

ALL ABOUT HOSPITALITY & CATERING



All about Hospitality & Catering

Issue 16

September 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

The next series of network meetings will be in October and November 2019 and include an update on:

T Levels

Employer Engagement

Technical Qualifications

Funding

Apprenticeships and EPA including production Chef level 2

Global Certification

Digital resources

Please click on link to book your place

Date	Venue	Booking Link
4 th October	City College Norwich	https://www.eventbrite.co.uk/e/city-guilds-hospitality-catering-network-meeting-norwich-tickets-71363051809 .
10 th October	Loughborough College	https://www.eventbrite.co.uk/e/city-guilds-hospitality-catering-network-meeting-loughborough-tickets-71367051773 .
22 nd October	Bridgwater & Taunton College, Taunton Campus	https://www.eventbrite.co.uk/e/city-guilds-hospitality-catering-network-meeting-taunton-tickets-72221148399 .

12 th November	Lakefield Hospitality College, London	https://www.eventbrite.co.uk/e/city-guilds-hospitality-catering-network-meeting-london-tickets-73071915065 .
13 th November	Gateshead College	https://www.eventbrite.co.uk/e/city-guilds-hospitality-catering-network-meeting-gateshead-tickets-71367970521 .
19 th November	Salford City College	https://www.eventbrite.co.uk/e/city-guilds-hospitality-catering-network-meeting-salford-city-college-tickets-72054692525 .
20 th November	Sheffield College	https://www.eventbrite.co.uk/e/city-guilds-hospitality-catering-network-meeting-sheffield-college-tickets-72366278487 .
29 th November	GBMET, Worthing	https://www.eventbrite.co.uk/e/city-guilds-hospitality-catering-network-meeting-worthing-tickets-73996311961

Global certification

City & Guilds is proud to be at the forefront of the first global skills benchmark for the hospitality industry, taking real-life and workplace skills and making them:

- Visible
- Measurable
- Global

So, what is it?

The benchmark showcases typical job roles in the hospitality industry, showing where an individual is, based on their existing competencies, and where they could progress.

Employers can use the benchmark to recognise and inspire their staff and to attract new talent.

For individuals, the badges provide a great way to show what they can do in ways never seen before.

In partnership with Worldchefs, the only global professional body for chefs.



Follow link to find out more

Apprenticeship and EPA Updates

Webinar production Chef level 2 Apprenticeship standard

We are delivering a webinar on 26th November 3.30-4.30 pm to update you on the EPA processes and available resources followed by a Q&A. To register please follow the link below

<https://attendee.gotowebinar.com/register/3344303555608791565>



Chef Production level 2 standard

EPA Reports now available

Across all Hospitality standards there are EPA reports now available advising of numbers whom have taken and achieved grades as well as good practice and points to consider. These can be downloaded from the relevant EPA preparation tool under the assessment tab.

Extract from Commis Chef Report:

Gateway- Photographs of dishes not uploaded to EPA portal, minimum range of dishes provided in the log not being met meaning there was delay in the EPA process.....

Recipe Log Templates

Recipe log templates for both Commis Chef and Chef de Partie are now available. These can be found both within the apprenticeship training manuals (ATMS) as well as in the exemplar materials section of the EPA preparation tool. There is an exemplar to view as well as a blank word document with instructions on how to use.



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. Ensure you upload a declaration of authenticity with the completed Business project at the time you upload it to the EPA portal for Team Member and Hospitality Supervisor.
2. There is no requirement for Employers to be present at the Professional Discussion, they are not allowed to participate and may disadvantage the apprentice if they do.
3. Carry out an IQA check of the recipe logs before you upload them to the EPA portal to ensure they meet the minimum requirements advised in the assessment plan
4. Initial meetings occur by conference call ensure the apprentice and the employer have the correct numbers to dial in at the time advised by the EPA team
5. Upon completion of each apprentices EPA the training provider will receive a summary of achievement within 20 working days. The IfA certificate is sent by the ESFA on behalf of the IfA to the employer

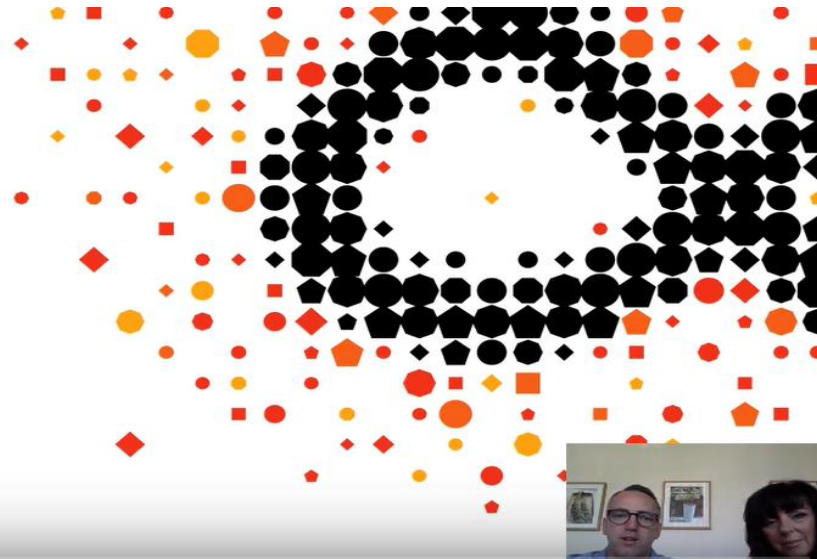
Technical Qualification updates

On boarding video

We have provided further guidance to ensure you have all available resources as soon as possible at the start of the academic year. Please watch the video completed by two of the Technical Advisor team. This includes all generic content on where you can find those valuable resources, tips on delivery and your next steps.

**City & Guilds
Technical Qualifications**

On-boarding 2019



[Watch the video here](#)

Are your Technical Qualification contact details up to date?

If not please complete the contacts form found on the link below under the teaching and learning resources tab



Technicals teaching and learning resources

6100/6103/7178 and 6106 Synoptics released

All Synoptics have now been released under the assessment tab on each of the qualification pages, passwords the same as last year and found on walled garden. If you have any queries, please use the synoptic assignment feedback form and email it to Technicals.Quality@cityandguilds.com.



Technicals teaching and learning resources



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 have approval for the Technical qualifications you plan to deliver
2. Register your learners by
3. Review last years qualification reports produced by the Principal Moderators
4. Ensure you plan your exam preparation support for your learners early in the academic year
5. Ask your learners to “Describe” and “Explain” in all your lessons from now on

KS4 Regional networks for Technical Awards

We are running two events one in Wakefield and one in London specifically for KS4 teaching staff who are either already delivering or planning on delivering the suite of KS4 awards. These have both generic and sector specific content.

Date	Venue	Booking Link
16 th October	City & Guilds Wakefield Office	https://www.eventbrite.co.uk/e/city-guilds-ks4-technical-awards-regional-network-for-teacherslecturers-tickets-71375460925
22 nd November	City & Guilds London Office	https://www.eventbrite.co.uk/e/city-guilds-ks4-technical-awards-regional-network-for-teacherslecturers-tickets-71480765895

Competitions and Hospitality special events

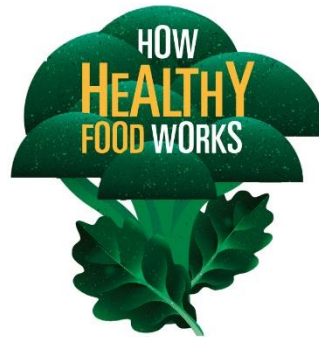
Cyrus and Pervin Todiwala's 2020 Zest Quest Asia student catering competition is now open for entries.

The competition is open to full-time students with permanent residency status in the UK. Colleges are invited to field teams of three students (plus their tutor) who vie for a first prize of a seven to 10-day cultural tour of an Asian culinary capital.

Last year's champions, University of West London, were treated to a trip to the Philippines with an itinerary that included a cook-off at the Residence of the British Ambassador to the Philippines, and a stage and cookery demonstrations at the Fairmont and Raffles Makati.

To submit expressions of interest and for details of how to enter Zest Quest Asia 2020, colleges should visit www.zestquestasia.com or contact Nitin Kapoor at assistant.cyrus@gmail.com in the first instance.

The deadline for entries is Friday 25 October 2019. The shortlist will be revealed in early December.



INTERNATIONAL CHEFS DAY 20 OCTOBER 2019



International Chefs Day is almost here!

On October 20th, we invite you to make a difference in your communities by making healthy eating fun and exciting for children. This **International Chefs Day**, help teach kids *How Healthy Food Works!*



HEAT 2020 OPENS FOR ENTRY



24/09/2019 14:09

The Craft Guild of Chefs has announced that entries are now open for the 2020 Heat Culinary Colleagues Competition set to take place in Jersey, March 2020.

Heat 2020 is open to full-time hospitality students across the UK. This is a unique opportunity for students to be involved in one of the best culinary competitions.

It is a competition that equally judges both the kitchen and front of house. Qualifying heats are held throughout the UK with the main event-taking place annually in March in Jersey.

In previous years, chefs from Michelin starred restaurants leading the college teams have included Mark Jordan, Frances Atkins and Lee Smith.

Do you have what it takes to compete?

- * Incredible opportunity to spend 4 days in Jersey in the Channel Islands in the 4 star St Brelade's Bay Hotel FREE
- * You will celebrate at the prestigious HEAT gala dinner for FREE
- * All you will have to fund is your flights and there are bursaries and funding options available to support you
- * It is a competition that equally judges the kitchen and front of house

Visit <https://heat.je> for more details and apply before the 11 October deadline.



Venues and events, we are attending

Please come and say hello!

Annual Hotel Conference, Manchester 9 and 10th October
Northern Light Dinner, Hilton Liverpool 14th October
Liverpool Hoteliers Awards, Titanic Hotel Liverpool 24th October
Style Prison Network Lunch 30th October
Public Sector Catering Expo 20th November
Casual Dining Show 26th March 2020



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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