

## ALL ABOUT HOSPITALITY & CATERING



# All about Hospitality & Catering

## **Issue 01**

## **January 2018**

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

### **In this issue:**

- Qualification withdrawals (Scotland)
- Qualification extensions
- Principle Moderators webinar
- Technical Newsletter
- Technical Qualification Exam Guides
- Technical Qualification Synoptic Recording documents
- Amendments to 6103-20 Synoptic Assessment Marking grid
- KS4 Technical Award Webinar (6106-20)
- Technical Qualification and Apprenticeship network events
- Apprenticeships EPA tool (England)
- Apprenticeship Learner support manuals (England)
- SASE framework Extensions (England)
- T Levels Consultation (England)
- Keep in touch and up to date

## Qualification Extension and withdrawals

### Qualification Withdrawals

Confirmation that the following qualifications have now been withdrawn from 31/12/2017:

7140-04	SVQ1 in Food & Beverage Service at SCQF Level 4
7140-04	SVQ1 in Food Preparation and Cooking at SCQF Level 4
7140-05	SVQ2 in Food and Beverage Service at SCQF Level 5
7140-05	SVQ2 in Hospitality Services at SCQF Level 5
7140-05	SVQ2 in Professional Cookery (Preparation and Cooking) at SCQF Level 5
7140-05	SVQ2 in Professional Cookery at SCQF Level 5
7140-06	SVQ3 in Professional Cookery (Preparation and Cooking) at SCQF Level 6
7140-06	SVQ3 in Professional Cookery at SCQF Level 6
7140-07	SVQ3 in Hospitality Supervision and Leadership at SCQF Level 7
7140-94	SVQ1 in Food & Beverage Service at SCQF Level 4
7140-94	SVQ1 in Food Preparation and Cooking at SCQF Level 4
7140-95	SVQ2 in Food and Beverage Service at SCQF Level 5
7140-95	SVQ2 in Hospitality Services at SCQF Level 5
7140-95	SVQ2 in Professional Cookery (Preparation and Cooking) at SCQF Level 5
7140-95	SVQ2 in Professional Cookery at SCQF Level 5
7140-96	SVQ3 in Professional Cookery (Preparation and Cooking) at SCQF Level 6
7140-96	SVQ3 in Professional Cookery at SCQF Level 6
7140-97	SVQ3 in Hospitality Supervision and Leadership at SCQF Level 7

### Qualification Extensions

There are several City & Guilds qualifications currently set to expire in 2018. Please note that these **WILL** be extended where appropriate. Further information in next month's newsletter.

## Principal Moderators - Sharing best practice & marking synoptic assessment

This webinar will be delivered by the Quality Assurance and Improvement Team along with one of the sector specific principal moderators of Technical Qualifications.

The webinars will cover lots of information surrounding synoptic assessments, including:

- An overview of the synoptic assignment
- An explanation of the requirements for evidence submission
- A look at the process of marking synoptic assignments using City & Guilds documentation
- A description of the role of the centre within the marking process
- Sharing best practice for centre quality assurance and marker standardisation.

Level 3 Hospitality and Catering Food Supervision Marking and Standardisation Support	Wednesday 7 <sup>th</sup> of February 2018 11:00am – 12:00pm 2:00pm – 3:00pm	<b>Click Here</b>
---	--	-------------------

This is applicable for all centres delivering Hospitality and Catering Technical Qualifications.

## Technical Newsletter

A quarterly communication full of key dates, operational updates, and the latest information about our Technical Qualifications.

**Please follow this link to access the Autumn Newsletter –**

<https://www.cityandguilds.com/~media/techbac/documents/Technical%20Qualifications/Autumn%20Newsletter%202017%20pdf.ashx>

**Please follow this link to access the Winter Newsletter –**

[https://www.cityandguilds.com/~media/techbac/documents/OnBoarding\\_ProgrammeWinter\\_Newsletter\\_v2%20pdf.ashx](https://www.cityandguilds.com/~media/techbac/documents/OnBoarding_ProgrammeWinter_Newsletter_v2%20pdf.ashx)

## Technical Exam guides

Follow the links in the table below to access for each Technical Qualification. These documents give further guidance on preparing your learners for the examinations.

<b>KS4 Level 2 Technical Award in Cookery and service for the Hospitality Industry 6106-20</b>	<a href="#"><u>6106-20 Technicals Exam document.</u></a>
<b>Level 2 Technical Certificate in Professional Cookery 6100-20</b>	<a href="#"><u>6100-20 Technicals Exam document.</u></a>
<b>Level 2 Technical Certificate in Food and Beverage Service 6103-20</b>	<a href="#"><u>6103-20 Technicals Exam document</u></a>
<b>Level 2 Technical Certificate in Food Preparation and Service 7178-20</b>	<a href="#"><u>7178-20 Technicals Exam document</u></a>
<b>Level 3 Advanced Diploma in Supervision of Food &amp; Beverage Services 6103-30</b>	<a href="#"><u>6103-30 Technicals Exam document.</u></a>
<b>Level 3 Advanced Technical Diploma in Professional Cookery 6100-30</b>	<a href="#"><u>6100-30 Technicals Exam document</u></a>
<b>Level 3 Advanced Technical Diploma for Professional Chefs 6100-31</b>	<a href="#"><u>6100-31 Technicals Exam document</u></a>
<b>Level 3 Advanced Technical Diploma for Professional Chefs (Kitchen &amp; Larder) 6100-33</b>	<a href="#"><u>6100-33 Technicals Exam document.</u></a>
<b>Level 3 Advanced Technical Diploma for Professional Chefs (Patisserie &amp; Confectionary) 6100-32</b>	<a href="#"><u>6100-32 Technicals Exam document</u></a>

## Synoptic Recording forms

The recording forms for the synoptics have now been updated and are available for each technical qualification via the links in the table below. The document now contains the mandatory recording forms for the synoptic assignments and includes:

- Declaration of authenticity form.
- Candidate record form.
- Practical observation form.

KS4 Level 2 Technical Award in Cookery and service for the Hospitality Industry 6106-20	<a href="#">6106-20 Synoptic recording forms</a>
Level 2 Technical Certificate in Professional Cookery 6100-20	<a href="#">6100-20 Synoptic recording forms</a>
Level 2 Technical Certificate in Food and Beverage Service 6103-20	<a href="#">6103-20 Synoptic recording forms</a>
Level 2 Technical Certificate in Food Preparation and Service 7178-20	<a href="#">7178-20 Synoptic recording forms</a>
Level 3 Advanced Diploma in Supervision of Food & Beverage Services 6103-30	<a href="#">6103-30 Synoptic recording forms</a>
Level 3 Advanced Technical Diploma in Professional Cookery 6100-30	<a href="#">6100-30 Synoptic recording forms</a>
Level 3 Advanced Technical Diploma for Professional Chefs 6100-31	<a href="#">6100-31 Synoptic recording forms</a>
Level 3 Advanced Technical Diploma for Professional Chefs (Kitchen & Larder) 6100-33	<a href="#">6100-33 Synoptic recording forms</a>
Level 3 Advanced Technical Diploma for Professional Chefs (Patisserie & Confectionary) 6100-32	<a href="#">6100-32 Synoptic recording forms</a>

## Amendments to 6103-20 Marking Grid in Synoptic Assessment 2018

Version and date	Change detail	Section
January 2018 v1.1	Amended mark ranges within the mark bands for AO3 to align correctly with % of marks for AO3	Marking grid
	Amended instructions from “Prepare and serve” to just “Serve” regarding beverages	Task instructions for centes-Task 2

## Network Events

### KS4 Webinar for City & Guilds Level 2 Technical Award in Cookery and Service for the Hospitality Industry

City & Guilds are delivering a webinar to support with the assessment process of the KS4 City & Guilds Technical Award in Cookery and Service for the Hospitality Industry (6106-20)

Date: 9<sup>th</sup> February

Time: 2-3pm

Agenda: Resources and support available, hints and tips for delivery, key dates, assessment process and marking, Q&A.

Please click on the link below to book your place.

<https://attendee.gotowebinar.com/register/4046006365921120514>.

### Network Events Technicals and Apprenticeships

Network events are being planned for April and May throughout the country. Next month's newsletter will have full details of dates, venues along with all links to book on.

## New EPA support for your apprentices

We know that colleges, providers and employers all want effective ways for apprentices to prepare for end-point assessment (EPA). That's why we're rolling out our brand new EPA preparation tool from the end of January.






As soon as you register an apprentice for our EPA on Walled Garden, we give them access to this easy-to-use, web-based tool. They just need to sign in to access this whenever they want, from any device. User-friendly technology takes the apprentice through a short set of questions, to create personalised material based on their apprenticeship standard and their confidence levels. They can work through this to help them feel ready for their EPA experience.

The content, which includes videos, articles and blogs, is curated from across the web and covers areas like revision and exam skills, multiple choice test strategies, and professional discussion and interview skills.

Don't forget you can read more about our EPA process and support on our EPA page. We'll soon put a short video (the voiceover is by an apprentice too) on the page to let you get a feel for the tool so do check back there.

### Recommendations

#### 1. Presentation Skills

 Video	 Video	 Article	 Article	 Video
Public Speaking	Be a More Confident Public Speaker	Presenting To Large Groups	The Start-to-Finish Guide to Nailing Your Next PowerPoint...	Better Public Speaking
7 minutes	4 minutes	8 minutes	18 minutes	3 minutes








#### 2. Professional Communication

 Article	 Article	 Article	 Article	 Video
Handling Multiple Interviewers At Once	Expert performance tips for Skype and video interviews	Verbal and Non-Verbal Communications	Top tips for Skype interviews	How To Answer: What Would Your Supervisor Say Are Your Weaknesses?
3 minutes	4 minutes	3 minutes	3 minutes	2 minutes



## Recommendations

### 1. Presentation Skills

 Video	 Video	 Article	
Public Speaking	Be a More Confident Public Speaker	Presenting To Large Groups	The Start-to-Finish Guide to Nailing Your Next PowerPoint...
7 minutes	4 minutes	8 minutes	18 minutes
			

#### Chat



Work through the content at your own pace. You can save things to your favourites tray by clicking on the heart in the corner of the tile.



I see the heart

I'll be popping up on the asset pages to give you key take-aways for each piece of content.



Great

## New Apprenticeship Learner Manuals

New learner manuals for Commis chef and Team member – Food and Beverage Service, Food Production and Alcoholic Beverage Service will be available to order shortly from the walled garden or Amazon.



---

### Information

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

---



---

### Information

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

---

Apprenticeship Training Manual  
Level 2 Hospitality Team Member



## Alcoholic Beverage Service



### Information

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

Apprenticeship Training Manual  
Level 2



## Commis Chef



### Information

Code:	TL688111
ISBN:	9780851933924
Price	£30
Size:	A4
Published	January 2018

Hospitality Supervision, Senior Chef Production and Chef de Partie will be available by April 2018. An interim solution is available should you require it.

## SASE Framework Extensions

People 1<sup>st</sup> have delayed the withdrawal of some SASE frameworks until April 18, this now also includes Professional Cookery at level 2.

<http://marketing.people1st.co.uk/apprenticeships/Pathway%20withdrawal%20update%20August%202017.pdf>

## T Levels Consultation

### Post-16 Skills Plan consultation - England

Public consultation on the new "T-level" reforms opened on 30th November 2017 and closes on 8th February 2018. After this point we should start to see some further defined design principals of T-levels starting to emerge.

You can take part in the consultation here:

<https://www.gov.uk/government/consultations/implementation-of-t-level-programmes>

## Keep in touch and up to date

For regular updates and further information please follow us on:



JASON BENN @JasonIMatCG



Amelia Bodle @amelia\_bodle



### **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](mailto:jason.benn@cityandguilds.com)** or **[amelia.bodle@cityandguilds.com](mailto:amelia.bodle@cityandguilds.com)**

For specific queries and enquiries please contact our dedicated customer support team:  
**[PDCustomerSupport@cityandguilds.com](mailto:PDCustomerSupport@cityandguilds.com)**

Thank you for your continued support.
---------------------------------------

Every effort has been made to ensure that the information contained in this publication is true and correct at time of going to press. However, City & Guilds' products and services are subject to continuous development and improvement and the right is reserved to change products and services from time to time. City & Guilds cannot accept responsibility for any loss or damage arising from the use of information in this publication. © 2018. The City and Guilds of London Institute. All rights reserved. City & Guilds is a trademark of The City and Guilds of London Institute, a charity established to promote education and training registered in England & Wales (312832) and Scotland (SC039576).