaching methods and ideas

Download documentation at: cityandguilds.com

Save time

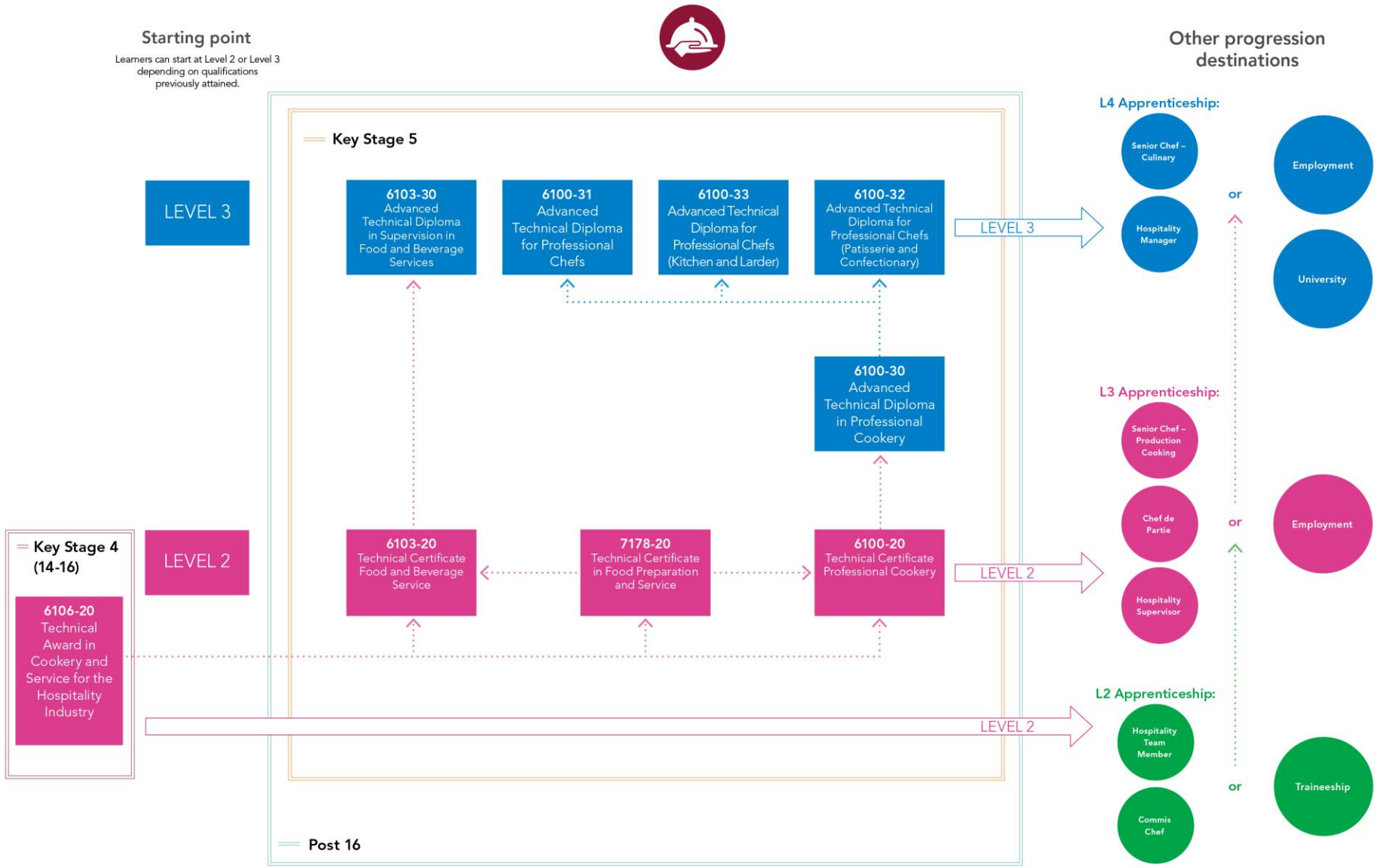
- ✓ Schemes of work
- ✓ Handouts
- ✓ Worksheets
- ✓ Presentations
- ✓ Sample lesson plans
- ✓ Revision materials
- ✓ Plus more…

Ensure industry standards for a guaranteed progression

Creating choice for learners

A route to employment

City & Guilds Technical Qualification progession routes
Hospitality & Catering



Progression to university

City & Guilds Technical Qualifications

Grade	Level 3 Advanced Technical Certificate (360)	Level 3 Advanced Technical Diploma (450)	Level 3 Advanced Technical Diploma (540)	Level 3 Advanced Extended Technical Diploma (720)	Level 3 Advanced Extended Technical Diploma (1080)
Distinction*	56	56	84	112	168
Distinction	48	48	72	96	144
Merit	32	32	48	64	96
Pass	16	16	24	32	48

Other City & Guilds Technical Qualifications

Grade	Level 3 Extended Project Qualification	Using and Applying Mathematics (Core Maths)
A*	28	–
A	24	20
B	20	16
C	16	12
D	12	10
E	8	6

A level equivalent points 2017

A level grade	UCAS points
A*	56
A	48
B	40
C	32
D	24
E	16

Technicals & Moderation Support Team

moderationsupport@cityandguilds.com

01924 206 719

The Technicals & Moderation Support Team are available Monday to Friday 9am to 5pm to offer dedicated support with general queries regarding the moderation process for Technical Qualifications.

What we support with:

- Where to find the right documents and information
- General queries about technical qualifications
- Timeline for registrations, bookings and the moderation process
- Technical Qualification Approvals (QAPs)
- Exam timelines
- Moderation timelines
- Support and guidance with the Moderation Portal

Any questions?