Technical Qualifications in Hospitality and Catering

**Agenda**

- Why are we here?
- Difference between technical qualifications and VRQ
- Technical Qualification design principles
- KS5 level 3 and KS4 current offer
- KS5 offer for september 2017
- Synoptic assessment
- Technical exams
- Employer involvement
- Moderation
- Approval process
- Progression
- Resources support available
Challenges for 14-19 education
A changing landscape

The 14-19 landscape is dramatically changing to support learners’ work readiness:

What’s driving the changes?

• The gap between education and employment.
• 2011 Wolf report.
• Raising of the participation age.
• Greater technology use.

August 2013
DFE Introduced 16-19 study programmes

September 2014
DFE Introduced 16-19 study programmes

January 2015
First Performance Tables to reflect the reforms

September 2016
New performance measures and first teaching of KS5 Tech Levels (L3)

September 2017
First teaching of KS5 Technical Certificates (L2)
All City & Guilds DfE Approved Technical Qualifications for delivery in 2017

95 Qualifications approved for inclusion in the 2019 performance tables

- KS4 level 2 technical awards x 8
- KS5 level 2 technical awards x 25
- KS5 level 3 technical level x 62

Even more to be announced soon!
What are the differences between Technical Qualifications and VRQ?

- More focus on employability and employer involvement
- Clear path to university, apprenticeships and employment
- City & Guilds offer starts at KS4 (14-16)
- One holistic synoptic assessment
- One end external exam
- Moderation not External Quality Assurance
- Increased time to teach and build skills and knowledge
- Availability of generic and vocational resources
- Multiple pathways for learners of different abilities
Technical Qualifications assessment
Built to meet industry needs
Technical Qualifications

These are the components that make up Technical Qualifications. All components must be completed to achieve the qualification.

- **Synoptic Practical Assignment**
  - Externally set
  - Internally marked
  - Externally moderated (City & Guilds)
  - No Direct Claim Status (DCS)

- **End assessment: Examinations**
  - Externally set
  - Externally marked
  - No Direct Claim Status (DCS)

- **Employer Involvement** (KS5 Qualifications L2 & L3 only)
  - Centres develop programme
  - Evidence submitted
  - External verification (City & Guilds)
  - No Direct Claim Status (DCS)
  - Does not contribute to final grade
Technical Qualifications
A closer look
**KS5: Level 3 design principles**

In line with very latest DfE qualification changes in England

<table>
<thead>
<tr>
<th>Key Stage 5 (16 - 18) (L3) Tech Levels</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>GLH</strong></td>
</tr>
<tr>
<td>450 GLH, 540 GLH</td>
</tr>
<tr>
<td>Made up of 30, 60, 90 GLH Units.</td>
</tr>
<tr>
<td><strong>Progression</strong></td>
</tr>
<tr>
<td>Enable entry to an apprenticeship or other employment, or progression to a related higher education course.</td>
</tr>
<tr>
<td><strong>UCAS</strong></td>
</tr>
<tr>
<td>16 min – 84 max</td>
</tr>
<tr>
<td><strong>Grading</strong></td>
</tr>
<tr>
<td>Grading: P/M/D/D*</td>
</tr>
<tr>
<td><strong>Mandatory content and the contribution to overall grade</strong></td>
</tr>
<tr>
<td>Must make up at least 40% of the qualification. In H&amp;C, 100% of the units have to be achieved.</td>
</tr>
<tr>
<td><strong>Assessment</strong></td>
</tr>
<tr>
<td>A proportion of the qualification content will be assessed externally (<strong>minimum 30% Tech Level</strong>). In Food Service it is 40% and all other Cookery qualifications will be 30%. Synoptics then to be added.</td>
</tr>
<tr>
<td><strong>Employer Involvement</strong></td>
</tr>
<tr>
<td>In design, recognition, delivery and or assessment, which raises the credibility of the qualification in the eyes of employers, parents and learners.</td>
</tr>
</tbody>
</table>
What’s available?

Hospitality & Catering

KS5 - Level 3

6100-30 (601/7497/3)
Level 3 Advanced Technical Diploma in Professional Cookery (450)

6100-31 (601/7462/6)
Level 3 Advanced Technical Diploma for Professional Chefs (540)

6100-32 (601/7498/5)
Level 3 Advanced Technical Diploma for Professional Chefs (Patisserie and Confectionary) (450)

6100-33 (601/7499/7)
Level 3 Advanced Technical Diploma for Professional Chefs (Kitchen and Larder) (450)
6100-30 professional cookery units

450 GLH

**Mandatory**

<table>
<thead>
<tr>
<th>Unit</th>
<th>Description</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>301</td>
<td>Legal and social responsibilities in the professional kitchen</td>
<td>30</td>
</tr>
<tr>
<td>302</td>
<td>Financial control in the professional kitchen</td>
<td>30</td>
</tr>
<tr>
<td>303</td>
<td>Stocks, soups and sauces</td>
<td>30</td>
</tr>
<tr>
<td>304</td>
<td>Fruit and vegetables</td>
<td>30</td>
</tr>
<tr>
<td>305</td>
<td>Meat and offal</td>
<td>60</td>
</tr>
<tr>
<td>306</td>
<td>Poultry</td>
<td>60</td>
</tr>
<tr>
<td>307</td>
<td>Fish and shellfish</td>
<td>30</td>
</tr>
<tr>
<td>308</td>
<td>Farinaceous dishes</td>
<td>30</td>
</tr>
<tr>
<td>309</td>
<td>Desserts and puddings</td>
<td>30</td>
</tr>
<tr>
<td>310</td>
<td>Paste products</td>
<td>30</td>
</tr>
<tr>
<td>311</td>
<td>Biscuits, cakes and sponges</td>
<td>30</td>
</tr>
<tr>
<td>312</td>
<td>Fermented products</td>
<td>30</td>
</tr>
<tr>
<td>313</td>
<td>Chocolate products</td>
<td>30</td>
</tr>
</tbody>
</table>
6100-31 professional chefs units

540 GLH

Mandatory

314 The principles of food safety supervision for catering 30
317 Exploring gastronomy 30
318 Advanced skills and techniques in producing vegetable and vegetarian dishes 60
319 Advanced skills and techniques in producing meat and offal dishes 90
320 Advanced skills and techniques in producing poultry and game dishes 90
321 Advanced skills and techniques in producing fish and shellfish dishes 90
324 Advanced skills and techniques in producing paste products 60
325 Advanced skills and techniques in producing hot, cold and frozen desserts 60
326 Advanced skills and techniques in producing cakes and sponges 30
6100-32 patisserie & confectionary

450 GLH

Mandatory

314 The principles of food safety supervision for catering 30
315 Supervisory skills for the professional kitchen 30
316 Sustainability for the professional kitchen 30
317 Exploring gastronomy 30
322 Advanced skills and techniques in producing dough and batter products 60
323 Advanced skills and techniques in producing petits fours 60
324 Advanced skills and techniques in producing paste products 60
325 Advanced skills and techniques in producing hot, cold and frozen desserts 60
326 Advanced skills and techniques in producing cakes and sponges 30
327 Advanced skills and techniques in producing display pieces and decorative items 60
6100-33 kitchen & larder

450 GLH

Mandatory

314  The principles of food safety supervision for catering 30
315  Supervisory skills for the professional kitchen 30
316  Sustainability for the professional kitchen 30
317  Exploring gastronomy 30
318  Advanced skills and techniques in producing vegetable and vegetarian dishes 60
319  Advanced skills and techniques in producing meat and offal dishes 90
320  Advanced skills and techniques in producing poultry and game dishes 90
321  Advanced skills and techniques in producing fish and shellfish dishes 90
What’s available?

KS5 – Level 3

6103-30 (601/7370/1)
Level 3 Advanced Technical Diploma in Supervision in Food and Beverage Services (450)
# 6103-30 food & beverage service

## 450 GLH

### Mandatory

| 301 | Hospitality service supervision 90 |
| 302 | Leadership and team development in hospitality service 60 |
| 303 | Hospitality service business operations 60 |
| 304 | Principles of health and safety and food safety supervision in hospitality service 30 |
| 305 | Principles of beverage service 90 |
| 306 | Principles of restaurant reception supervision 30 |
| 307 | Gastronomy and the dining experience 30 |
| 308 | Plan and deliver hospitality events 60 |
### KS4 Level 2 design principles

In line with very latest DfE qualification changes in England

<table>
<thead>
<tr>
<th>Key Stage 4 (14 - 16) (L2) Technical Awards</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>GLH</strong></td>
</tr>
<tr>
<td>120 GLH (1×GCSE)</td>
</tr>
<tr>
<td>Made up of 30, 60 GLH Units</td>
</tr>
<tr>
<td><strong>Progression</strong></td>
</tr>
<tr>
<td>Provide the foundation for learners to progress to a broad range of academic and vocational qualifications post-16.</td>
</tr>
<tr>
<td><strong>UCAS</strong></td>
</tr>
<tr>
<td>N/A</td>
</tr>
<tr>
<td><strong>Grading</strong></td>
</tr>
<tr>
<td>P/M/D</td>
</tr>
<tr>
<td><strong>Content</strong></td>
</tr>
<tr>
<td>Breadth and depth of study; must not focus on particular occupation.</td>
</tr>
<tr>
<td><strong>Assessment</strong></td>
</tr>
<tr>
<td>40% of the qualification content will be assessed externally. Must include synoptic assessment.</td>
</tr>
</tbody>
</table>
What’s available?

KS4 - Level 2

6106-20 (601/7244/7)
Level 2 Technical Award in Cookery and Service for the Hospitality Industry (120)
6106-20 Technical Award

120 GLH

201 Exploring the hospitality industry  30
202 Food preparation and cookery  60
203 Food and beverage service  30
KS5 level 2 Technical Certificates
In line with very latest DfE qualification changes in England

<table>
<thead>
<tr>
<th><strong>Key Stage 5 (16 - 18) (L2) Technical Certificates</strong></th>
</tr>
</thead>
</table>
| **GLH** | 450 GLH  
Made up of 30, 60 GLH Units |
| **Progression** | Enable entry to an apprenticeship, employment or progression to a Level 3 Technical Level Qualification. |
| **UCAS** | N/A |
| **Grading** | P/M/D/D* |
| **Mandatory content and the contribution to overall grade** | Must make up at least 40% of the qualification. Where qualifications have one or more pathways, the mandatory content (%) should apply equally to these. |
| **Assessment** | A proportion of the qualification content will be assessed externally (minimum 25% for TCs and 30% Tech Level). Must also include synoptic assessment. |
| **Employer Involvement** | In design, recognition, delivery and or assessment, which raises the credibility of the qualification in the eyes of employers, parents and learners. |
What's coming September 2017 delivery
Hospitality & Catering

KS5 - Level 2

6100-20 (603/0356/6) Level 2 Technical Certificate in Professional Cookery (450)

6103-20 (603/0370/0) Level 2 Technical Certificate in Food and Beverage Service (450)

7178-20 (603/0360/8) Level 2 Technical in Food Preparation and Service (450)
# 6100-20 Certificate in Pro Cookery

## 450 GLH

### Mandatory

<table>
<thead>
<tr>
<th>Code</th>
<th>Task Description</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>201</td>
<td>Safe working practices for the hospitality industry</td>
<td>30</td>
</tr>
<tr>
<td>202</td>
<td>Introduction to professional cookery</td>
<td>30</td>
</tr>
<tr>
<td>203</td>
<td>Tools and equipment used in professional cookery</td>
<td>30</td>
</tr>
<tr>
<td>204</td>
<td>Boiling, poaching and steaming</td>
<td>90</td>
</tr>
<tr>
<td>205</td>
<td>Stewing and braising</td>
<td>60</td>
</tr>
<tr>
<td>206</td>
<td>Baking, roasting and grilling</td>
<td>120</td>
</tr>
<tr>
<td>207</td>
<td>Deep frying and shallow frying</td>
<td>30</td>
</tr>
<tr>
<td>208</td>
<td>Producing cold food products</td>
<td>30</td>
</tr>
</tbody>
</table>
6103-20 Certificate Food & Beverage Service

450 GLH

**Mandatory**

- 201 Introduction to the hospitality industry 30
- 202 Principles of customer service 60
- 203 Safe working practices for food & beverage services 30
- 204 Menu knowledge 60
- 205 Food service 90
- 206 Beverage product knowledge 60
- 207 Beverage service 90
- 208 Finance for food & beverage businesses 30
7178-20  Food preparation & service

450 GLH

Mandatory

201  Safe working practices for the hospitality industry 30
202  Introduction to the hospitality industry 30
203  Tools and equipment used in food preparation and service 60
204  Savoury products 120
205  Desserts, cakes, biscuits and pastry products 60
206  Beverage preparation 60
207  Food and beverage service 90
## Technical Qualification

### Resit Opportunities

<table>
<thead>
<tr>
<th>Element</th>
<th>Component</th>
<th>Resit Rules</th>
</tr>
</thead>
<tbody>
<tr>
<td>Technical Qualification</td>
<td>Examination</td>
<td>• One resit opportunity</td>
</tr>
</tbody>
</table>
| Technical Qualification      | Practical Assignment   | • Opportunity for learners in exceptional standards to rework assignment before submission  
|                              |                        | • One resit opportunity in next academic year                                   
|                              |                        | • If resitting, it must be a new task                                          |
| Technical Qualification KS5  | Employer Involvement   | • No resit opportunity (not assessed)                                         
|                              |                        | • Opportunity to resubmit based on feedback from City & Guilds                   |
Synoptic Assignment
Sample synoptic assessment

Level 2 Technical Certificate in Professional Cookery

Your employer is tendering to provide the catering for an end of season presentation dinner at a local football club. They have requested a sample menu (consisting of three courses) is produced before agreeing the contract. You are required to plan for and produce two portions of this three course meal. Your supervisor will provide you with the menu and recipe specifications. You must produce a written evaluation of your performance, based on your own reflections.
Technical exam
Assessment example – external test

6100-33 Level 3 Advanced Technical Diploma in Professional Chefs (Kitchen and Larder)

Give two uses of hollandaise sauce. (2)

1. ………………………………………………………………………………………………………..

2. ………………………………………………………………………………………………………..

Lemon sole has just been delivered by a supplier. Explain how the lemon sole should be stored prior to preparation. (6)

…………………………………………………………………………………………………………..
…………………………………………………………………………………………………………..
…………………………………………………………………………………………………………..
Technical Qualifications
Employer Involvement
## Technical Qualifications

### Employer Involvement

What is considered ‘meaningful’ Employer Involvement?

<table>
<thead>
<tr>
<th>YES</th>
<th>NO</th>
</tr>
</thead>
<tbody>
<tr>
<td>It must relate to mandatory content of qualification and could include the following;</td>
<td>The following activities, whilst valuable, do not meet the requirement for meaningful employer involvement;</td>
</tr>
<tr>
<td>• structured work experience / work placements</td>
<td>• employers’ or industry practitioners’ input to the initial design and content of a qualification;</td>
</tr>
<tr>
<td>• adapted / locally set tasks and assessments</td>
<td>• employers hosting visits, providing premises, facilities or equipment;</td>
</tr>
<tr>
<td>• practical activities / visits</td>
<td>• employers providing talks or contributing to delivery on employability, general careers advice, CV writing, interview training etc;</td>
</tr>
<tr>
<td>• guest lectures / master classes from employers</td>
<td>• attendance at career fairs, events or other networking opportunities;</td>
</tr>
<tr>
<td>• employers acting as expert witnesses during assessment</td>
<td>• simulated working environments e.g. hairdressing/beauty internal salons (RWE)</td>
</tr>
<tr>
<td></td>
<td>• employers providing students with job references</td>
</tr>
</tbody>
</table>
Technical Qualifications
Moderation
Technical Qualifications
Moderation

- For synoptic practical assignments, internal centre marking goes through the process of moderation.
- Moderation is where City & Guilds review a sample of centre marking to ensure that it is consistent and meets agreed standards.
- Where it does not, moderators will make adjustments to centre marks, or the work will be remarked completely, before final marks are released.

*In most instances work will be submitted digitally and moderated remotely. For some qualifications a moderator may be required to visit the centre.*
Technical Qualifications
Visiting Moderation

For certain qualifications ephemeral evidence plays a significant part in the assessment and evaluation of candidate performance. In these cases, the online moderation may be supported with a visit to the centre by the moderator.

The objective of this visit is to:
- Ensure that evidence gathered by the tutor during the practical sections of the synoptic assessment is sufficient, valid and reliable enough to support marking or moderation
- Allow the independent collection of evidence by the moderator providing a benchmark against which to compare the tutor-produced evidence

The Moderation support team will contact the centre to find out when they will be undertaking the practical sections of the assessment. They will then agree the dates with the centre that the visit will take place after consulting the moderators.

Please note – this visit must take place in order for moderation to take place and final results to be issued. Centres and moderators will work together to ensure that this takes place.
# Key assessment dates 2017

<table>
<thead>
<tr>
<th>Event</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Synoptic assignments released to centres</td>
<td>4 Sept 2017</td>
</tr>
<tr>
<td>Opening of learner registration window</td>
<td>4 Sept 2017</td>
</tr>
<tr>
<td>Deadline for learner registration</td>
<td>3 Nov 2017</td>
</tr>
<tr>
<td>Booking window for Feb/Mar exams series</td>
<td>Immediately following learner registration</td>
</tr>
<tr>
<td>Booking window for synoptic assignments, optional units and employer involvement (KS5 only) open</td>
<td>Immediately following learner registration</td>
</tr>
<tr>
<td>Deadline for booking Feb/Mar exam series</td>
<td>30 Nov 2017</td>
</tr>
</tbody>
</table>
# Key assessment dates 2018

<table>
<thead>
<tr>
<th>Event</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Deadline for booking synoptic assignments, optional units and employer involvement (KS5 only)</td>
<td>12 Jan 2018</td>
</tr>
<tr>
<td>Synoptic assignments released to learners</td>
<td>5 Feb 2018</td>
</tr>
<tr>
<td>First exam series</td>
<td>Feb/Mar 2018</td>
</tr>
<tr>
<td>Results of first exam series</td>
<td>Six weeks following exam</td>
</tr>
<tr>
<td>Booking window for May/June exam series opens</td>
<td>One month before second exam</td>
</tr>
<tr>
<td>Booking window for May/June exam series closes</td>
<td>One week later</td>
</tr>
<tr>
<td>Deadline for submitting evidence and marks onto Moderation Portal for synoptic assignments</td>
<td>18 May 2018</td>
</tr>
<tr>
<td>Second exam series (for resits)</td>
<td>May/June 2018</td>
</tr>
<tr>
<td>Deadline for submitting evidence and grades onto Moderation Portal on optional units (if applicable) and employer involvement (KS5 only)</td>
<td>18 June 2018</td>
</tr>
<tr>
<td>Final results available</td>
<td>18 Aug 2018</td>
</tr>
</tbody>
</table>
Technical Qualifications
Qualification Approval Process (QAP)
Technical Qualifications
Approval, registration & booking

Approval
- Approved centres – Qualification Approval Process (QAP)
- New organisations – Centre Approval Process (CAP)
- Approval visit – all centres
- Approval visit & employer involvement plan check - KS5 only

Registration
- Learners registered as normal through Walled Garden

Approval
- Centres must book learners for assessments in the year that they will complete them (synoptic assessment & external assessment)
- Two booking windows – November & January
- Learners booked for synoptic practical assignment
- Learners booked through Evolve for external assessment (dated entry)
Timelines for Switching in 2017

Good News…

Centre's approved to deliver City & Guilds Level 3 Technical Qualifications
will now automatically gain approval to deliver the equivalent Level 2
Technical Qualifications
Technical Qualifications
Progression
New progression routes

14-19 Progression routes

Up to 16
Core
Maths and English

+ 3 Ebacc GCSEs

+ 3 Technical Awards

+ Non-core GCSEs

+ Additional GCSEs

or

Other qualifications (that do not count in performance tables)

16 - 18
A Levels
Applied Generals

Tech Levels
TechBac
Technical Certificates

Apprenticeships
Traineeships

Post 18
University

or

Apprenticeship

or

Employment

Options outlined indicate where City & Guilds offer qualifications and services to support progression.
## UCAS points – new points system

### Technical Levels

<table>
<thead>
<tr>
<th>Grade</th>
<th>Level 3 Extended Project Qualification</th>
<th>Using And Applying Mathematics (Core Maths)</th>
</tr>
</thead>
<tbody>
<tr>
<td>A*</td>
<td>28</td>
<td></td>
</tr>
<tr>
<td>A</td>
<td>24</td>
<td>20</td>
</tr>
<tr>
<td>B</td>
<td>20</td>
<td>16</td>
</tr>
<tr>
<td>C</td>
<td>16</td>
<td>12</td>
</tr>
<tr>
<td>D</td>
<td>12</td>
<td>10</td>
</tr>
<tr>
<td>E</td>
<td>8</td>
<td>6</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>1 A Level = 450 GLH</th>
<th>1.5 A Level = 540 GLH</th>
</tr>
</thead>
<tbody>
<tr>
<td>Current UCAS tariff 2016</td>
<td>Current UCAS tariff 2016</td>
</tr>
<tr>
<td>New UCAS tariff 2017</td>
<td>New UCAS tariff 2017</td>
</tr>
<tr>
<td>D*</td>
<td>140</td>
</tr>
<tr>
<td>D</td>
<td>120</td>
</tr>
<tr>
<td>M</td>
<td>80</td>
</tr>
<tr>
<td>P</td>
<td>40</td>
</tr>
<tr>
<td></td>
<td>56</td>
</tr>
<tr>
<td></td>
<td>48</td>
</tr>
<tr>
<td></td>
<td>32</td>
</tr>
<tr>
<td></td>
<td>16</td>
</tr>
</tbody>
</table>

### A Level equivalents

<table>
<thead>
<tr>
<th>UCAS points</th>
<th>A Level</th>
</tr>
</thead>
<tbody>
<tr>
<td>56</td>
<td>A*</td>
</tr>
<tr>
<td>48</td>
<td>A</td>
</tr>
<tr>
<td>40</td>
<td>B</td>
</tr>
<tr>
<td>32</td>
<td>C</td>
</tr>
<tr>
<td>24</td>
<td>D</td>
</tr>
<tr>
<td>16</td>
<td>E</td>
</tr>
</tbody>
</table>
Technical Qualifications

Resources
Resources available

Key documentation and videos:
- employer involvement guide.
- handbooks.
- sample assessments.
- holistic delivery and assessment guide.
- academic planners.
- exam calendar.

Introductory videos to:
- introduction video.
- academic planners.
- moderation.
- assessment.
- quality and approval process.

Supporting information:
- sector slides.
- sector flyers.
- 14-19 guide.
- feltag mapping.
- Ofsted mapping.
- understanding performance points.
Information guides

**Moderation Portal Centre Guide**
This new guide supports centres using the Moderation Portal, our online platform used in the delivery of Technical Qualifications. The Moderation Portal allows centres to upload marks and evidence for the components of the Technical Qualifications.

**Employer Involvement Centre Guidance**
This helpful guide breaks it down for you what is really required from centres in terms of employer involvement including What is 'meaningful' employer involvement? What does good practice look like? What kind of evidence is required?

**Marking and Moderation Guide**
All you need to know about the City & Guilds marking and moderation process for Technical Qualifications.

**Teaching Learning and Assessment Guide**
This handy guide breaks down the differences between QCF qualifications and the new Technical Qualifications. It also provides useful information on supporting excellent teaching, learning and assessment.
Professional Cookery
Digital Learning

- Available on the SmartScreen platform resources for, 6100-30 Level 3 Advanced Technical Diploma in Professional Cookery (450) qualification. Tutor resources including schemes of work, powerpoints, sample assessments etc.

- For delivery September 2017 Level 2 resources are planned for 6100-20 to be available. Also looking at increasing Level 3 units available to cover 6100-31, 6100-32 and 6100-33.
Units Covered

- Legal and social responsibilities in the professional kitchen
- Financial control in the professional kitchen
- Stocks, soups and sauces
- Fruit and vegetables
- Meat and offal
- Poultry
- Fish and shellfish
- Farinaceous dishes
- Desserts and puddings
- Paste products
- Biscuits, cakes and sponges
- Fermented products
- Chocolate products
Questions?

Amelia Bodle  
City & Guilds Hospitality & Catering Consultant  
07809 627320  
ameliabodle@btinternet.com