

ALL ABOUT HOSPITALITY & CATERING



All about Hospitality & Catering

Issue 17

November 2019

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

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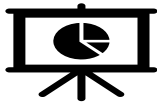
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These newsletters will now be available bi-monthly, we feel we are keeping you up to date regularly and are now in a position to provide bi-monthly updates

A huge thank you!

A huge thank you to the centres (Loughborough College, Taunton Campus, Lakefield Hospitality College, Gateshead college, Salford City College, Sheffield College and Worthing Campus GBMET) who hosted my networks, for their wonderful hospitality and organisation. It is very much appreciated, and I think all whom attend and visit somewhere new get a great deal out of the visit.

If you missed these networks please view the presentation here **key documents**
Contact **amelia.bodle@cityandguilds.com** if you have any questions.



Autumn 2019 networks

My next networks will be in April and May these will be aimed at apprenticeships and EPA due to the changes which are occurring. Please let me know if you can host.

Level 4 Diploma in Hospitality Management (7148-41)

Please note that the number references of some units in the 7148-41 qualification have changed:

Unit (404) has been replaced by unit (504).

Unit (418) has been replaced by unit (518).

Unit (419) has been replaced by unit (519).

Unit (420) has been replaced by unit (520).

Unit (421) has been replaced by unit (521).

Unit (422) has been replaced by unit (522).

Unit (427) has been replaced by unit (527).

The content and credit value of the units remains unchanged. Centres must claim these new 5XX units in Walled Garden in order to obtain certification. Both the handbook and logbook have been updated to reflect these changes.

[Apprenticeship and EPA Update](#)

9087-12 Webpage live for Production Chef level 2

The webpages contain the EPA handbook, Recording forms and the EPA Assessment pack.



View webpages here

Production Chef level 2 webinar



View the recording here

Yet to go through EPA for Team member, Hospitality Supervisor, Commis Chef or Chef de Partie?

We have produced a presentation to explain the generic gateway process and then the differences in the hospitality EPA processes as well as what resources are available and some top tips



Ready for hospitality EPA?

People 1st Standards review

Commis Chef, Chef de Partie, Team member and Hospitality Supervisor standards and assessment plans are all being reviewed. Common changes across the standards are:

Behaviors will be streamlined

EPA period extension to 4 months

Assessment methods reduced and, in some cases, amended

Commis chef and Chef de Partie have undergone a consultation

The consultation has now closed but details can be found below

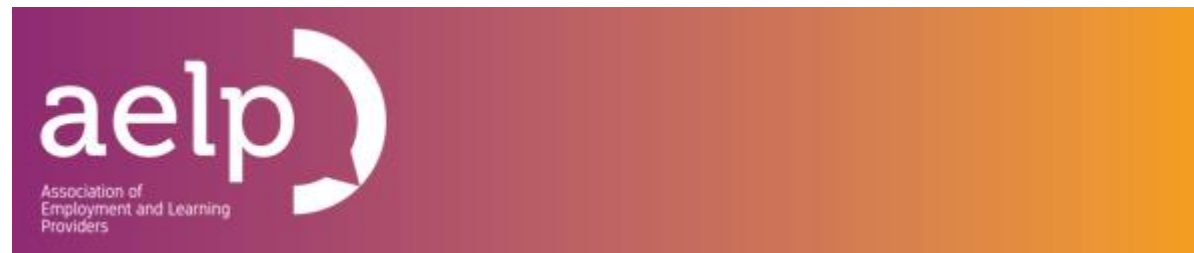


People 1st review

Get involved in the review of Team Member and Hospitality Supervisor

These standards will be redeveloped without the current pathways as individual standards. Not all pathways will be developed into stand alone standards. Please complete the following review if you have an interest in which standards are developed.

[View in browser](#)



Level 2 Hospitality Team Member apprenticeship

AELP is seeking information from members on behalf of the Hospitality Skills and Quality Board and People 1st International to assist with a review of the Level 2 Hospitality Team member apprenticeship standard.

This standard, although well-utilised and popular, needs updating to meet the current IfATE requirements. As such, we would like to invite you to complete a short survey - it takes around 3 minutes.

Please click here to respond: [Team Member Review](#)

The survey also invites you to express an interest in attending workshops in January 2020 to discuss and propose new standalone apprenticeships for the pathways included within the Hospitality Team Member apprenticeship.

Please complete as many questions as possible. Deadline is 12 noon on 13th December. Once completed, survey results and contact information will be passed to myself and Ruth Pugh from People 1st International to make contact with you regarding final arrangements for the workshops.



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 be aware for Commis Chef and Chef de Partie the Culinary Challenge cannot take place if the "from whole" product is not available and cannot be sourced swiftly. Re arranging this activity may well incur additional costs.
2. It is **not advised** that you encourage all apprentices undertaking Team Member or Hospitality Supervisor within a cohort to complete the same Business Project Proposal. The idea needs to be the apprentices and be agreed in discussion with the employer, where it is relevant to the apprentices' place of work.
3. Do issue and make all apprentices aware of the pass and distinction criteria for all assessments they are due to undertake. Some of the criteria may need additional clarification by you, this is completely acceptable.
4. There is no cap on the number of times an apprentice can undertake an assessment as part of the EPA process. The cap is for the grade, so after the initial assessment all subsequent can only be graded as pass or fail. Each resit will incur a cost. These costs can be found on the walled garden.

Technical Qualification updates

Autumn Newsletter

Now available for all centres delivering Technical qualifications in 2019/2020



Autumn newsletter 2019/20

Schools links/KS4 Curriculum planning idea

Consider using our Technical award (6106-20) which is recognized on the performance tables and equivalent to one GCSE (120 GLH) This can be delivered over one (Year 11) or two years (Years 10 and 11). We have also mapped this into our 7107-21 which means if you deliver the 6106-20 to a group and undertake the assessments for the selected units at 7107-21 every student will at least achieve a level 1 outcome and for those who can will also gain a level 2 if those assessments are sat and also at least passed.

Level 1 Award 7107-21 (9 credits required)	Level 2 Technical Award 6106-20	Mapping from 6106-20 to 7107-21
Units	Units	
101-Introduction to the hospitality industry (2 credits) Assignment 2 set tasks: Task A- Presentation research Task B- Information sheet	201-Exploring the hospitality industry 30 GLH	Unit 201 Topic 1.2 and 1.3 relates to Task A Topic 1.3 relates to Task B
102-Customer service in the hospitality industry (3 credits) Assignment 3 set tasks: Task A – Induction manual Task B – Diary log Task C - Poster	202-Food preparation and cookery 60 GLH	Unit 202 Topic 1.4 relates to Task A Topic 2.3 links to practical customer service skills relates to Task B Topic 1.3 relates to Task C
103-Food service (3 credits) Assignment 2 set tasks: Task A – Information poster Task B – Observation checklist (Tutor)	203-Food and beverage service 30 GLH	Unit 203 Topic 1.3 and 2.1 relates to Task A Topic 2.2 and 2.3 links to practical food service skills
106-Basic food preparation and cooking (3credits) Assignment 3 tasks: Task A Information sheet Task B Observation checklist (Tutor) Task C- Self- evaluation sheet		Unit 202 Topic 3.1 relates to Task A Topic 3.2 links to practical food preparation and cooking relates to Task B Topic 3.2 relates to Task C

Grade Prediction Calculator

Want to find out what qualification grade your learners may achieve?

[Download today](#)



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. Ensure you understand the synoptic which you will be delivering for 2019/2020
2. The dishes within the synoptic cannot be altered in anyway, please seek advise from the Technicals quality team if you are unsure
3. Be careful any templates don't restrict the learner's ability to gain higher marks or lead them to all be similar
4. Start practising marking in the New Year.
5. All Timings and guidance in the synoptic must be adhered to.



We're here to support you

As always, our Technicals Quality team is here to help if you have any questions, so get in touch with us if you need further assistance.



E: technicals.quality@cityandguilds.com



T: 0300 303 5352





W: cityandguilds.com/technical-resources

Competitions and Hospitality special events



YOUNG PASTRY CHEF OF THE YEAR 2020

Your chance to shine

A competition for young pastry chefs aged 23 years of age and under.

SEMI-FINALS: Tuesday, 3rd March 2020
Glasgow, Sheffield, Slough

FINAL: Tuesday, 7th April 2020
The Claire Clark Academy,
Milton Keynes College

A CHANCE TO SHOWCASE YOUR SKILLS TO OUR GROUP OF RENOWNED JUDGES:
Ross Sneddon, Benoit Blin, Mick Burke, Mark Poynton,
Jerome Dreux, Liam Grimes

For an entry form, please email:
shaune.hall001@gmail.com
or call Murray Chapman on 0114 245 8696
Closing date: Tuesday, 4th February 2020

1ST PRIZE: THE DAVID LYELL SCHOLARSHIP, WHICH INCLUDES A FELCHLIN TRAINING COURSE
AT THE NEWLY BUILT CONDIRAMA IN SWITZERLAND!



Venues and events, we are attending

Please come and say hello!

Sheffield Hoteliers competition 16th January 2020

VE week Liverpool 3-6th February 2020

Princess Trust Workshop 10th February 2020

Pace Conference, Middlesbrough College 20th February 2020

Casual Dining Show 26th March 2020

For more information on the new International qualifications and Global Certification please keep an eye on <https://www.cityandguilds.com/what-we-offer/hospitality-and-catering-offering>



Keep in touch and up to date



For regular updates and further information please follow us on:



Jason Benn - Twitter Link

Jason Benn-Instagram Link

Jason Benn - LinkedIn Link

Amelia Bodle - Twitter Link

Amelia Bodle - Instagram 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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