

ALL ABOUT HOSPITALITY & CATERING



All about Hospitality & Catering

Issue 02

February 2018

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

In this issue:

- New Developments –Scotland
- Qualification registration end dates
- 7250-02 updated logbook
- Amendments to Technical qualification synoptic assessment packs
- Principal Moderator Webinar
- Technical Qualification and Apprenticeship network events
- Smart Screen Resources
- Apprenticeship Learner support manuals (England)
- Further developments in our Apprenticeship offer
- Keep in touch and up to date

New Developments - Scotland

Confirmation that the following qualifications will be available from the end of April 2018:

SVQ in Professional Cookery at SCQF Level 5
SVQ in Hospitality Services at SCQF Level 4
SVQ in Food and Beverage Service at SCQF Level 5

Qualification Registration end dates

We are currently reviewing whether to extend a number of qualifications which expire at the end of 2018. Please email **Jason.benn@cityandguilds.com** if you would like to continue registering on the below qualifications

7147-44	Level 4 Diploma in Principles of Hospitality Management	31/12/2018
7147-91	Level 4 Diploma in Principles of Hospitality Management	31/12/2018

7250-02 updated logbook

A new version of the logbook is now available on the qualification pages with the amended units to meet the new rules of combination.

Amendments to Synoptic assessment guidance documents

The below synoptic packs have been updated to version 2. The amendments are listed below. This does not alter the dishes in anyway but adds further clarity for centres.

7178-022 Level 2 Technical Certificate in Food Preparation and Service

Additional guidance added to Task 1 bulleted list in the **Tasks** section.

Additional guidance added to task specific guidance in the **Task instructions for centres** section.

Clarification to the allocation of time for assessment in the **Task instructions for centres** section.

AO3 Application of practical/ technical skills weighting been amended in the **Marking grid** section. This reflects the qualification handbook.

6100-022 Level 2 Technical Certificate in Professional Cookery

Task 2 has been split into Task 2 and Task 3. Please see **Tasks** section.

Clarification to the allocation of time for assessment in the **Task instructions for centres** section.

The weighting has changed to AO3 Application of practical/ technical skills **and** AO4 Bringing it all together - coherence of the whole subject in the **Marking grid** section. This reflects the qualification handbook.

6100-031 Level 3 Advanced Technical Diploma in Professional Cookery (450)

Guidance added in the **Tasks** section to confirm candidates can use a calculator for this assessment.

Additional guidance added throughout the **Task instructions for centres** section, including clarification to the allocation of time.

6100-033 Level 3 Advanced Technical Diploma for Professional Chefs (540)

Additional guidance added throughout the **Task instructions for centres** section, including clarification to the allocation of time.

6100-035 Level 3 Advanced Technical Diploma for Professional Chefs (Patisserie and Confectionery) (450)

Additional guidance added throughout the **Task instructions for centres** section, including clarification to the allocation of time.

6100-037 Level 3 Advanced Technical Diploma for Professional Chefs (Kitchen and Larder) (450)

Guidance added in the **Tasks** section to confirm candidates can use a calculator for this assessment.

Additional guidance added throughout the **Task instructions for centres** section, including clarification to the allocation of time.

Principal Moderator Webinar

If you missed the Webinar on Marking and Standardisation for the level 3 Hospitality and Catering, the recording of this Webinar has now been uploaded and is available to view **here**.

Network Events Technical Qualifications and Apprenticeships

The following events are ready to book onto via the links below

Apprenticeship sessions are 10-1 pm and will give an update on our current offer and resources available as well as time to discuss and share good practice on delivery models as well as preparing for End Point Assessment.

Technical Qualification sessions are 1.30-4.00 pm and will provide top tips on preparing your learners for exams and synoptic end assessment and well as a look at delivery models and progression pathways.

10th April City & Guilds Warrington Office

AM - Apprenticeship event [click here](#)

PM - Technical event [click here](#)

19th April City & Guilds Wakefield Office

AM - Apprenticeship event [click here](#)

PM - Technical event [click here](#)

24th April - Norwich City College, Norwich

AM- Apprenticeship event [click here](#)

25th April - Nottingham College, Clarendon campus

AM - Apprenticeship event [click here](#)

PM - Technical event [click here](#)

2nd May - City of Bristol College, Ashley Down campus

Apprenticeship event [click here](#)

21st May – London Office, City & Guilds, Giltspur Street

AM - Apprenticeship event [click here](#)

PM - Technical event [click here](#)

Smart Screen Resources

Our Enhanced smartscreen can be used for both technical qualifications and as a blended learning approach for the delivery of the new Commis chef standard. It has video content with quizzes to test learner's knowledge.

Further smart screen resources are also available to support delivery of the Technical Qualifications 6100-20, 6100-31, 6100-32 and 6100-33.

Please contact your Business Manager for more details.

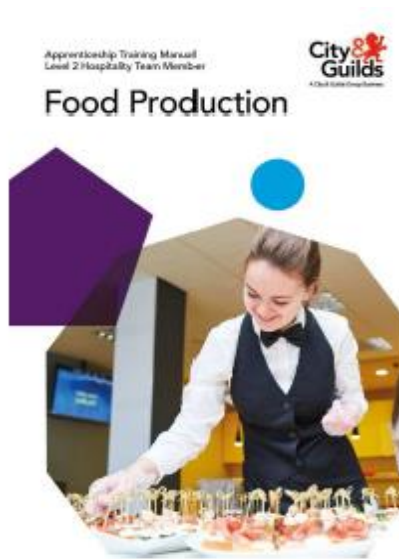
New Apprenticeship Learner Manuals

New paper based learner manuals for Commis chef and Team member – Food and Beverage Service, Food Production and Alcoholic Beverage Service are now available to order from the walled garden. Please use codes below when ordering.



Information

Code:	TL779988
ISBN:	9780851933955
Price	£30
Size:	A4
Published	January 2018



Information

Code:	TL941230
ISBN:	9780851933948
Price	£30
Size:	A4
Published	January 2018



Information

Code:	TL314567
ISBN:	9780851933931
Price	£30
Size:	A4
Published	January 2018



Hospitality Supervision, Senior Chef Production and Chef de Partie will be available by April 2018.

Smart Screen Apprenticeship Learner Manuals

The writable pdf version of the Commis chef learner manual is now available to purchase on smartscreen. For any centres whom purchased the interim manuals you should now be able to view the full manual in section 7. This resource will allow you to either store the formative assessment process electronically or upload to any e portfolios. Please use code SS160693-L2 to order.



ATM Level 2 Commis Chef: Apprenticeship Training Manual

07 Complete Apprenticeship Training Manual

The Team Member writable pdf versions will be coming very soon.

Further developments in our Apprenticeship offer:

We need your help.....

We are looking to expand our offer at both Hospitality Team Member and Hospitality Supervisor. This will include Hospitality Team Member pathways: Barista, Concierge & Guest Services, Housekeeping, Reception, Reservations, Conference and Events. Then Hospitality Supervisor pathways to include Housekeeping, Concierge, Front office, Events and Hospitality Outlet Supervision.

Can you please provide us with numbers of any learners whom you may have which need these pathways. This will allow us to develop our offer. Please email jason.benn@cityandguilds.com with details.

Keep in touch and up to date

For regular updates and further information please follow us on:



Jason Benn - Twitter Link

Jason Benn - LinkedIn Link

Amelia Bodle - Twitter Link

Amelia Bodle - LinkedIn Link



City & Guilds Hospitality & Catering Facebook Link (New this month)

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:

PDCustomerSupport@cityandguilds.com

Thank you for your continued support.

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