

ALL ABOUT HOSPITALITY & CATERING



All about Hospitality & Catering

Issue 13

March 2019

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

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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

EPA events – NEW!

Due to high demand for information about End Point Assessment (EPA) the April and May events will be solely based around EPA.

About this Event

The event is for City & Guilds Hospitality End Point Assessment customers

Agenda:

How the hospitality EPA process works

Commis Chef and Chef de Partie recipe logs, good practice and exemplars

Business project proposals and operations brief guidance

Business projects, ideas and good practice

Other EPA assessment methods

Feedback from EPA events that have taken place, top tips

Time for sharing ideas, networking and asking lots of questions

Timings are:

10am Arrival for welcome, coffee, registration and networking

10.30 Session starts

13.30 Session finishes

13:30 Networking, viewing venue facilities

Please use the links below to book onto the sessions:

Date	Venue	Link to book
24 th April	West Suffolk College	Book here
25 th April	Leeds city College, Printworks	Book here
30 th April	Hugh Baird College	Book here
8 th May	C&G/ILM Office, Burntwood, Lichfield	Book here
9 th May	Lincoln College	Book here
13 th May	Lewisham & Southwark College, Southwark Campus	Book here
17 th May	Darlington College	Book here
22 nd May	Crawley College	Book here

Thank you to all the colleges whom are hosting these events for us.

Recipe log requirements for Commis chef and Chef de Partie – PLEASE WATCH!

We have prepared a short (12 minutes) voiced over presentation to add clarity to what we need you to complete and upload when booking epa for the recipe log requirements. Please view link below



Recipe log requirements short presentation

Recent webinar for Commis chef and Chef de Partie apprenticeship standards

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

Recent webinar for Team member and Hospitality Supervisor apprenticeship standards

A Team Member and Hospitality Supervisor webinar took place on 6th March the recording is now available to download

Team Member and Hospitality Supervisor End Point Assessment Webinar

Jason Benn – Industry Manager
Amelia Bodle – Technical Advisor



Team Member and Hospitality Supervisor Webinar



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. Please download the new version of the end point assessment packs across all hospitality standards from our qualification pages dated Feb 2019 (passwords found on the walled garden).
2. Book onto our EPA events in April and May links at the beginning of this newsletter.
3. Remember for Team member and Hospitality supervisor you must also upload with your gateway evidence the business operations brief as well as the business project proposal for every apprentice.
4. Ensure the IQA samples the recipe log evidence being uploaded to make sure it meets the minimum requirements and that appendix 4 is also available.

Government apprenticeship funding update

The government have provided a recent update to their expectations of initial assessment and rpl. Please view the link below and download the guidance to ensure you meet all the ESFA requirements for funding



Apprenticeship update initial assessment and rpl.

Hospitality Standards EPA Update

The following updates have been made to the end point assessment documentation, this occurred in February with an email alert also sent out:

1. Gateway forms updated across all hospitality standards
2. End point assessment packs have updated with test specification with a further breakdown of actual test requirements
3. Exam conditions for Chef de Partie updated to allow the usage of non-programmable calculators
4. Task 1 for Hospitality Team member amendments for the requirements for a business operation brief to be uploaded to the epa portal upon submission of gateway evidence. See below to download the team member update



Team Member update Feb 2019

Please ensure you are using the most up to date versions of the documentation.

Senior Chef Production

The senior chef production standard has been updated. From 7th January 2019 anyone signing up apprentices onto the ILR for this standard will need to be working towards version 2 of the assessment plan which includes a new EPA process. City & Guilds will currently not be offering EPA for version 2 but will continue to honor the registered apprentices undertaking version 1 of the standard and using City & Guilds as their chosen End point assessment organisation.

Become an end point assessor

We are still looking to recruit end point assessors in the South West especially for Commis Chef and Chef de Partie please apply using the link below and feel free to get in touch if you need more information.



Apply here

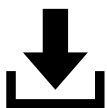


Technicals Top Tips

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

1. Make sure you have viewed the 4 webinars (below)
2. Practise marking mock synoptics to get used to writing practical observation forms and candidate record forms as well as allocating marks
3. The spring newsletter is now available so please take a look (below)
4. Carry out standardisation activities within your centre to ensure consistent marking
5. Agree who will upload synoptic evidence to the moderation portal

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: moderationssupport@cityandguilds.com

T: 01924 206 719



Spring Newsletter for Technical Qualifications

The spring newsletter is now available! Please view under newsletter tabby clicking on link below



Spring Newsletter

Here you'll find key information relating to booking and assessment, results and grades and moderation, to support your Technical Qualifications delivery over the next term.

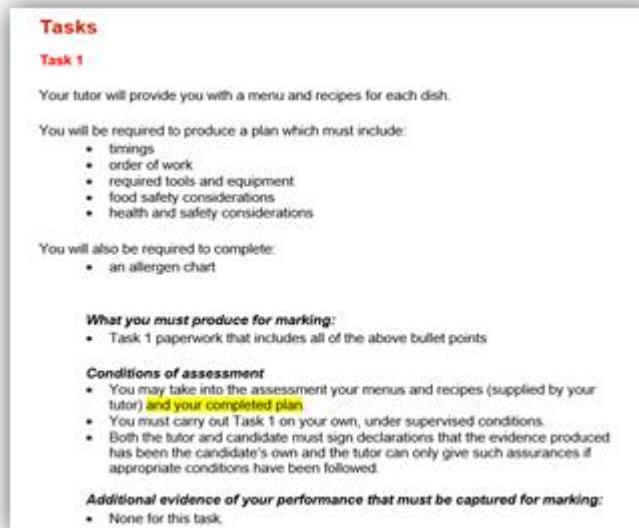
In our latest edition, find out about:

- latest updates
- booking your assessments
- results and grades
- moderation support
- events and regional networks and more.

6100-20 Synoptic update

We have recently identified that a change is required to the above version of our synoptic assignment as follows:

For the 6100-20 Level 2 Professional Cookery synoptic assignment (022) candidates may take into the assessment their menus and recipes provided by the tutor but should complete the plan during the supervised assessment (task 1) and not in advance as the guidance currently suggests:



Tasks

Task 1

Your tutor will provide you with a menu and recipes for each dish.

You will be required to produce a plan which must include:

- timings
- order of work
- required tools and equipment
- food safety considerations
- health and safety considerations

You will also be required to complete:

- an allergen chart

What you must produce for marking:

- Task 1 paperwork that includes all of the above bullet points

Conditions of assessment

- You may take into the assessment your menus and recipes (supplied by your tutor) **and your completed plan**
- You must carry out Task 1 on your own, under supervised conditions.
- Both the tutor and candidate must sign declarations that the evidence produced has been the candidate's own and the tutor can only give such assurances if appropriate conditions have been followed.

Additional evidence of your performance that must be captured for marking:

- None for this task.

We have reviewed the current log of Moderation Visits planned for this qualification and believe that the majority of centres will have not yet started this task. Please ensure that the updated Task 1 is provided to candidates and that any previous versions are destroyed.

We have updated the document on our website.

Please accept our sincere apologies for any inconvenience this may cause you and let us know if any further clarification or guidance will be required.



Venues and events, we are attending

Please come and say hello!

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
centresupport@cityandguilds.com or 0844 543 0000

Thank you for your continued support.

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