

ALL ABOUT HOSPITALITY & CATERING



All about Hospitality & Catering

Issue 12

January 2019

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

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Network meeting update

Thanks to those centres who have already been in touch.

So far we have

30th April Hugh Baird College L20

9th May Lincoln College, Sessions House

I am looking for venues in the Midlands, North East, Yorkshire, London, South West, South East.

We are planning on these in April/May 2019 so if any centres can offer to host please contact Amelia at **amelia.bodle@cityandguilds.com**. We always share where we've been via social media thereby promoting your facilities.

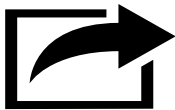
Recent webinar

A Commis Chef and Chef de Partie webinar took place on 6th January the recording is now available to download

Commis Chef and Chef de Partie End Point Assessment Webinar

Jason Benn – Industry Manager
Amelia Bodle – Technical Advisor

City & Guilds
City & Guilds Group



Commis Chef and Chef de Partie Webinar

Upcoming webinar

Team Member and Hospitality Supervisor on 6th March from 4-5pm



Click to book onto Team Member and Hospitality Supervisor Webinar



Apprenticeship Advice

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

1. Commis Chef and Chef de Partie recipe logs please upload the actual recipe logs which must include full recipes, time plans which give an overview of preparation and cooking times, food safety measures and photographs which must be of the apprentices dish as well as Appendix 6 from the end point assessment pack clearly referencing which dish covers which food group, prep, cook and finish method. These must meet the minimum guidelines as listed in Appendix 3 of the end point assessment pack.
2. The business project being used as part of the EPA for Team Member, Hospitality Supervisor and Senior Chef Production must not be started until EPA is undertaken.
3. Watch out for further FAQs which will be released across all standards in February



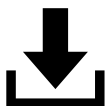
Technicals Top Tips

Each month we will be bringing you all the updated information as it is available for delivery as well as some top tips.

1. Practise evaluation skills with your learners and make sure they evaluate the whole process not just the cooking or service. Planning and preparation also needs to be considered.
2. Tutors carrying out the marking process need to practice documenting the live observation task on the practical observation sheet as well as carrying out the marking process on the candidate record form.
3. You should be contacted soon by your allocated moderators to agree dates for the synoptic
4. The deadline is fast approaching to submit your Employer Involvement planner for approval to us if you're delivering a Technical Qualification for the first time. You need to submit this by 1 February 2019 to employerinvolvement@cityandguilds.com
5. If you have learners who require extra time to complete their exam, you must apply for this prior to booking the exam on the Walled Garden. If you haven't done this already then please do get in touch with us as soon as possible.

For e-volve exams only, you need to add on the extra time when scheduling the exam. Extra time cannot be added after the exam has been booked, so you must remember to do this before making any exam bookings. If however you need more than 25% extra time, City & Guilds will need to schedule the test for you. Therefore, you will need to get in touch with our Policy team on 0207 294 2772 or email policy@cityandguilds.com to arrange this.

Four new Technicals Webinars



Download four new webinars shown below

Free webinars

Guide to synoptic assessment centre webinars

This four part audio presentation, led by one of City & Guilds Principle Moderators, aims to guide and support centres in the delivery, evidence collection and marking of the Technical Qualification Synoptic Assessments. These bite size webinars cover the following and each will illustrate common pitfalls as well as recommendations for best practise in centres:

- Part 1 – Delivery of the Synoptic assessment
- Part 2 – Learner and centre produced evidence for the synoptic assessment
- Part 3 – Marking and standardisation
- Part 4 – Submission of the evidence to City & Guilds via the Moderation Portal



Need any assistance?


If you have any questions or queries, our Technicals and Moderation Support team will be on hand to support you throughout the year.

E: moderationsupport@cityandguilds.com

T: 01924 206 719



Functional Skills Reforms 2019



Register for the Functional Skills 2019 reforms webinar series

This monthly series of webinars will update you on the reforms.

REGISTER NOW >

Functional Skills: 2019 reforms monthly update webinar series

Watch all the webinars in our #FunSkills2019 webinar series.

- ♦ September 2018
- ♦ August 2018

Resources

- ♦ Functional Skills reforms 2019 Readiness checklist

Contact Us

E: centresupport@cityandguilds.com



T: [0844 543 0000](tel:08445430000)

For more information on offering our qualifications at your organisation, visit our [Offer our qualifications](#) page.

Weblink to access page
<https://www.cityandguilds.com/what-we-offer/centres/maths-and-English/functional-skills-assessment-updates>

Supporting your transition to the 2019 reformed Functional Skills qualifications Readiness checklist

Version 1.0
September 2018



#FunSkills2019

A full list of upcoming and past webinars is shown below:

Upcoming webinars	Time
Wednesday 24 October 2018	15:30 – 16:30 BST
Wednesday 28 November 2018	15:30 – 16:30 GMT
Wednesday 9 January 2019	15:30 – 16:30 GMT
Wednesday 6 February 2019	15:30 – 16:30 GMT
Wednesday 6 March 2019	15:30 – 16:30 GMT
Wednesday 3 April 2019	15:30 – 16:30 BST
Wednesday 1 May 2019	15:30 – 16:30 BST
Wednesday 5 June 2019	15:30 – 16:30 BST
Wednesday 3 July 2019	15:30 – 16:30 BST



Venues and events, we are attending

Please come and say hello!

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



Vacancies

City & Guilds Group

Independent End-Point Assessor- Commis Chef

Following the apprenticeship qualification reforms, all apprenticeship standards are now assessed mainly by End-point Assessment, once candidates have completed certain elements of their training with the training provider.

Therefore we are currently recruiting for a number of positions to undertake this work.

Business Unit City & Guilds

Salary Competitive

Full-time or part-time Full-time

Closing date 14/02/2019

Documents [Role Profile](#)
(Word, 166.66kb)

Experience Experienced

Type of role Fixed-term Contract / Secondment

Location UK - any

Vacancy ref 3856

About The Role

The role of IEPA has been designed to provide an impartial, final assessment of the candidate's skills and behaviours.

As the IEPA, you will be responsible for delivering the End-point Assessment, making judgements about the standards they have achieved, logging assessment for audit, and overall ensuring the quality assurance and decisions made against the assessment outcomes are just.

These assessments may be face to face, or for some standards, delivered remotely via webinar.

About You

In order to carry out this role effectively we need you to have up-to-date, relevant, and broad experience of working in the Hospitality, culinary industry, and have a current knowledge of working practices which reflect the whole standards content

You must also have current, relevant occupational expertise and knowledge, working/have worked as a Chef de Partie or achieved a relevant level 3, which is gained through "hands on" experience in industry.

[Full time assessor - City & Guilds link to advert](#)



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
centresupport@cityandguilds.com or **0844 543 0000**

Thank you for your continued support.

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