

ALL ABOUT HOSPITALITY & CATERING



All about Hospitality & Catering

Issue 15

July 2019

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

In this issue:

- Network meetings
- Global certification
- Chef production level 2 Apprenticeship standard
- [Apprenticeship Advise](#)
- **New** presentation for Team Member and Hospitality Supervisor
- **Updated** presentation for recipe log requirements
- [Technicals Top Tips](#)
- Qualification registration and certification extension dates
- Venues and events, we are attending
- Keep in touch and up to date

These newsletters will now be available bi-monthly, we feel we are keeping you up to date regularly and are now in a position to provide bi-monthly updates

Network meetings

The next series of network meetings will be in October and November 2019 and include an update on:

T Levels

Technical Qualifications

Funding

Apprenticeships

Digital resources

If any centre's are able to host, please do contact **amelia.bodle@cityandguilds.com**

Dates and venues so far (with booking links to follow soon):

4th October – City College Norwich

13th November – Gateshead College

Global certification

City & Guilds is proud to be at the forefront of the first global skills benchmark for the hospitality industry, taking real-life and workplace skills and making them:

- Visible
- Measurable
- Global

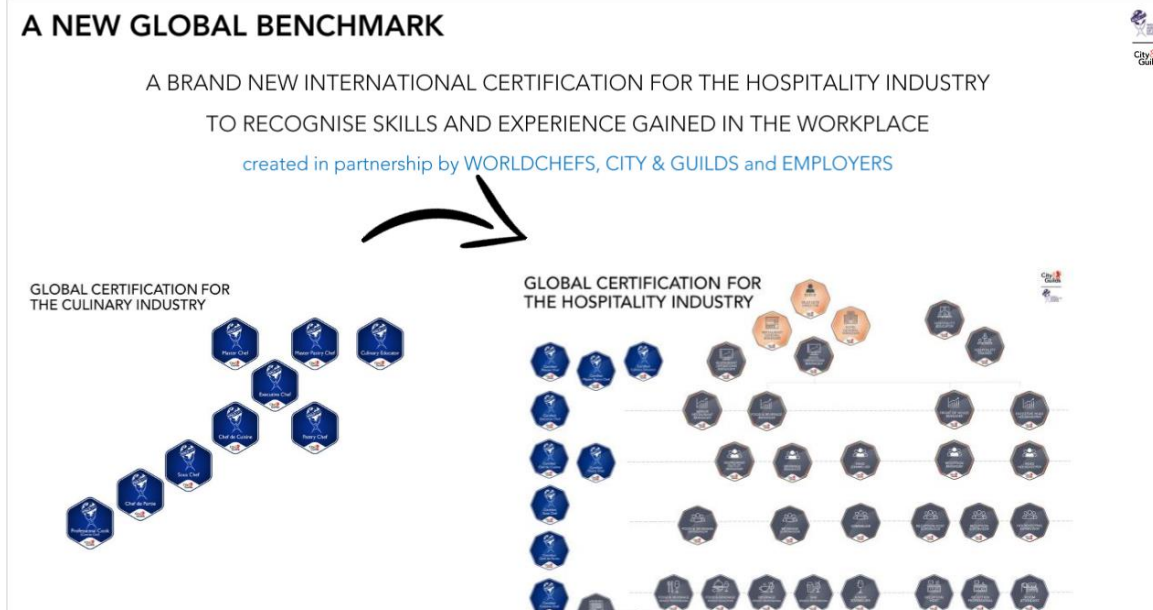
So, what is it?

The benchmark showcases typical job roles in the hospitality industry, showing where an individual is, based on their existing competencies, and where they could progress.

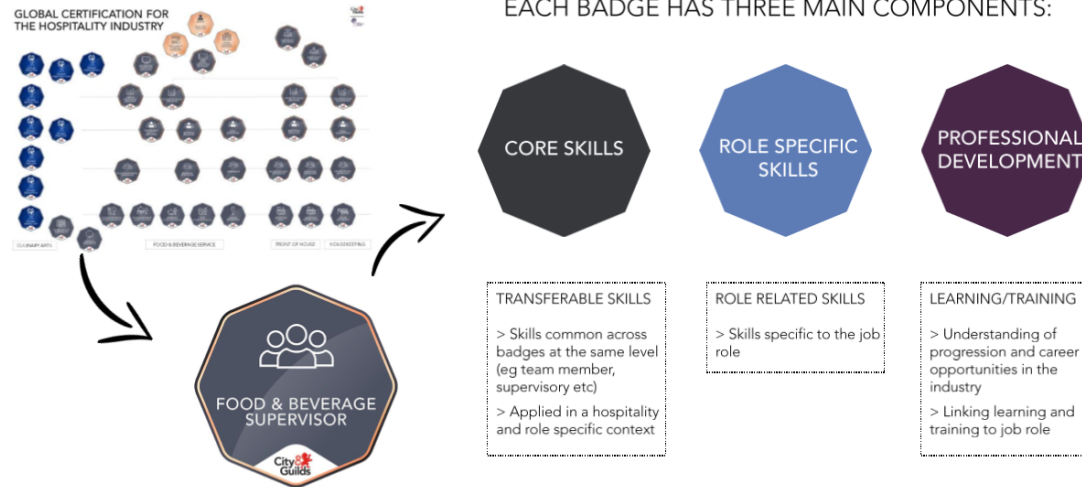
Employers can use the benchmark to recognise and inspire their staff and also to attract new talent.

For individuals, the badges provide a great way to show what they can do in ways never seen before.

In partnership with Worldchefs, the only global professional body for chefs.



GLOBAL HOSPITALITY BADGES: THE STRUCTURE



Global certification

Chef Production level 2 Apprenticeship standard

We continue to work on developing our resources for Chef Production at level 2, these will mirror resources available for the other hospitality standards. It is hoped resources will be available by October 2019 with delivery of EPA ready to commence in April 2020. The assessment plan can be found on the Institute for Apprenticeship website link below.



Chef Production level 2 standard

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. For any centres who were not able to attend my networks in April and May please see presentation in key documents section of our webpages



EPA network meetings Spring 2019

2. Recipe log templates for both Commis Chef and Chef de Partie are now available. These can be found both within the apprenticeship training manuals (ATMS) as well as in the exemplar materials section of the EPA preparation tool. There is an exemplar to view as well as a blank word document with instructions on how to use.

Apprentice name

Work place



Dish name	Group range	Preparation methods	Cooking methods	Recipe	Time plan	Food safety controls

Photo of finished dish	Employer dish sign off: I can confirm that this dish has been prepared independently by the apprentice during their time in employment.
	Name: _____ Position: _____ Signature: _____

- Download the LIEPA reports available within the EPA preparation tool for Team Member, Commis Chef and Chef de Partie. These are found under the assessment guidance tab. These give valuable information on pass rates, areas for improvement and areas of good practice with recommendations for employers.

NEW Presentation for Team member and Hospitality Supervisor

Available to view and listen to a voiced over short presentation which explains the requirements of the business project, the business operations brief and the actual business project for Team member and Hospitality Supervisor. From Gateway to the professional Discussion. With hints and tips for supporting your apprentice and employer to make the end point assessment smoother



Team Member and Hospitality Supervisor gateway and EPA process

Explaining the business project proposal, business operations brief and the business project



City & Guilds
City & Guilds Group



Updated presentation for recipe log requirements

Available to view and listen to a voiced over short presentation which explains the requirements of the recipe logs for Commis Chef and Chef de Partie. From Gateway to the Professional Discussion. With hints and tips for supporting your apprentice and employer to make the end point assessment smoother

**Recipe Log requirements
for Commis Chef and
Chef de Partie**



Recipe log requirements for Commis Chef and Chef de Partie

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. Exam timetable for 2020 is now available, please click on teaching and learning resources.



Technical qualifications exam timetable 2020

2. New centres delivering the Technical qualifications for FY19/20 please contact Amelia to ensure you have received your on boarding support visit.
3. Review the FY 18/19 Qualifications reports for all Technical qualifications delivered once available to help support delivery for next academic year.
4. Qualification results will be fully available for level 3 on Monday 5th August and Level 2 on Thursday 22nd August.
5. The Summer newsletter is available using the link below it has valuable content on accessing results.



Summer Newsletter



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.

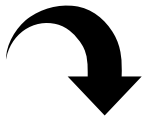
E: moderationsupport@cityandguilds.com

T: 01924 206 719



Qualification registration and certification date extensions

We have updated the document to show all the extended registration and certification end dates this includes all qualifications on QW. The full document can be found under our Key documents tab under other documents, link below.



Registration and certification document



Follow us on Instagram

amelia.bodle
jasonimatcg1972



Venues and events, we are attending

Please come and say hello!

30th September – 2nd October The Restaurant Show, Olympia London



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.

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).