



## ALL ABOUT HOSPITALITY & CATERING



# All about Hospitality & Catering

## Issue 14

### May 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**

## **Network meetings**

**Thank you to all the colleges whom have hosted the recent EPA network meetings for us, your support and hospitality was much appreciated by us and by the attendees.**

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***

## **Intention to deliver Chef Production level 2 standard**

City & Guilds have started work on developing their 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



## **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. Encourage an IQA check of the recipe log templates and the appendix sheet prior to uploading to the portal to ensure the minimum requirements are met for Chef de Partie and Commis chef. This will help avoid any delays.
2. A reminder that a business operations brief is required for Team member and Hospitality Supervisor to be uploaded at the point of gateway
3. Please ensure you get your gateway declarations signed by all parties prior to uploading to the EPA portal

## **SASE Framework withdrawals**

It has been confirmed that the remaining open SASE frameworks for hospitality will be closed from 31.07.2020 and all providers wishing to deliver apprenticeships will need to move to the standards.

## **Employer contributions**

From 1<sup>st</sup> April 2019 Non -Levy paying employer contributions have been reduced to 5%. (previously 10%) to encourage more SME's to take up apprenticeships.

## NEW DEVELOPMENT for Commis Chef standard enhanced smartscreen package



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### How can SmartScreen help me?

SmartScreen materials have been designed specifically for each individual qualification. They have been developed to assist tutors, and others, delivering the qualification to obtain the best possible results for their learners.

**Price: £850 + VAT (SS154264)**

**Course categories: Culinary, Food Safety, People and Business (17 courses total)**

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### Resources

These learner-facing courses are an engaging resource made up of interactive digital material.

Suitable for a level 2 apprentice, these courses are aligned with the Level 2 Commis Chef apprenticeship standards; covering the underpinning knowledge of what learners need to cover during their apprenticeship.

The courses are split into four categories – Culinary, Food Safety, People and Business – and contain information on the knowledge, skills and behaviours apprentices need to cover.

They are structured by tasks for learners to complete, with informative videos of real-life chefs discussing techniques or menu options. The learning also includes summary multiple choice questions which apprentices can use to test their understanding.

## **EPA withdrawal for Senior Chef Production standard**

City & Guilds has now closed this standard for registrations. Where you have already made registrations with us, our EPA service will remain available for the next 6 months. If you intend to complete with us in this time, then we encourage you to submit apprentices' gateway evidence by early September, to ensure we can assess them before 15<sup>th</sup> November 2019. All providers whom applied to use us for end point assessment for this standard have been contacted. This does not affect our EPA offer in any other hospitality standards.



## 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. Check learners have acquired all the knowledge within the qualification handbooks for the units which will be tested in the summer exam series
2. Ensure the learners have revision notes and are aware of how to revise
3. View the examiner report for March 2019 to see what areas could be improved upon
4. Work on exam technique and how to plan and answer the extended response question to gain maximum marks- use the examination guidance documents for each technical qualification you deliver



### 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](mailto:moderationsupport@cityandguilds.com)

**T:** 01924 206 719



**Next academic years released synoptics for 7100 and 7120**

# Notification of synoptic practical assessments for 2019/2020

## Professional Cookery (7100) & Patisserie and Confectionery (7120)

Each year in May, City & Guilds announce which combination of synoptic tests candidates must be assessed against in the following academic year for the above qualifications. Accordingly, please be advised of the choice of assessments on offer for 7100 and 7120 for the 2019/2020 academic year:

- For candidates registered on 7100 qualifications for 2019/20, we can now confirm that they should be assessed on synoptic assessments **C1 & C4**.
- For candidates registered on 7120 qualifications for 2019/20, we can now confirm that they should be assessed on synoptic assessment **C4**.





**Follow us on Instagram**

**amelia.bodle**  
**jasonimatcg1972**



**Venues and events, we are attending**

Please come and say hello!

6<sup>th</sup> June Craft Guild of Chefs Awards, Hilton Park Lane  
2<sup>nd</sup> 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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