

Hospitality & Catering Network meeting Autumn 2019

Amelia Bodle
Technical Advisor

Agenda

- Keeping up to date
- T-Levels update
- Technical Qualifications
- Employer Engagement
- Apprenticeships
- Global Certification
- Maths and English
- Q&A
- Networking



Keep in touch:



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Amelia Bodle/Jason Benn
Please request to connect



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jasonimatcg1972

Email Updates

<https://www.cityandguilds.com/>

Tools and Support

[Walled Garden](#)

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Email updates

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Email Updates

We would like to keep you informed and updated on relevant information that matters to you. Sign up today to receive all our latest news.

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First Name*


Centre Type*

Please select...

Region*

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I'm not a robot



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T-Levels

How T Levels will work



KEY PRINCIPLES:

To ensure the skills system responds to the changing labour market, employers, providers and other partners need to be involved in both design and delivery.

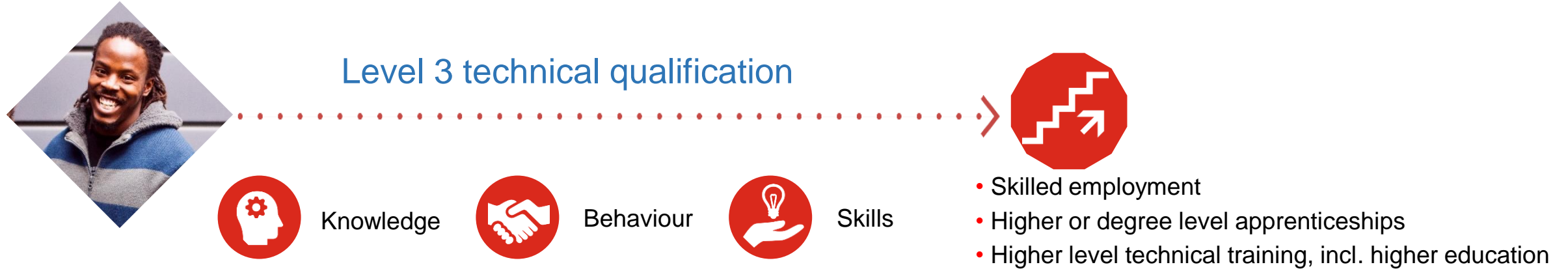
Co-creation: shaping occupational standards and designing wider T Level content.

Co-delivery: employers offering industry placements to T Level students so they can apply the knowledge and skills they have learnt in college.

Next steps:

- The department will review which qualifications it should fund at level 3 alongside T Levels and A levels. The removal of certain funded qualifications at level 3 will be implemented by Aug 2020.
- They have also recommended a review of level 2 and below and this has also begun.
- **The level 3 and below consultation is now live. Part 1 to be completed by June, with part 2 coming later in the year. This will see a major shake up to what is offer as full time provision for 16-18 year olds.**

Purpose and progression from a T Level

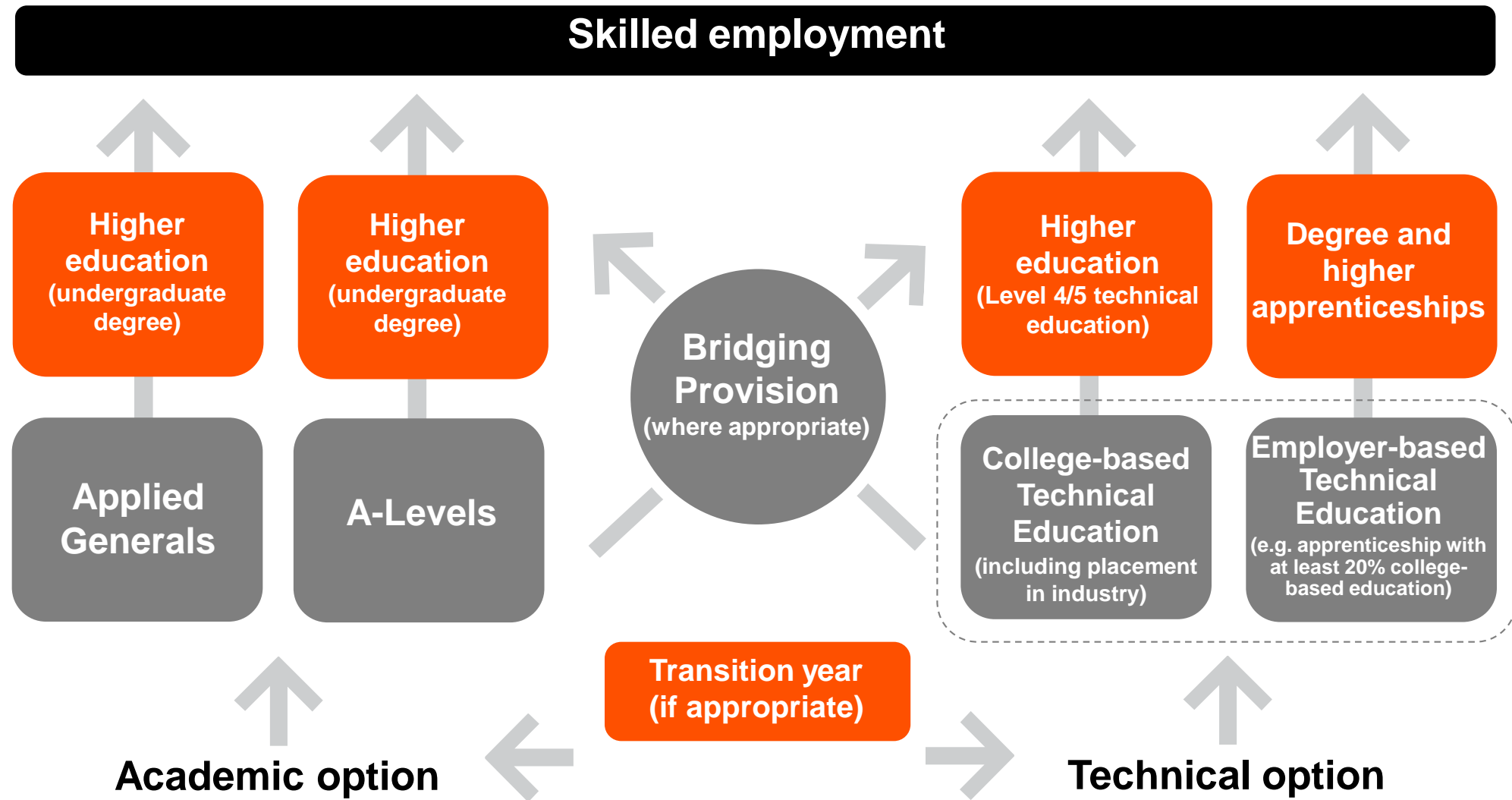


To progress, each level 3 technical qualification must provide reliable evidence of students' attainment of:

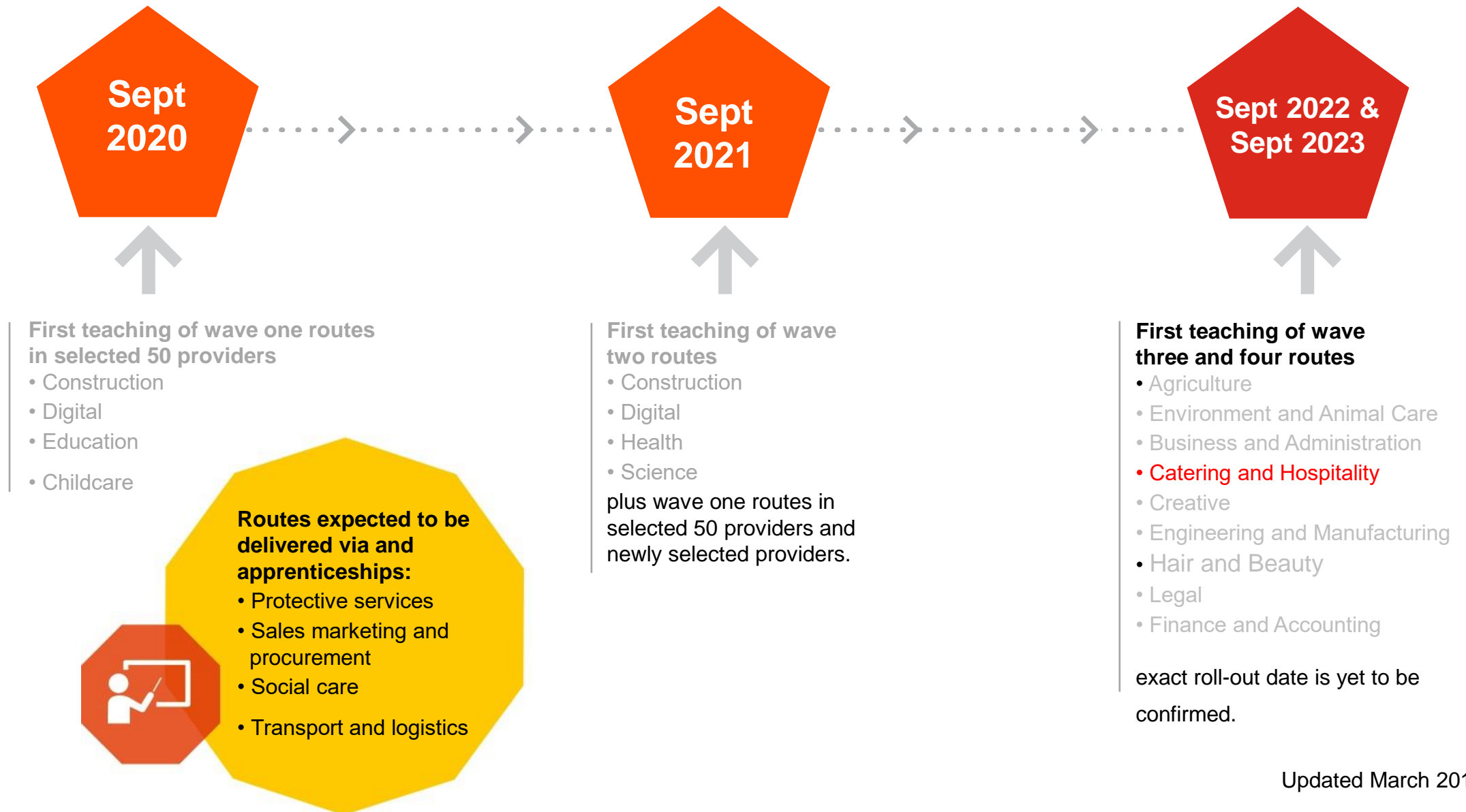
- the core knowledge, skills, and occupational specialisms
- be up-to-date on occupational knowledge, skills and behaviours needed among employers and others
- ensure that maths, English and digital skills are developed and applied where they are essential to achieve occupationally relevant outcomes
- ensure that the minimum pass grade standard for occupational specialisms reaches threshold competence, meets employer expectations, and is as close to full occupational competence as possible



An overview – Vision



Technical education routes roll-out



The make up of a T Level programme

1800 hours over two years. Achievement of T Level must include all components.
DfE have said that UCAS points will be attached and will be equivalent to 3 A levels.

CORE

Graded A* - E

Core 1

Concepts & theories

Core 2

Transferable skills

Assessment: Through
an external exam
and a substantial
employer set project

OCCUPATIONAL SPECIALISM

Graded:

Pass/merit/distinction
Based on occupational
maps

No less than 50% of the
total qualification
planned time.

Assessment:
assessed synoptically
through rigorous
practical assignments

WORK PLACEMENT

315-420 hours
Min 45-60 days

**Maths, English and
digital skills**
GCSE or Functional
Skills Level 2

LTP
(other requirements
set by T Level panel)

**Enrichment
– tutorial**

T Levels panel members

- T level panels have been created and are made up of employers, providers, industry representatives.
- An outline content for each pathway: including core and occupational specialisms are being developed based on Apprenticeship standards
- 25 panels have been established
- 6 panel members for the Hospitality & Catering route/pathway
- Hospitality & Catering is one pathway.
- Bidding is at pathway level – so one AO will be awarded the contract for a period of 5 years.

T levels panels	
Routes	Pathways
Hospitality & Catering panel	Catering

Example of a route – Hospitality & Catering

- Bid at pathway – includes core & occupational specialisms, there is currently only two pathway for Hospitality & Catering.
- Development of outlining content is underway by T Level panel group including **Johanna Keith** Apprenticeship Manager, Azzurri Restaurants, **Robert Marshall Slater** Head of School for Hospitality, Kendal College, **Hugh Mantle** Director, National Federation of Fish Friers, **James Welch** Executive Chef, Marriott, **Mike Mounfield**, Director, Sauce Associates.
 - Consultation on outlining content expected later this year/early 2020.



Route: Hospitality & Catering

Pathway: Catering

Core

Relates to whole route - expected content: Health & safety, Food safety

Occupational specialism: Chef de Partie will be based on new standards currently in development

Occupational specialism: Senior Chef will be based on new standards currently in development

Consultation just finished

<https://www.instituteforapprenticeships.org/media/3538/final-catering-draft-outline-content.pdf>

Catering: Professional Catering

T Level outline content: final version for consultation

September 2019

**Deadline 11th November
for Feedback**



Technical Qualifications

Why deliver Technical Qualifications



Most up to date Curriculum



Best Preparation for T levels and move to exam based delivery



Copious resources to support delivery



Improvement in achievement rates year 4 of delivery at level 3



Less onerous assessment model

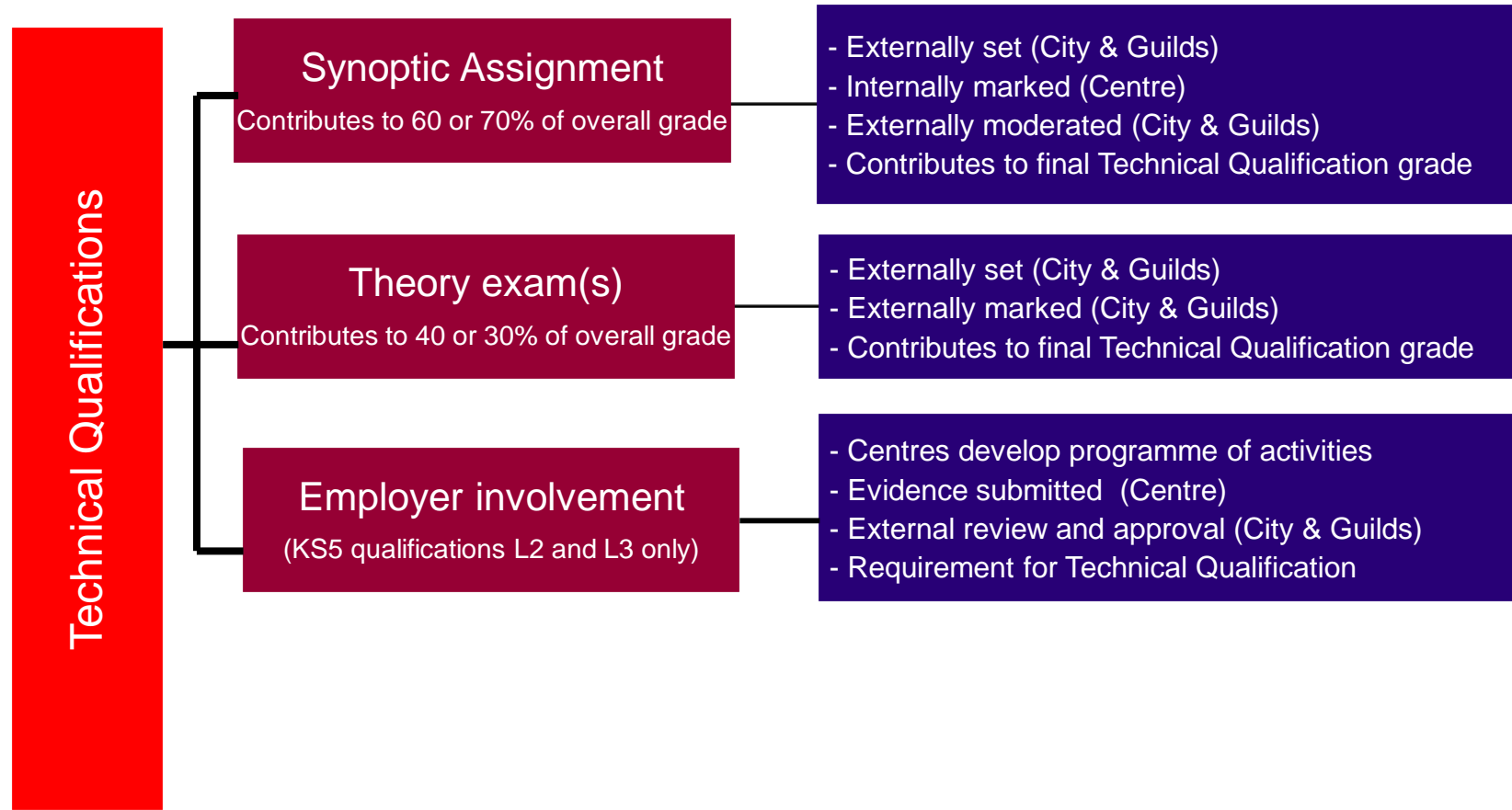


Improvement in employer engagement

Technical Qualifications - key components

These are the components that make up Technical Qualifications.

All components must be completed to achieve the qualification.



There is no direct claim status (DCS) for Technical Qualifications. Results are issued by City & Guilds

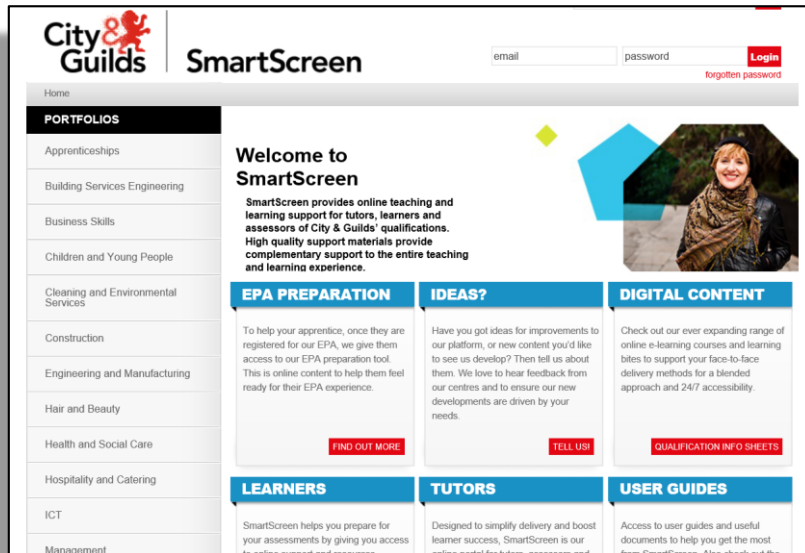
Level 2 Technical Qualifications

Qualification Number	Name of Qualification	Size (GLH)	Age	Website Link
6106-20	Technical Award in Cookery and Service for the Hospitality Industry	120	14-16	6106 Documentation
6100-20	Technical Certificate in Professional Cookery	450	16+	6100 Documentation
6103-20	Technical Certificate in Food and Beverage Service	450	16+	6103 Documentation
7178-20	Technical Certificate in Food Preparation and Service	450	16+	7178 Documentation

Level 3 Technical Qualifications

Qualification Number	Name of Qualification	Size (GLH)	Age	Website Link
6100-30	Advanced Technical Diploma in Professional Cookery	450	16+	<u>6100 Documentation</u>
6100-31	Advanced technical Diploma for Professional Chefs	540	16+	<u>6100 Documentation</u>
6100-32	Advanced Technical Diploma for Professional Chefs (Patisserie and Confectionary)	450	16+	<u>6100 Documentation</u>
6100-33	Advanced Technical Diploma for Professional Chefs (Kitchen and Larder)	450	16+	<u>6100 Documentation</u>
6103-30	Advanced Technical Diploma in Supervision of Food and Beverage Services	450	16+	<u>6103 Documentation</u>

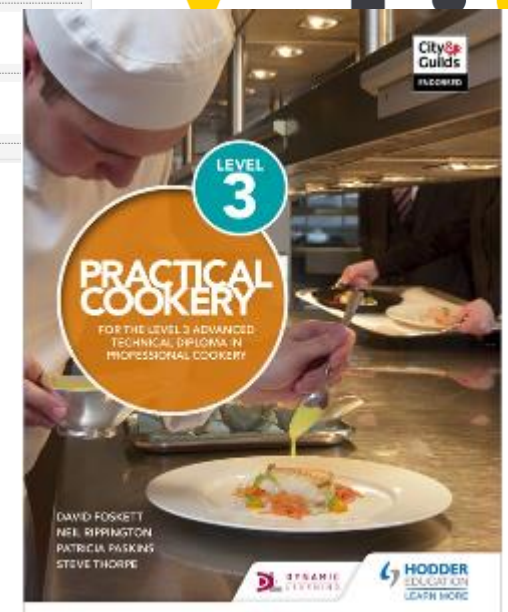
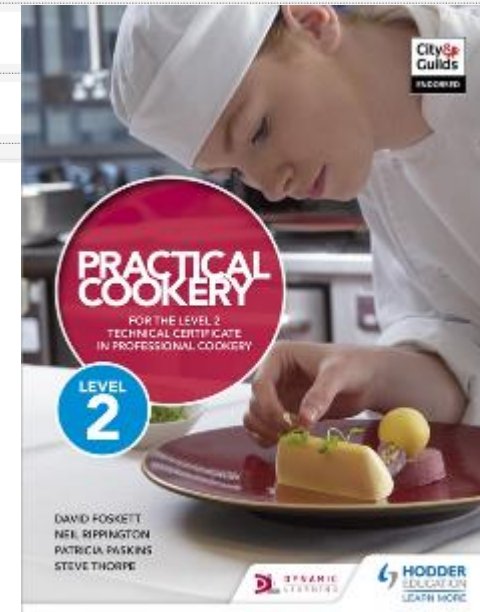
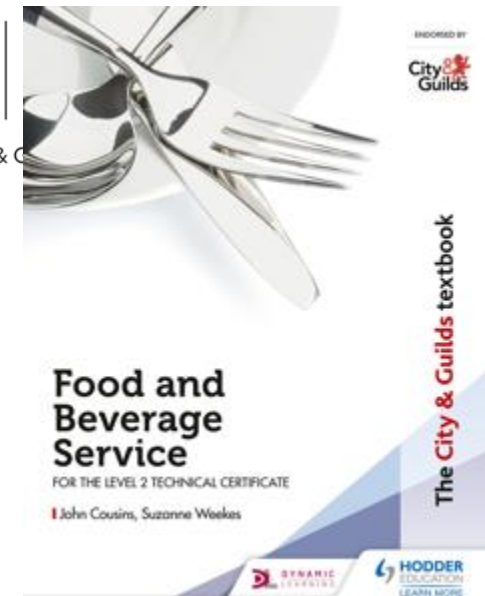
Learner support



Is there support for learning?

Yes, we have the following;

- Textbooks
- E-learning
- Smartscreen



Engaging e-learning content

Interactive materials:

Comprehensive, dedicated interactive e-learning resources (either video or animation based) to help bring the learning to life.

Question 1

Which cut of meat would you traditionally use to make navarin of lamb?

Select your answer, followed by SUBMIT.



<input type="radio"/> Neck
<input type="radio"/> Saddle
<input type="radio"/> Leg
<input type="radio"/> Loin
SUBMIT
SHOW FEEDBACK

Materials available for:

- Professional Cookery 6100-30

Contact your business manager or directsales@cityandguilds.com for further information

Level 3 Advanced Technical Diploma in Professional Cookery (6100)

City & Guilds SmartScreen

Unit 305 Worksheet 1

Unit 305: Meat and offal

Worksheet 1: Quality points of meat and offal

1. Name the key types of meat in following groupings.

Groupings	Meat
White meat	•
Red meat	•



Key stage 4 offer

Level 1 Award 7107-21 (9 credits required)	Level 2 Technical Award 6106-20	Mapping from 6106-20 to 7107-21
Units	Units	
101-Introduction to the hospitality industry (2 credits) Assignment 2 set tasks: Task A- Presentation research Task B- Information sheet	201-Exploring the hospitality industry 30 GLH	Unit 201 Topic 1.2 and 1.3 relates to Task A Topic 1.3 relates to Task B
102-Customer service in the hospitality industry (3 credits) Assignment 3 set tasks: Task A – Induction manual Task B – Diary log Task C - Poster	203-Food preparation and cookery 60 GLH	Unit 203 Topic 1.4 relates to Task A Topic 2.3 links to practical customer service skills relates to Task B Topic 1.3 relates to Task C
103-Food service (3 credits) Assignment 2 set tasks: Task A – Information poster Task B – Observation checklist (Tutor)	203-Food and beverage service 30 GLH	Unit 203 Topic 1.3 and 2.1 relates to Task A Topic 2.2 and 2.3 links to practical food service skills
106-Basic food preparation and cooking (3credits) Assignment 3 tasks: Task A Information sheet Task B Observation checklist (Tutor) Task C- Self- evaluation sheet		Unit 202 Topic 3.1 relates to Task A Topic 3.2 links to practical food preparation and cooking relates to Task B Topic 3.2 relates to Task C

Employer Engagement

Employer Engagement



Work Experience

what do you have in place?



Competitions

Craft Guild

AA

Zest quest



Erasmus



Chefs Academies



Guest Chefs/Gourmet evenings



External contracts

Apprenticeships

Our apprenticeship offer:

Commis Chef L2
Apprenticeship

Chef de Partie L3
Apprenticeship

Production Chef
(Available for EPA from April 2020)

Team
Leader/Supervisor
L3 Apprenticeship

Team Member
Apprenticeship L2

Hospitality
Supervisor L3
Apprenticeship

Diploma for
Leaders &
Managers L5
Apprenticeship

Chartered
Manager Degree
L6 Apprenticeship

Senior Leader L7
Apprenticeship

EPA Customer reports

Found in the EPA preparation tool under assessment guidance tab

Available for Commis Chef, Team Member Food & Beverage and Food Production

Chef de Partie and Hospitality Supervisor available 2020

EPA report contents include:

Overall Performance- achievement statistics

Areas of good performance

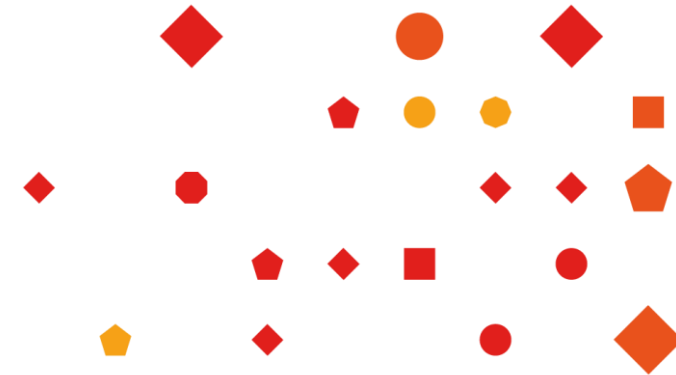
Areas for Development

Recommendations for employers and providers



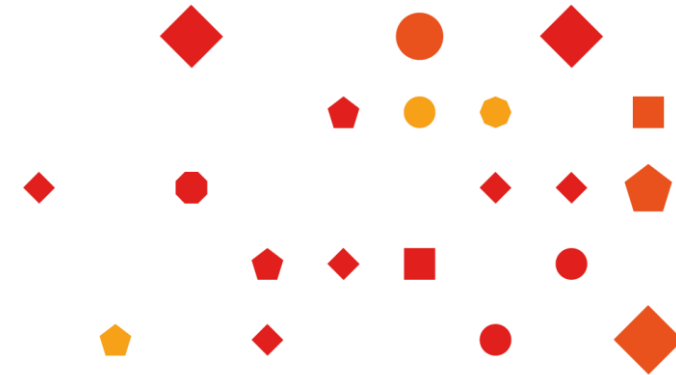
Commis Chef customer report recommendations

- Minimum requirements for recipe logs must be met before uploading to the EPA portal
- Apprentices must be in workplaces with facilities and resources to meet PO requirements
- Build confidence with professional discussions by practising with staff other than assessment team
- Deliver knowledge to meet EPA handbook requirements
- Employers need to be conversant with Culinary Challenge requirements
- Apprentices need to be aware they must produce a time plan and use it for the Culinary Challenge



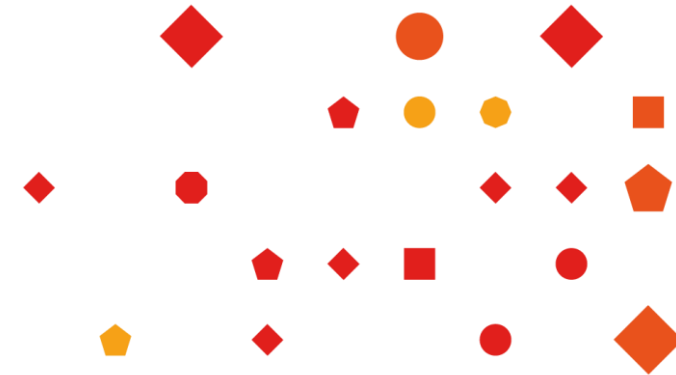
Team Member customer report recommendations

- Ensure apprentices have contracts which are long enough to allow for EPA
- Join the Initial Meeting to support apprentice, agree assessment dates and ask questions
- For PO ensure the apprentice is working as a Team Member even if they have been promoted during the apprenticeship
- Support the apprentice with choosing a suitable project at the correct level
- Ensure the booking form is sent back in a timely manner so EPA is not held up
- Should the apprentice fail any part of EPA ensure they fully understand the criteria they have failed and what they need to do to fully meet it.
- Practice the Professional Discussion with the apprentice, if time allows using the topics provided by the IEPA



Production Chef Level 2 – 9087-12

- Awaiting approval on Bravo
- EPA resources, handbook, assessment pack available on website
- Registrations available from January 2020 and EPA ready to book going live March/April 2020
- Employer Brief available from People 1st website
- Exemplar materials by December 2019
- Apprenticeship Training Manuals available February 2020
- Webinar 26th November 3.30-4.30 pm
- Booking Link : <https://attendee.gotowebinar.com/register/3344303555608791565>





ESFA Update (1)

Sub-contracting

Letter from CEO – Eileen Milner to lead/prime providers who sub-contract ESFA funded provision (post 16, 10+ and Apprenticeships, key points:

It is important to note that if you are intending to enter into new subcontracts in the course of 2019 to 2020 academic year, you should be aware that our requirements will change, and you should provide for this in your contractual arrangements with subcontractors.

Areas under consideration in our review include, but are not limited to:

- *the balance of oversight and accountability arrangements, and with which bodies they should rest*
- *reasonable expectations of the external audit process*
- *placing limits on the permitted geographical distance between a directly funded institution and the location where subcontracted provision is delivered*
- *acting to prevent non-compliance, failure and fraud*
- *potentially precluding the use of some subcontractors*
- *reviewing the aggregate funding value of subcontracted provision held by subcontractors*
- *the use, in respect of subcontracting, of the Register of Training Organisations (RoTO) and the Register of Apprenticeship Training Providers (RoATP).*

I am asking that you review your current subcontracting activity and satisfy yourself that it is purposeful, appropriate, and provides added value to learners. We must be confident that you are managing and overseeing it in line with our requirements.

We will conclude the review this academic year and start to implement the changes at the start of the 2020 to 2021 academic year.

ESFA Update (2)

Registering apprentices with the EPAO

P155 The employer in consultation with the main provider must ensure that the apprentice is prepared and understands the end-point assessment process. Engaging the end-point assessment organisation can be at any time, but to ensure timely delivery of the end-point assessment no less than 3 months' notice that the apprentice will be ready for the end-point assessment should be given. As part of this process all information required for the end-point assessment should be ready to present to the end-point-assessment-organisation for the gateway.

https://assets.publishing.service.gov.uk/government/uploads/system/uploads/attachment_data/file/821581/1920_Provider_Rules_Version_1.0_FINAL.pdf

People 1st update

<http://people1st.co.uk/apprenticeships/consultations/consultation-on-hospitality-standards/>

Feedback by 29th Nov



Full standards review live now for Commis Chef and Chef de Partie. Coming soon for Team Member and Hospitality Supervisor



Includes standard and Assessment plan



There will be a reduction in assessment methods



Professional discussion will be stand alone



4 months EPA window



Chef de Partie remains at funding band £9,000



Senior Culinary Chef Level 4



Patisserie & Confectionary Level 3

Level 2 Professional Chef Enhanced Smart screen



Enhanced Level 2 Professional Chef

Suitable for a level 2 apprentice, these courses are aligned with the Level 2 Commis Chef apprenticeship standards; covering the underpinning knowledge of what learners need to cover during their apprenticeship.

1

Culinary

2

Food Safety

3

People

4

Business

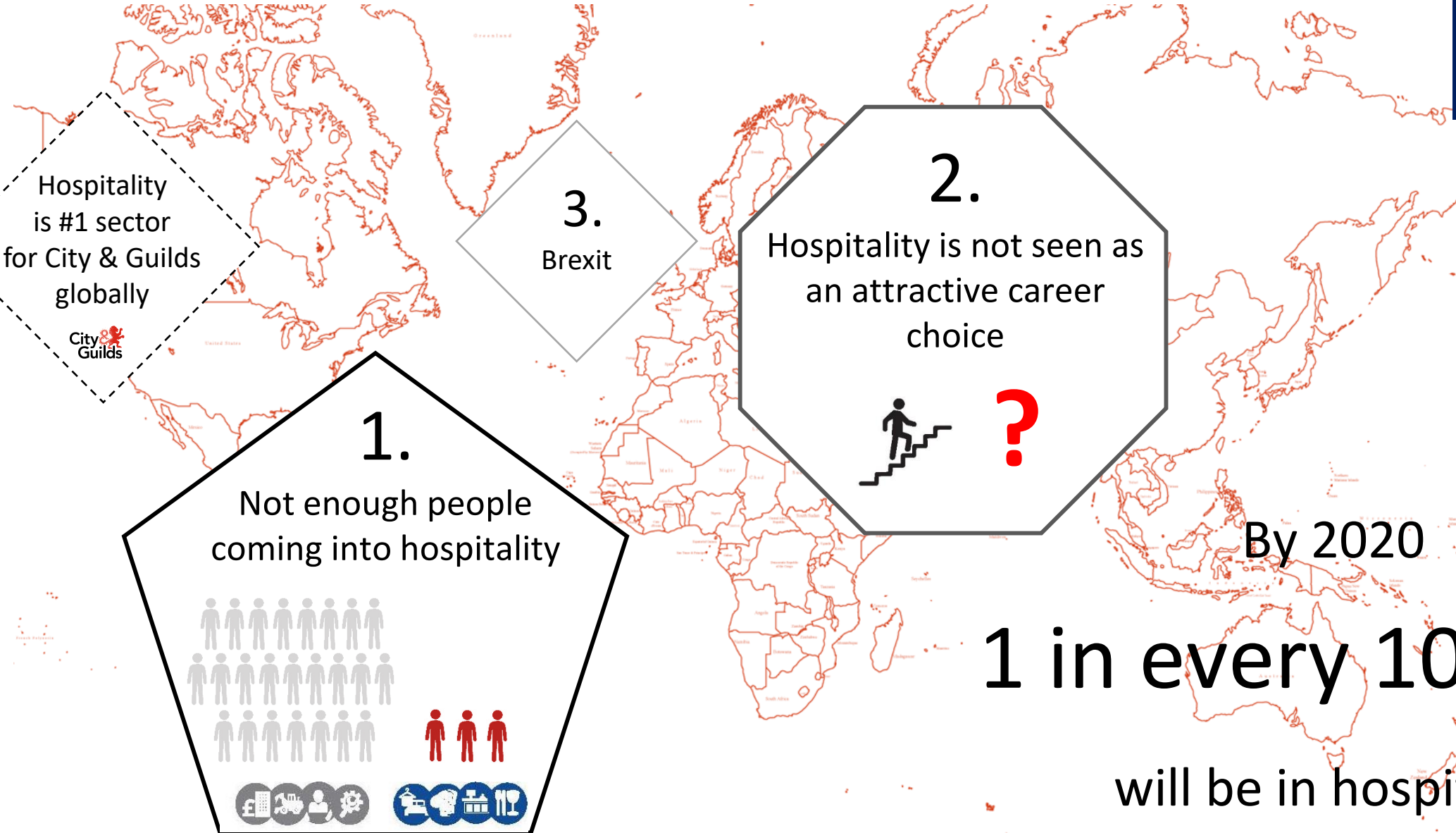


Global Hospitality Certification

A GLOBAL BENCHMARK FOR HOSPITALITY BUSINESSES
... TO HELP BUILD THE FUTURE WORKFORCE

KEY CHALLENGES >> AN OPPORTUNITY TO INNOVATE

Travel and tourism is the world's single largest employer



These jobs require the next generation of hospitality leaders

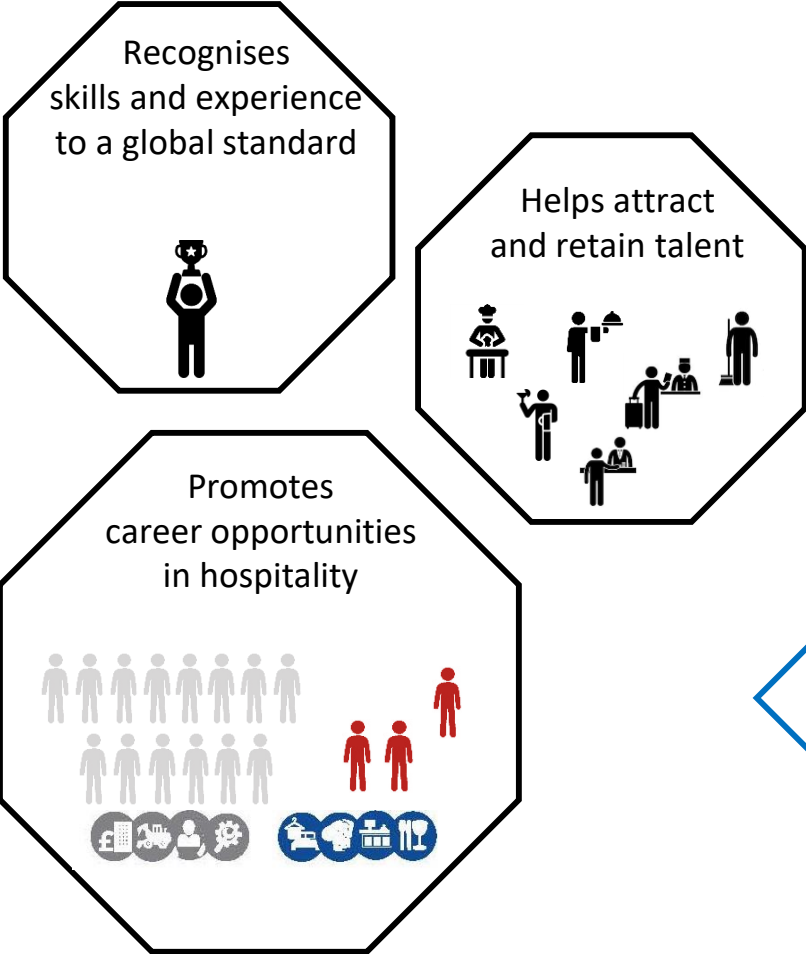
By 2020

1 in every 10 jobs will be in hospitality

GLOBAL HOSPITALITY CERTIFICATION: WHAT IS IT?

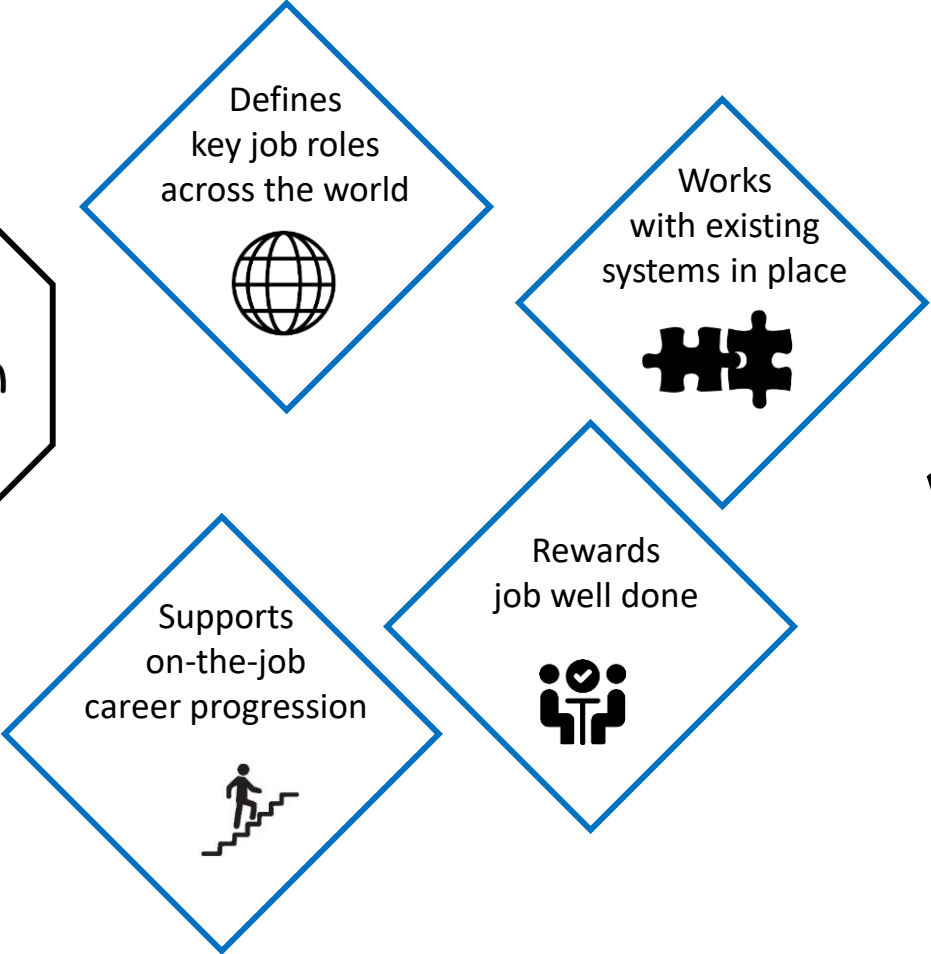
1.

A GLOBAL SKILLS BENCHMARK FOR THE HOSPITALITY INDUSTRY ...



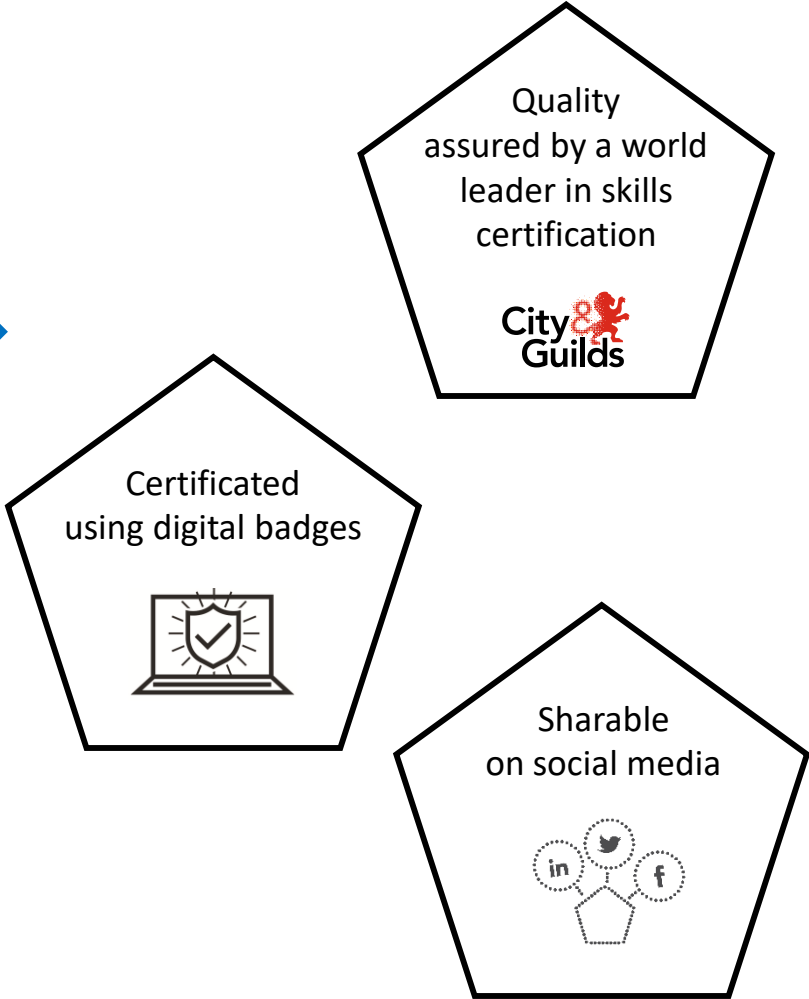
2.

... CO-DESIGNED WITH EMPLOYERS FOR EMPLOYERS ...



3.

... TO CREATE AN INTERNATIONAL SKILLS CURRENCY

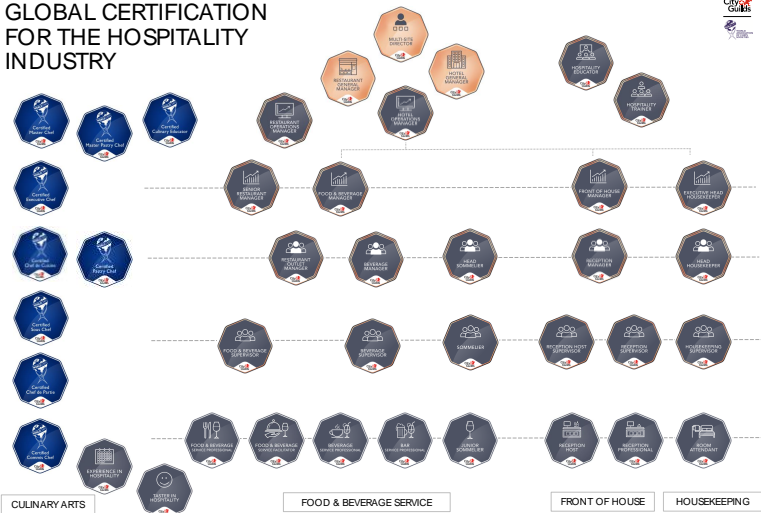


GLOBAL HOSPITALITY CERTIFICATION: WHO IS IT FOR?

ROUTE #1 INDIVIDUAL ROUTE

INDIVIDUALS

EMPLOYERS
(with no formal performance management system)



ROUTE #2 CORPORATE ROUTE

EMPLOYERS
who have a formal performance management system

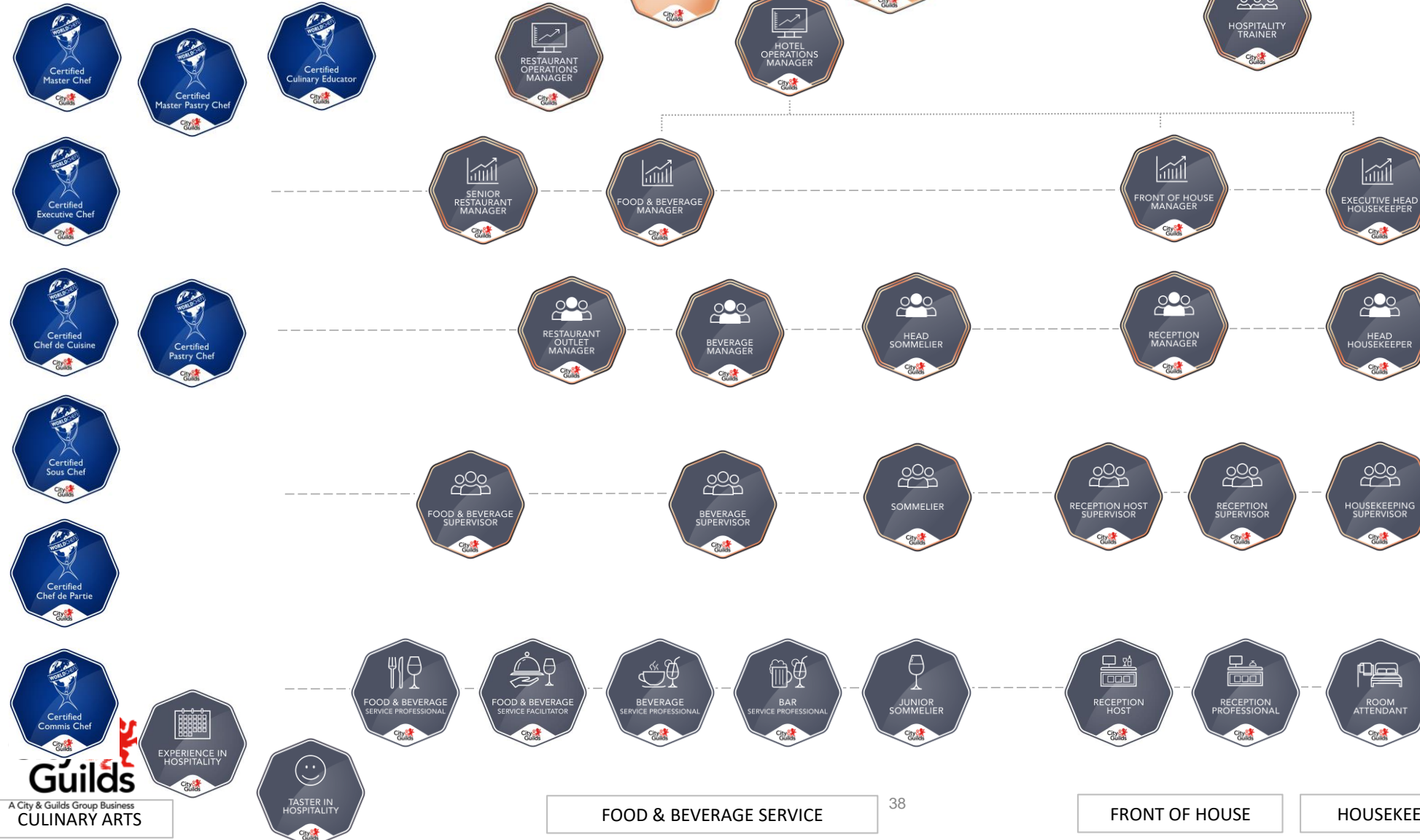
COLLEGES & TRAINING PROVIDERS
who offer work experience as part of their programme



COMMUNITY ENGAGEMENT ORGANISATIONS
(WORK EXPERIENCE)



GLOBAL CERTIFICATION FOR THE HOSPITALITY INDUSTRY

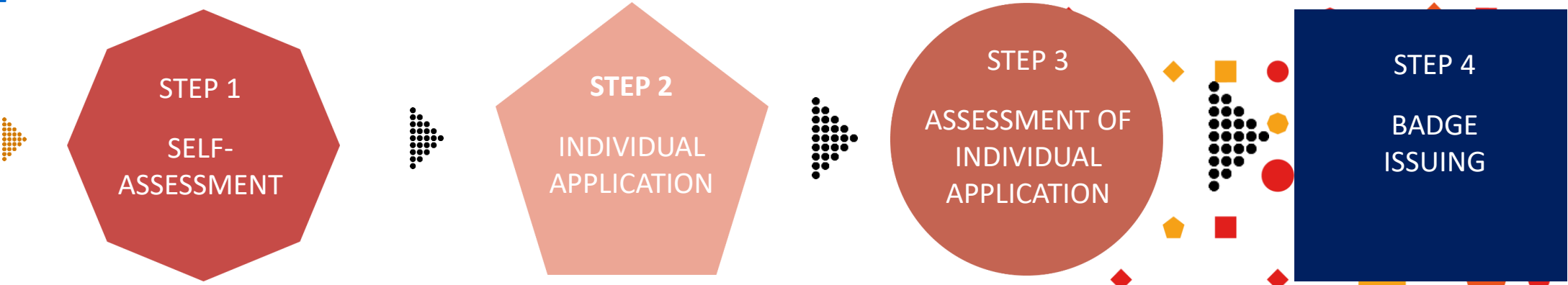


- A global professional development framework for the hospitality industry (the first and only one in the world)
- In partnership with Worldchefs
- Sets a global benchmark (a minimum standard) for job roles
- Co-created with employers for employers
- Designed to recognise skills and experience of full-/part-time and/or casual staff
- Helps employers:
 - attract more people into hospitality
 - promote career opportunities in the sector
- Works with existing/in-house recruitment, training and appraisal systems and processes
- Added value for training programmes and qualifications
- Recognises work experience
- Created and quality assured by City & Guilds

GLOBAL HOSPITALITY CERTIFICATION: THE JOURNEY TO CERTIFICATION



INDIVIDUAL ROUTE

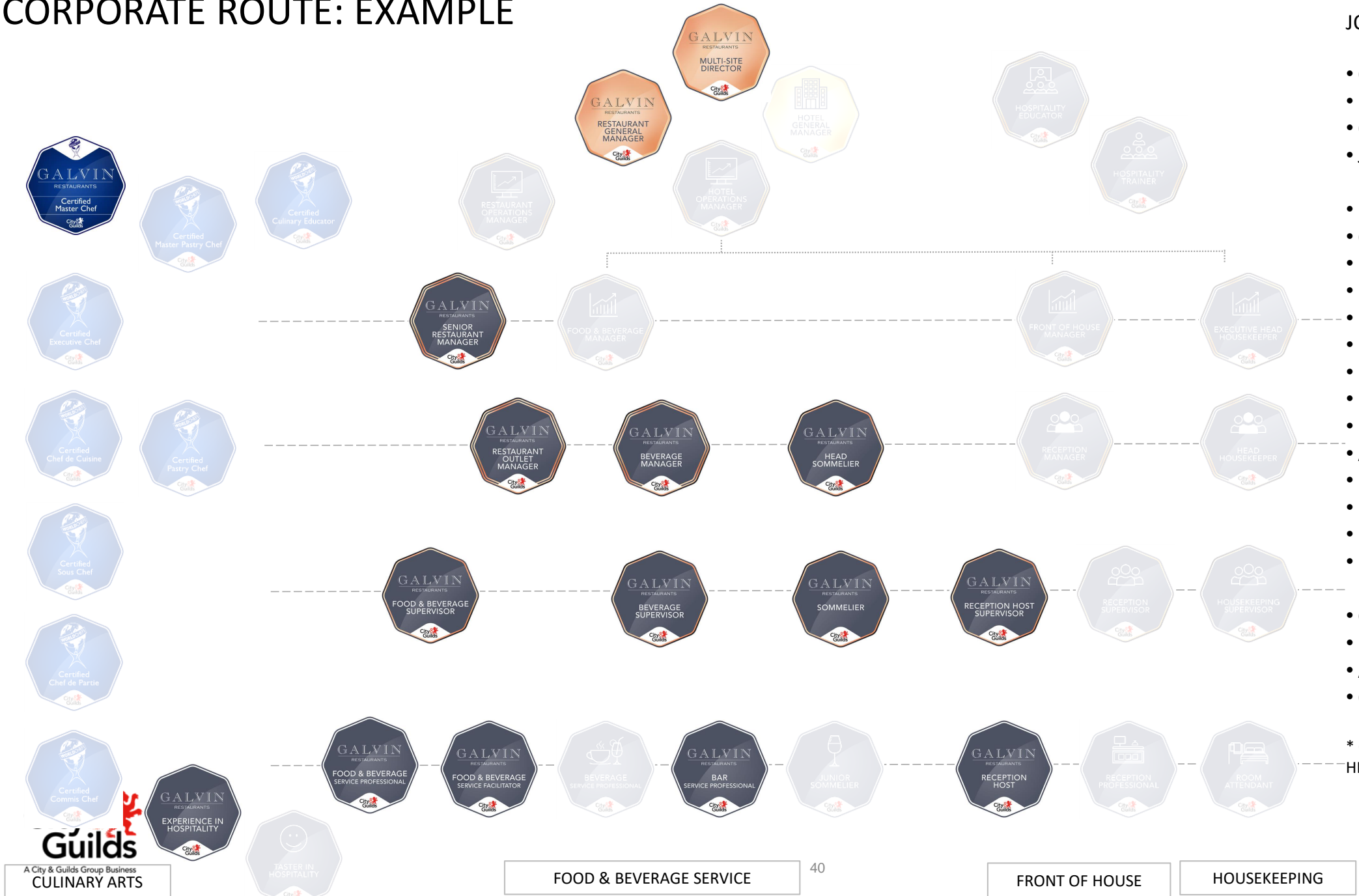


CORPORATE ROUTE



CORPORATE ROUTE: EXAMPLE

JOB ROLES MAPPED



* Corresponding badge is subject to HR sign-off against CG Global Standards

CORPORATE ROUTE: EXAMPLE (Galvin Restaurants)



JOB ROLES MAPPED

CORRESPONDING GLOBAL CERTIFICATION TITLES

Cleaner	Experience in Hospitality
Barback	Experience in Hospitality
Commis Waiter	Experience in Hospitality
Junior Waiter (Junior Chef de Rang)	Food & Beverage Service Facilitator
Head Commis Waiter	Food & Beverage Service Facilitator
Chef de Rang	Food & Beverage Service Professional
Bartender	Bar Service Professional
Receptionist	Reception Host
Head Waiter	Food & Beverage Supervisor
Floor Supervisor	Food & Beverage Supervisor
Bar Supervisor	Beverage Supervisor
Head Bartender	Beverage Supervisor
Reception Manager	Reception Host Supervisor
Assistant Manager	Restaurant Outlet Manager*
Pub/Bar Manager	Beverage Manager
Maître D'hôtel (La Chapelle)	Restaurant Outlet Manager* OR Senior Restaurant Manager*
Restaurant Manager	Senior Restaurant Manager*
Restaurant General Manager (Green Man)	Restaurant General Manager
Group General Manager	Multi-site Director
Head Sommelier	Head Sommelier
Assistant Head Sommelier	Sommelier
Chef Patron	Restaurant General Manager
Chef Patron	Multi-site Director
Chef Patron	Worldchefs Certified Master Chef




A City & Guilds Group Business

* subject to HR sign-off against CG Global Standards

EXAMPLE OF BRANDED BADGES: GALVIN RESTAURANTS



EXAMPLE OF A BADGE: GENERIC (NON-BRANDED) VERSION



[Additional Details](#)

Senior Restaurant Manager

Issued By [City & Guilds](#)

The holder of this badge has an extensive knowledge and a proven track record in managing all guest facing operations within a restaurant. This individual is responsible for the overall running of the food and beverage service and front of house which includes managing teams and developing people, budgeting and forecasting and contributing to the implementation of the restaurant strategic plan.

Demonstrated Skills

Budgeting

Compliance

Developing People

Food And Beverage Operations

Forecasting

Front Of House Of Operations

Guest Service

Hospitality

Managing Resources

Managing Teams

Managing Training

Profitability

Recruiting

Restaurant

Restaurant Manager

Restaurant Outlet

Senior Manager

Solving Problems

Strategic Planning

Sustainability

Technology

Earning Criteria

... The holder of this badge has met ONE of the following requirements:

1. Achieved a performance review rating which has been set by their employer and confirmed as meeting the standards of the 'Senior Restaurant Manager' badge, part of the City & Guilds Global Hospitality Benchmark

... OR

2. Prepared and submitted a portfolio of evidence, while completing their day-to-day work, which has been assessed as meeting the standards of the 'Senior Restaurant Manager' badge, part of the City & Guilds Global Hospitality Benchmark

EXAMPLE OF A BADGE: BRANDED VERSION

[Additional Details](#)

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Issued By [City & Guilds](#)

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Food And Beverage Operations

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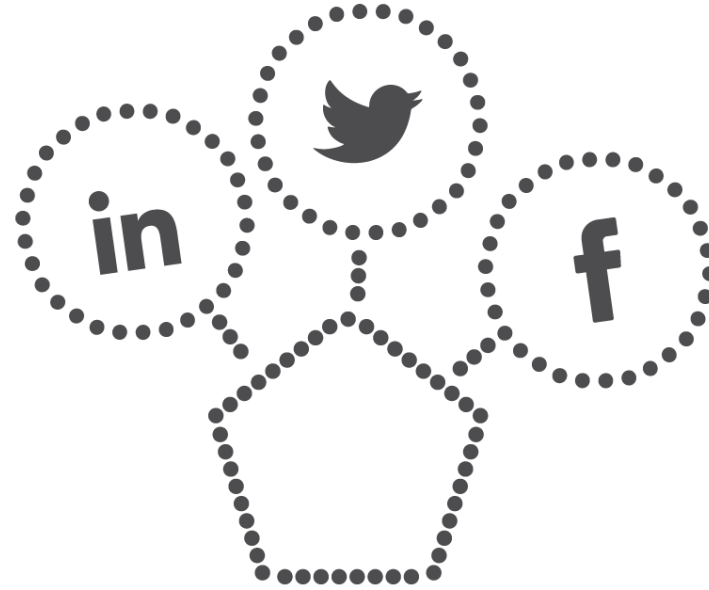
HOW DO DIGITAL BADGES WORK?



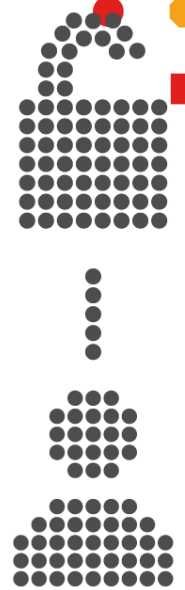
Meet the
requirements to
earn the badge



Organisation
issues you with
your digital
badge



Claim & share
your digital
badge on all
platforms



Get connected
to opportunities
in the world of
hospitality

CREATING AN INDUSTRY BLUEPRINT TO TACKLE SKILLS CHALLENGES: THE LIVERPOOL PILOT



1.
The number of potential recruits into the industry is currently flat

2.
Poor perception of the sector

3.
Lack of skilled staff >> fierce competition among employers and problems with retention

4.
Employers don't invest enough into training and upskilling

LIVERPOOL: THE FIRST CITY IN THE WORLD TO IMPLEMENT THE GLOBAL CERTIFICATION AS A CITY BENCHMARK

INDUSTRY

INTERNATIONAL BRANDS
LOCAL BUSINESSES



EDUCATION

COLLEGES
TRAINING PROVIDERS

COMMUNITY ENGAGEMENT

UNEMPLOYED
RETURNERS

SCHOOLS

WORK EXPERIENCE

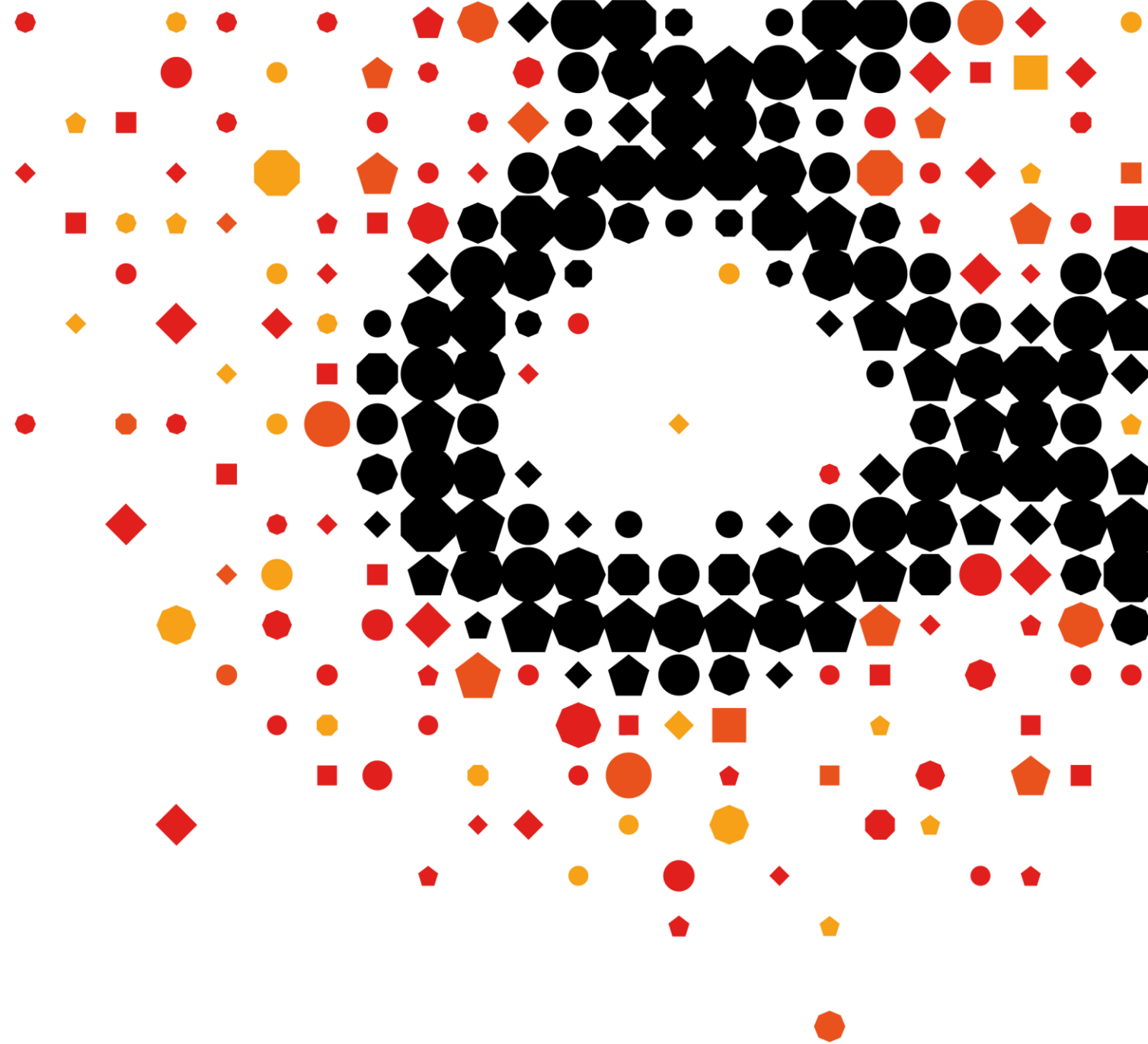
MORE INFORMATION

◆◆ www.cityandguilds.com/global-certification

Dora Timar
Senior Manager: Recognitions and Frameworks
City & Guilds
M: +44 (0)7880526091
E: dora.timar@cityandguilds.com

Maths and English

4748
Reformed Functional Skills

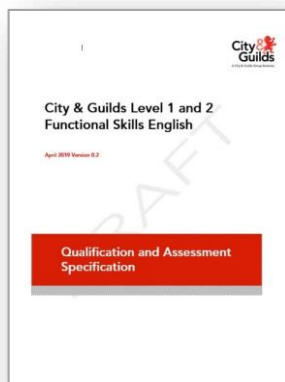


New for September 2019

Now open for registration

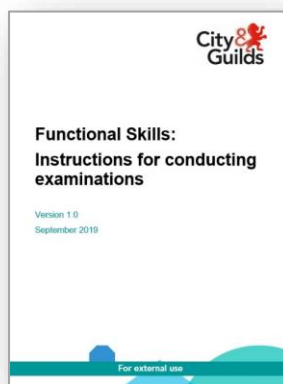
- **Two** points of registration per subject area
- 4748-01 – Entry level English
- 4748-02 – Level 1-2 English
- 4748-03 – Entry level Mathematics
- 4748-04 – Level 1-2 Mathematics

Supporting documents



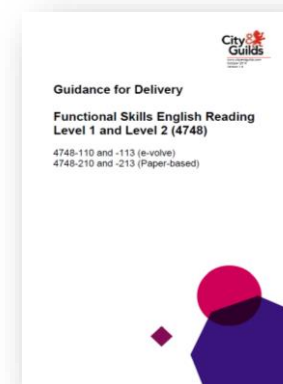
Handbook and specification documents

Sets out scope and design of our Functional Skills qualifications, including assessment coverage and weightings.



Instructions for conducting exams

Sets out our operational requirements for managing externally marked exams.



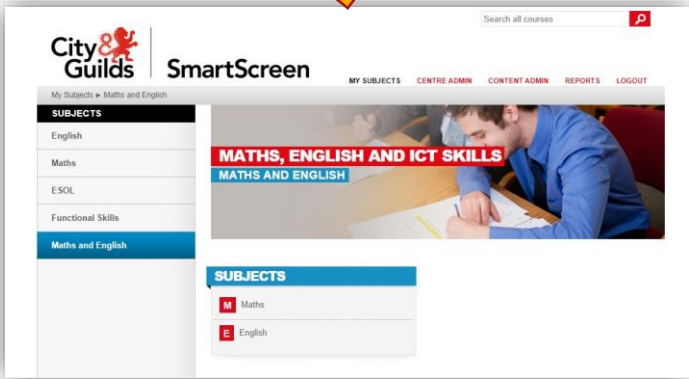
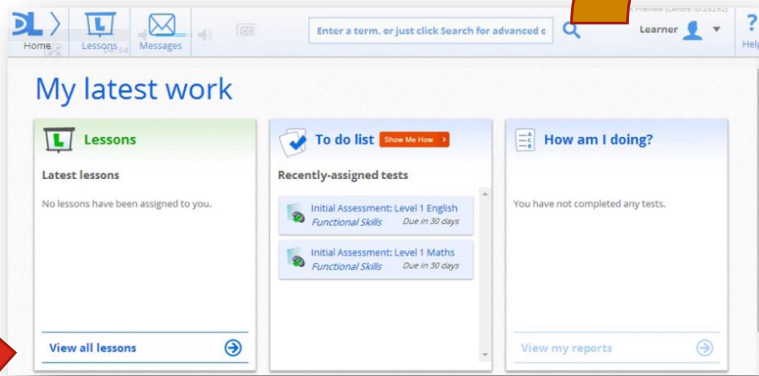
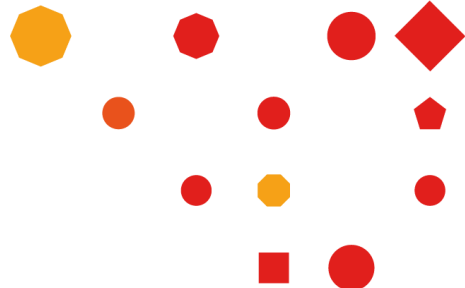
Guidance for delivery

Coming soon: produced by our chief examiners: detailed guidance on design of, and allocation of marks within, our externally marked exams.

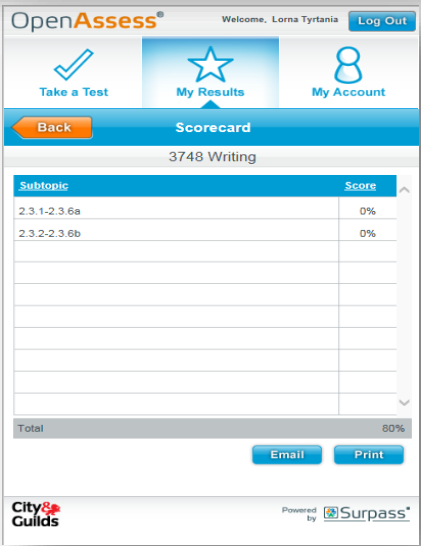
The image is a screenshot of a web-based application form for 'Functional Skills Reformed Qualifications'. The form is titled 'Application for fast track qualification approval'. It contains various sections for registration details, including 'Personal details', 'Contact details', and 'Qualification details'. There are checkboxes for 'Legacy approval' and 'Fast track approval'. The form is designed with a red header and footer, and a white main content area.

Centres with legacy approval will need to apply for fast track approval

Resources



New refreshed Maths
& English
SmartScreen

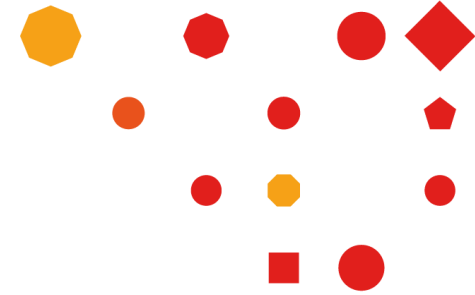


OpenAssess is our new,
free, on-screen practice
test tool



Functional Skill Admin
and Support Hub

Operational Changes...



Transition from legacy Functional Skills to new qualifications:

Date	FS English	FS Mathematics
31 August 2019	Last registration date for new learners	Last registration date for new learners
30 April 2020	Final assessment date for Internally assessed components (Entry level Reading and Writing & SLC at all levels)	Final assessment date for internally assessed components (Entry Level maths)
17 May 2020	Final booking for Named on Demand (paper-delivered) assessments Level 1-2 Reading and Writing	Final booking Named on Demand (paper-delivered) assessments Level 1-2
31 May 2020	Final booking for on-screen assessments Level 1-2 Reading and Writing	Final booking for assessments Level 1-2
31 May 2020	Final assessment date for externally marked components (Level 1-2 Reading and Writing)	Final assessment date for Level 1-2
31 July 2020	Last date for EQA activity relating to Entry level and Level 1-2 SLC	Last date for EQA activity relating to Entry level
31 August 2020	Final certification date for 3748-01	Final certification date for 3748-02

Technical Advisor support

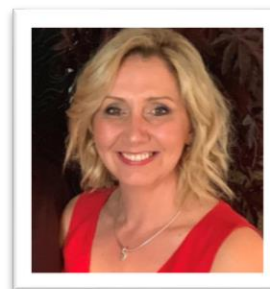
Our Technical Advisors work nationally and are experts in the field of maths and English and ICT Functional Skills.

They are available to support you through the transition to reformed Functional Skills and beyond

- On boarding – to support you to get up and running
- [Regional Networks](#) – to support you and encourage sharing of best practice
- [Webinars](#) – to keep you up to date monthly and provide ongoing support
- 'How to...' series of recorded presentations - to support with any specific aspects of reformed Functional Skills you need more help with.

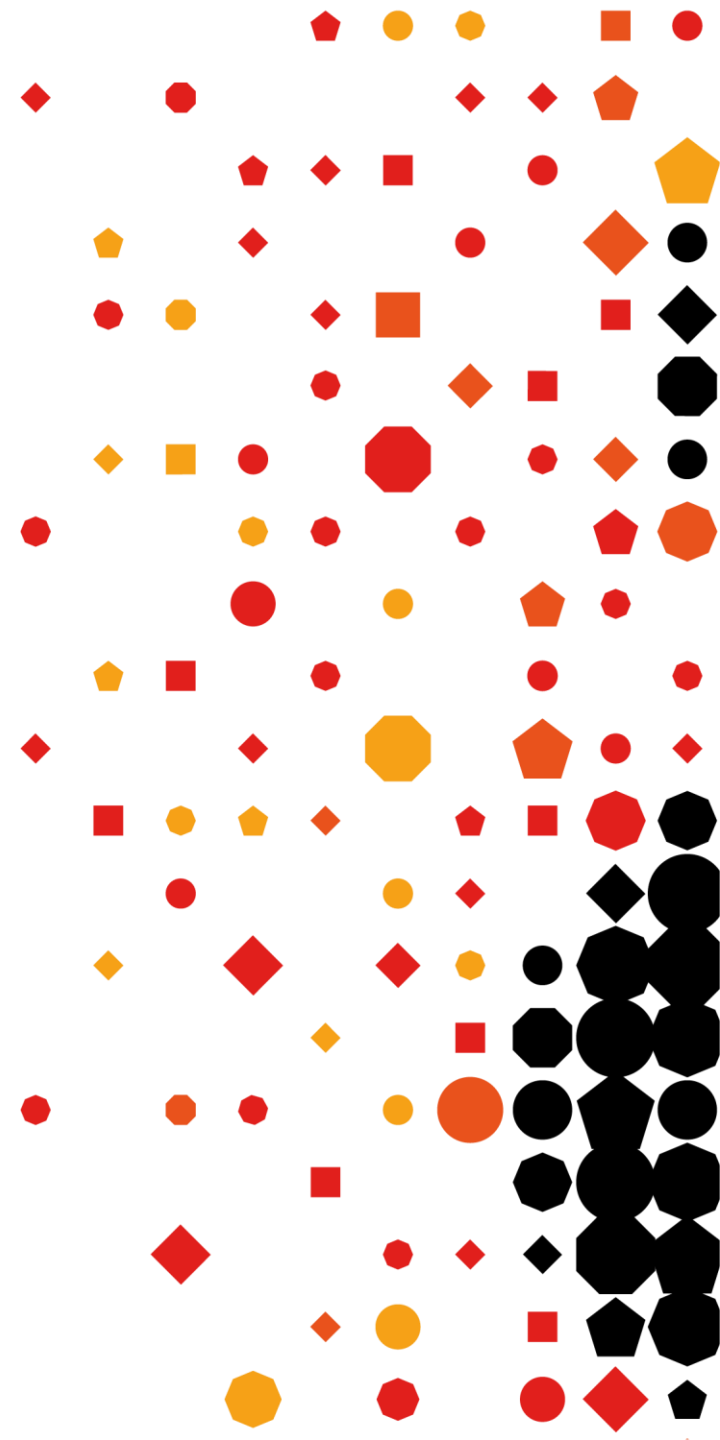


Use **#CGMathsEnglish** to join the social media conversation



Paul Sceeny
[@PaulSceeny CG](#)

Katherine Cooper
[@KatherineC CG](#)



Useful links

- Contacting City & Guilds – for details visit [Contacting City & Guilds](#)
- For updates on the Functional Skills reforms – visit [Functional Skills Updates](#)
- For more detailed qualification information [Reformed Functional Skills \(4748\)](#)
- Our [FAQs](#) also provide useful information and can also be found on the qualification page
- Free face-to face [events](#)

Questions answers

Thank you

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