



All ABOUT HOSPITALITY&CATERING



All about Hospitality & Catering Issue 07 July 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	Click here to book
	(Taunton Campus)	
21st November 2018	Cheshire College, South & West	click here to book
	(Crewe Campus)	
22nd November 2018	Leicester College Freemans campus	click here to book
29th November 2018	City & Guilds London Office	click here to book

Senior Chef Production

Apprenticeship Training Manual Level 3



Senior Production Chef



The interim content has been replaced with final PDFs for the following apprenticeship training manual on SmartScreen: **Please order via the walled garden.**

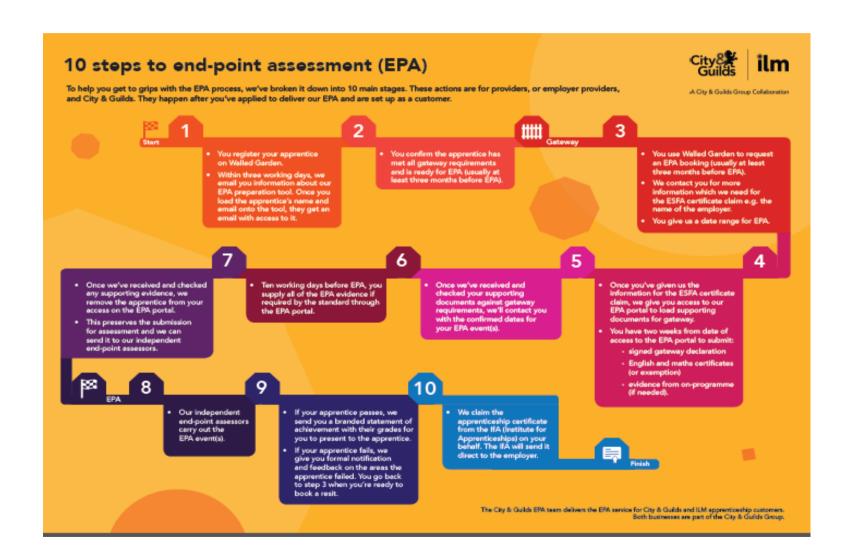
Level 3 Senior Production Chef

Material code: S\$12353-L3 Format: form-fillable PDF

Price: £350 + VAT for annual subscription

This manual will **not** be available in paper format

EPA process in simple terms



Technical Qualifications Exam Timetable

This is now available to download from below

Technical qualifications exam timetable 2019



Any questions?

Get in touch with our Technicals and Moderation support team

E: moderationsupport@ctiyandquilds.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

Food Safety Level 3 (7150 53/93) closed for registrations

This qualification is now closed for registrations as it is no longer accredited by ofqual. Any queries please contact us.

Scottish Licensing (7104-11 & 21) Extended for 1 year

This qualification has now been extended for a further 1 year

Registration end date: 31/08/2019	Certification end date: 30/09/2019

Venues and events, we are attending

Please come and say hello!

22nd August – Employer Network Trafford College, Manchester 18th September – Universal Food Festival, Westlands Nurseries, Evesham 20th September – Newcastle Hoteliers Meeting 2nd October - Restaurant Show, London

GDPR Update

We are currently reviewing our qualifications considering GDPR. Very few qualifications are affected within our portfolio and only then within individual units. Please ensure you tailor your teaching to reflect the updated legislation considering the content within the qualification handbook. We will update the assessment documentation where applicable and advise when and where any changes may occur.

Keep in touch and up to date

For regular updates and further information please follow us on:

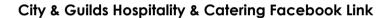


Jason Benn - Twitter Link

Jason Benn - Linkedin Link

Amelia Bodle - Twitter Link

Amelia Bodle - Linkedin Link





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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