



ALL ABOUT HOSPITALITY & CATERING



All about Hospitality & Catering

Issue 08

August 2018

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

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Apprenticeship go live dates- bookings now being taken for EPA

You can now book EPA for:

Chef de Partie 9085-12

Commis chef 9081-12

Team member Food and Beverage Service 9083-11

Team member Food production 9083-14

Please see user friendly guide on link below.

How to book EPA

Network meetings booking is available now!

The next Hospitality & Catering update meetings are ready to book on through Eventbrite using links below, thank you to the colleges who have agreed to host for us, it is much appreciated.

The meetings are across curriculum so full time, part time and apprenticeship provision, with an opportunity to share good practice and network afterwards.

10 for 10.30 start finishing at 1.30 with further time for networking afterwards

The network meeting will focus on:

- Full time offer update
- Technical qualifications and T levels
- Apprenticeships
- Mocks/Live EPA feedback
- Networking, sharing of good practice

| DATE | VENUE | LINK TO BOOK |
|---------------------------|--|--|
| 18th October 2018 | City & Guilds Wakefield Office | click here to book |
| 29th October 2018 | Colchester Institute | click here to book |
| 31st October 2018 | South Tyneside College | click here to book |
| 2nd November 2018 | GBMET, Northbrook College Worthing | Click here link to book |
| 16th November 2018 | Bridgwater & Taunton College (Taunton Campus) | Click here to book |
| 21st November 2018 | Cheshire College, South & West (Crewe Campus) | click here to book |
| 22nd November 2018 | Leicester College Freemans campus | click here to book |
| 29th November 2018 | City & Guilds London Office | click here to book |

Employers

What is your role in supporting candidates through Apprenticeships & End-point assessment? This event will help you and your apprentice.

This event is designed to support employers who have an apprentice in Hospitality standards who are working towards end point assessment:

The event will focus on:

On programme support

20% off the job training

Preparing an apprentice for endpoint assessment

Your role as an employer in end point assessment

A closer look at end point assessment

Networking

24th September – Norwich City College **To book - [click here](#)**

City & Guilds Hospitality and Catering Ambassadors

We are looking for ambassadors..... Are you working within the industry or education doing great things, climbing the ladder to success, winning competitions or awards and would like to share your success story? You can either share your story through **#MySkillsStory** on Twitter or contact us to document your career so far and we will share this via social media to raise the profile of the Industry and showcase the amazing opportunities available.

Become a City & Guilds Independent End Point Assessor (IEPA)

What we're looking for...

City & Guilds has years of experience supporting the design and delivery of apprenticeship programmes. Our apprenticeships are seen as the benchmark in key industries, and we are proud to say we have been approved to deliver a number of Independent End-point Assessments across the new Apprenticeship Standards.

We are looking for qualified Independent End-point Assessors to carry out End-point Assessments for these new Standards to help us ensure quality in the apprenticeship system, building on the trust and reputation that comes with our heritage.

In your role with us, you will be assessing apprentice competence against an industry specific standard – in this case, **Commis Chef**

To do this role effectively, you need to have:

- * Up-to-date, demonstrable, occupational industry experience and competence.
- * Proficient IT skills, with experience of using key business software e.g. Microsoft Outlook, Word and Excel
- * Good organisational and planning skills
- * Excellent verbal and written communication skills
- * Experience of producing published reports and feedback material
- * Availability to attend, or manage, key activities throughout the year

* Ideally, you will already possess an Assessor qualification (Level 3 Award in Assessing Competence in the Work Environment or its equivalent) and an Internal Quality Assurer qualification (Level 4 Award in the Internal Quality Assurance of Assessment processes and practices or its equivalent)

It's important to note that our Independent End-point Assessors are contracted on an annual basis, and that this is not a permanent role with City & Guilds.

* Assessing and documenting apprentice competence against industry specific apprenticeship standards, at designated venues using the stated assessment methods.

* Providing advice and support on end-point assessment sites and to the End-point Assessment team

* Participating in standardisation activities, to ensure a consistent approach to independent end-point assessment.

* Maintaining a thorough knowledge of City & Guilds Independent End-point Assessment policies and procedures.

Why work for us...

Founded in 1878, City & Guilds is a world leader in skills education. We believe in a world where people and organisations have the confidence and capabilities to prosper, today and in the future – and that includes the people who work for us.

When you join you'll take part in introductory training sessions along with other Assessors, to make sure you feel informed on everything from our structure, policy and procedures, through to the regulatory requirements.

You'll have on-going help and support through a range of updates, webinars and briefings, making sure you are kept up-to-date with End-point Assessment requirements.

How to apply

For more information on the role, including how to apply, please click [here](#)

Apprenticeship Advise

Each month we intend to give some additional information and advice on apprenticeship delivery to support both our centres and our employers.

1. Register your learners with City & Guilds as soon as you can but very close to their start date, to get access to the EPA Preparation tool to support your apprentices with preparing for EPA.
2. Download the City & Guilds EPA packs and start to prepare your learners by undertaking mock assessments for EPA.
3. Ensure every learner knows what EPA is all about.
4. Hold employer events to gain their commitment and support for the apprenticeship delivery and EPA process, contact either Jason or Amelia for any help with this.

Updated EPA pack and evidence recording forms for Commis Chef

We have updated our Commis Chef EPA pack and recording forms based on a few amendments notified by People 1st. Please download the latest version and see the amendments which are notified within the first few pages. The password remains unchanged.

Version 2 of Commis chef EPA pack and recording forms available here

NEW! EPA pack for Chef de Partie now available.

Available now the EPA pack for Chef de Partie. The password can be gained from the walled garden after you have registered learners with us.

Chef de partie EPA pack

Technicals Top Tips

Each month we will be bringing you all the updated information (please see below two new documents released) as it is available for delivery as well as some top tips.

1. Book your onboarding session with Amelia if you are new to delivery this academic year 2018/19. Or if you feel you need some additional support following on from last year's delivery.
2. Keep watching the website for 2017/18 examiner/qualification reports for details of last year's delivery. These will be released end of August/beginning of September.
3. Download the three documents below this section to support your qualification planning and delivery.

Technical Qualification Checklist for delivery

Please download the 2018/19 checklist for delivery

2018/19 Technicals Checklist can be downloaded here

Technical Qualifications Exam Timetable 2019

This is now available to download from below

Technical qualifications exam timetable 2019

Technical Qualifications Welcome Pack 2018/19

This is now available to download from below

Welcome pack 2018/19



Any questions?

Get in touch with our Technicals and Moderation support team

E: moderationsupport@ctivandguilds.com

T: 01924 206 719



Moderator Vacancies

We currently have some exciting vacancies for the role of Moderator for our Technical qualifications. This is an excellent CPD opportunity, giving you the chance to learn about the City & Guilds Technicals, gain an in-depth knowledge of requirements and the moderation process and really get to grips with the marking of the synoptic practical assessment. For further information please visit our [Moderator vacancies page](#)

Adult Education Budget (AEB) Webinar

Making the most of your funding in 2018/19

Tuesday 4 September, 11.30 - 12.30

Register here

Functional Skills 2019 Reforms

August update available now from Paul Sceeny the maths and English Technical Advisor.

Watch the latest August update here

Venues and events, we are attending

Please come and say hello!

18th September – Universal Food Festival, Westlands Nurseries, Evesham

20th September – Newcastle Hoteliers Meeting

2nd October - Restaurant Show, London

22-23rd January Hospitality Show NEC, Birmingham

27-28th February Casual Dining Show, ExCel

13th March ScotHot, SEC, Glasgow

14th March Pace Conference Trafford College

18th March Future Chef National Final, Westminster Kingsway

6th June Craft Guild of Chefs Awards, Hilton Park Lane

2nd July Cateys, Grosvenor House

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**



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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