

ALL ABOUT HOSPITALITY & CATERING



All about Hospitality & Catering

Issue 10

October 2018

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

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Network meetings available to book 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
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 (Taunton Campus)	Click here to book
20th November 2018	Accrington & Rossendale College	Click here to book
21st November 2018	Cheshire College, South & West (Crewe Campus)	click here to book
22nd November 2018	Leicester College Freemans campus	click here to book
29th November 2018	City & Guilds London Office	click here to book



Supporting Skills Development Network meetings, Scotland.

We are hosting this free event to encourage discussion on how we can work together to support high quality training and skills development in Scotland. We will outline our products and services across our Group, including qualifications and delivery resources. Not only will you hear updates from our sector and digital experts, you will have the opportunity to network and arrange time to have any specific queries addressed.

The event is primarily for staff within training organisations and colleges that make commercial delivery and curriculum decisions. If you already work with us or are considering doing so, please come along.

This event can contribute to your CPD and by attending you will receive a digital credential.

In this particular event we will have a focus on the following sectors and business areas:

- Hospitality and Catering
- Automotive
- Hair and Beauty
- Construction
- Leadership, Management and Coaching

Free parking is available, and lunch will be provided.

Please register early as we anticipate demand will be high. For those wishing to cancel at any point please do so as we may need to release tickets to delegates on a waiting list.

7th November	Nairn, Dunbar Golf Club, Nairn	Link to book
8th November	Forth Valley College, Stirling	Link to book



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. Register your learners with us as early as possible to gain access to our EPA support materials
2. The requirement for the apprentice to stay with the employer after the apprenticeship has been achieved has been removed (V6 2017/18 funding rules)
3. Recipe Log and Business Project Proposal will need to be uploaded to our EPA portal so its needs to be in a digital format.
4. Grades are not awarded upon the day of any EPA activity by the independent End Point Assessor (IEPA) or any feedback given.
5. Ensure all the employer details you provide upon booking your EPA are correct.

Fantastic new exemplar materials for Commis chef, Chef de Partie, Team Member and Hospitality Supervisor

Available only after registering your learners with us. Contact us for more information.

EPA support documents available upon registration

EPA Preparation Tool Intro Video

EPA Preparation Tool

Exemplar Materials

These EPA exemplar materials will provide learners and employers/training providers with a great understanding of how to prepare for end-point assessment and are tailored to each of the assessment methods the learner will face during this apprenticeship.

The resources vary from guidance documents, which provide overviews of the various assessments, to specific examples of the standard of work learners should be working towards to achieve either a pass or a distinction.

Culinary challenge

Culinary challenge - Apprentice notes and guidance

Culinary challenge - How to cover food groups

Culinary challenge - Tutor notes and guidance (tutor only)

Practical observation

Practical observation - Apprentice notes and guidance

Practical observation - Tutor notes and guidance (tutor only)

Professional discussion

Professional discussion - Apprentice notes and guidance

Professional discussion - Tutor notes and guidance (tutor only)

Recommendations

1. Performing Under Pressure

7 Tips To Beat Exam Anxiety
4 minutes

3 tips to boost your confidence

2. Exam Preparation

7 Tips To Beat Exam Anxiety

3 tips to boost your confidence

Chat

The learning assets are arranged in horizontal trays of skills. The #1 skill for you is **Performing Under Pressure** and placed at the top of this list.

[I get it](#)


Level 2 Commis Chef EPA exemplar materials

City & Guilds SmartScore

Recipe log

Food group	Dish name	Group range	Preparation method	Cooking method	Recipe link or copy of the recipe	Recipe photo	Time plan	Food safety control
Number required		2	5 including filleting	4				
Fish	Battered cod goujons and chips	✓ white fish – round (hake)	✓ filleting (removing pin bones, rib bones and spine) ✓ cutting (goujons) ✓ skinning ✓ trimming ✓ coating	✓ frying (deep)	https://www.bbcgoodfood.co.uk/recipes/77356/white-battered-fish-with-chips Ingredients For the fish: 50g plain flour		5-5 minutes Collect ingredients 5-10 minutes	Keep chilled ingredients at 4°C until required to prepare. Ensure use of a

Level 2 Chef Production new standard now approved by the IFA.

 Search the Apprenticeship Standards > Production chef

PRODUCTION CHEF


Overview of the role

Working as part of a team in time-bound and often challenging kitchen environments

Details of standard

Occupational profile

Production chefs work as part of a team in time-bound and often challenging kitchen environments, for example; schools, hospitals, the Armed Forces, care homes and high street casual dining or pub kitchens. They report to the Senior Production chef or appropriate line manager. Production chefs are likely to work with centrally developed standardised recipes and menus, producing food often in high volumes. They apply highly methodical organisational skills, energy, accuracy, attention to detail and are mindful of the importance of

Status: Approved for delivery 

Level: **2**

Reference: ST0589

Version: 1.1

Date updated: 11/10/2018


Approved for delivery: 11 October 2018


Route: Catering and hospitality

Typical duration: 12 months

Maximum funding: £5000

Trailblazer contact(s):

 Kathryn.Porter@Hilton.com

 trailblazer@people1st.co.uk

The new level 2 production chef is now available to deliver, please be advised that we do not have available any resource materials at this time.



Link to access standard

Apprenticeship Standards FAQs

We are developing FAQs for you as EPA takes place and as questions are raised, these are the first ones. More will be available soon for other standards.



Link to latest FAQ's

9081-12 Commis Chef Focus Alert

Please click on the link for clarification around preparation for the initial meeting specifically linked to the culinary challenge for Commis Chef end point assessment.

The updated information will be incorporated into the EPA packs shortly.



Commis Chef Focus alert Link



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. Book onto the Moderation support events for
2. Consider whether your learners have any access requirements and book in advance

3. Breakdown and support individual learning with how to answer exam questions
4. Seek support from your English departments to embed understanding of common verbs – describe, explain
5. Utilise Exam guidance documents on City & Guilds website

Moderation Support Events

We are delivering several events to support with the administration of the Technical Qualifications.

The sessions will cover the following topics:

- Understanding Technical qualifications
- Requirements for the Moderation Portal – we'll do a quick demonstration too for those of you who are new to Technicals who haven't used the system before
- Key deadlines and dates for your diary
- Guide to Marking and Moderation
- Guidance on booking unitised assessments in the Walled Garden
- Guidance on booking paper based and evolve theory exams (including on demand tests for land-based qualifications)
- Guidance on rules of combination and multi-pathway Technicals
- Guidance on what to do where your learners are stepping up or down from one and/or two-year programmes
- Opportunity to ask questions surrounding the administration of technical qualifications

Please click on the venue to take you to the booking page.

Day	Date	Venue	Time
Thursday	01 November 2018	Warrington	10.00-13.00
Friday	02 November 2018	London	10.00-13.00
Friday	16 November 2018	Wakefield	10.00-13.00
Thursday	15 November 2018	Warrington	10.00-13.00
Monday	19 November 2018	Burntwood	10.00-13.00
Friday	23 November 2018	Wakefield	10.00-13.00
Monday	26 November 2018	London	10.00-13.00
Friday	30 November 2018	Bridgewater	10.00-13.00



Any questions?

Get in touch with our Technicals and Moderation support team

E: moderationssupport@ctivandquilds.com

T: 01924 206 719




A full list of qualification registration and certification end dates

We have added to our key documents page under “other documents” a full list of all the hospitality and catering qualifications with the registration end dates, GLH, TQT where relevant and certification end dates. We hope this is useful as a quick point of reference.



Click here to view key documents page

Functional Skills Reforms 2019



Register for the Functional Skills 2019 reforms webinar series

This monthly series of webinars will update you on the reforms.

REGISTER NOW >

Functional Skills: 2019 reforms monthly update webinar series

Watch all the webinars in our #FunSkills2019 webinar series.

- ♦ September 2018
- ♦ August 2018

Resources

- ♦ Functional Skills reforms 2019 Readiness checklist

Contact Us

E: centresupport@cityandguilds.com


T: [0844 543 0000](tel:08445430000)

For more information on offering our qualifications at your organisation, visit our [Offer our qualifications](#) page.

[Weblink to access page
https://www.cityandguilds.com/what-we-offer/centres/maths-and-English/functional-skills-assessment-updates.](https://www.cityandguilds.com/what-we-offer/centres/maths-and-English/functional-skills-assessment-updates)

A full list of upcoming and past webinars is shown below:


Upcoming webinars	Time
Wednesday 24 October 2018	15:30 – 16:30 BST
Wednesday 28 November 2018	15:30 – 16:30 GMT
Wednesday 9 January 2019	15:30 – 16:30 GMT
Wednesday 6 February 2019	15:30 – 16:30 GMT
Wednesday 6 March 2019	15:30 – 16:30 GMT
Wednesday 3 April 2019	15:30 – 16:30 BST
Wednesday 1 May 2019	15:30 – 16:30 BST
Wednesday 5 June 2019	15:30 – 16:30 BST
Wednesday 3 July 2019	15:30 – 16:30 BST



Supporting your transition to the 2019 reformed Functional Skills qualifications

Readiness checklist

Version 1.0
September 2018



#FunSkills2019



Save the date
COLLEGE CHOCOLATE DAY
2019

February 21st - 10am to 4pm

Callebaut is delighted to invite
you to it's first ever Chocolate
Conference dedicated to Lecturers

The day will include:

Chocolate Showpiece Tips and Tricks with
John Costello and Mark Tilling

Vegan and Health Enriched Patisserie
and Confectionery

Top 10 things you should know about
Cocoa Powder

Callebaut Sustainability News Update

Latest Chocolate Trends

Address: Univeristy College Birmingham
Summer Row, Birmingham, B3 1JB

Please **RSVP** by the 2nd of November 2018
julie_buckland@barry-callebaut.com or +44 1295 224755



Venues and events, we are attending

Please come and say hello!

22-23rd January Hospitality Show NEC, Birmingham
21st February College Chocolate day, UCB
27-28th February Casual Dining Show ExCel
13th March ScotHot, SEC, Glasgow
14th March Pace Conference Trafford College
18th March Future Chef National Final, Westminster Kingsway
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: **PDCustomerSupport@cityandguilds.com**

Thank you for your continued support.

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