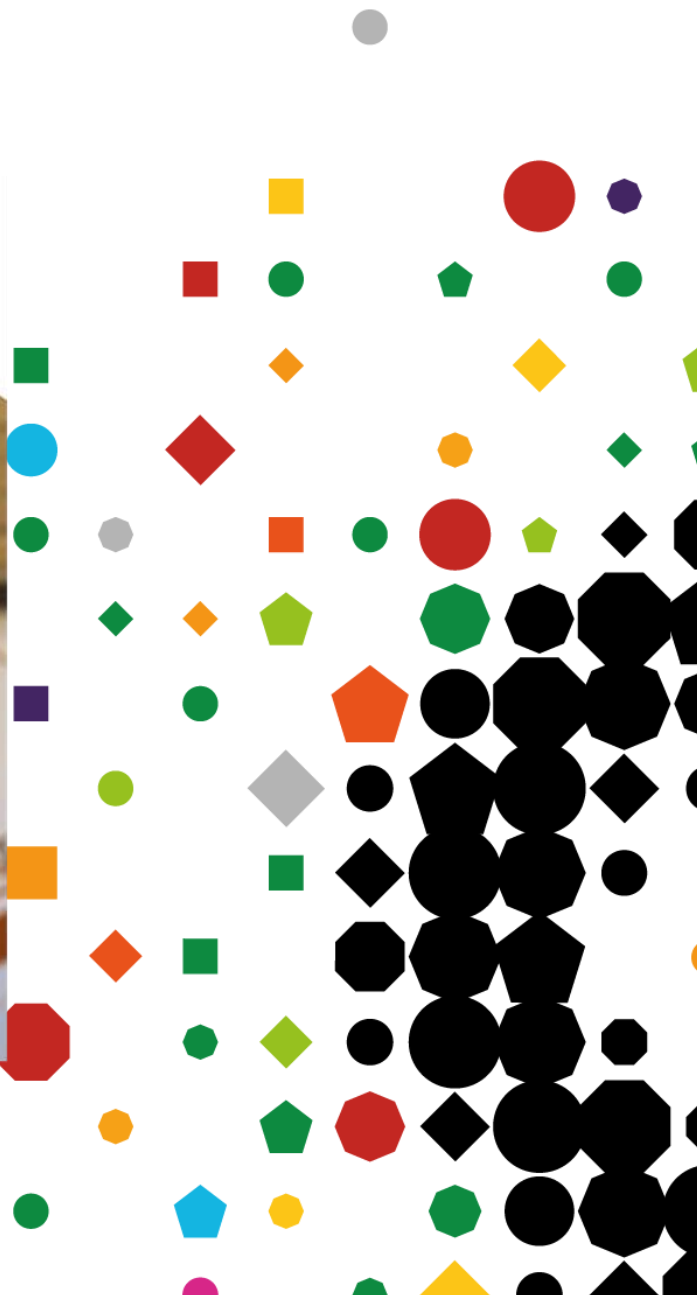




# All ABOUT HOSPITALITY & CATERING

Issue 33  
Spring 2024



# All about Hospitality & Catering

## Issue 33

### Spring 2024

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

In this issue:

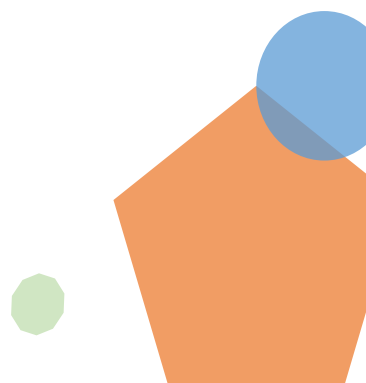
- Level 2 and 3 Qualification reforms
- 7100 Assessment packs
- Funding webinar
- Qualification closures
- New Smartscreen platform launch
- Kineo ESG courses launched
- Apprenticeship and EPA Updates including:
- EPA Webinar recording available
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- EPA support resources
- Standard Reviews
- Funding and Policy webinar
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- Technical Qualification Updates including:
- Moderation visits
- Technical Qualification support contact details
- Resources
- Stay connected and up to date

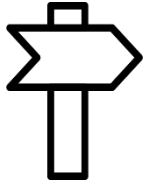
These newsletters will now be produced on a quarterly basis.

Please keep updated by ensuring that you are signed up to receive alerts via email.

**Email Updates | City & Guilds ([cityandguilds.com](https://www.cityandguilds.com))**







## Level 2 and 3 Qualification Reforms

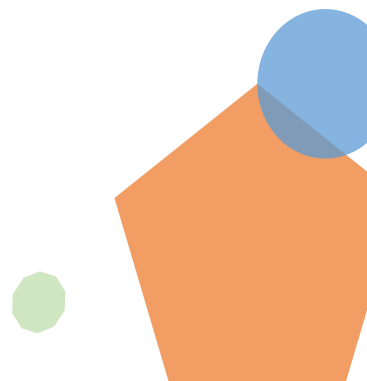


### REFORMS PLAYLIST

If you've missed any of our webinars you can catch up online. Our webinars provide an overview to the reforms as well as timelines, funding and the future landscape.

#### Qualification reforms (in England) - YouTube

Hospitality & Catering reforms are not due to happen until September 2026. At this time we have still not been advised whether there will be a catering T level. We will contact centres with updates/webinars and face to face meetings which a way forwards has been advised by DfE/IfATE.



## 7100 Updated Assessment packs

7100-11, 7100-12, 7100-85 and 7100-86

Following customer feedback, we have updated the level 1, level 2 and both level 3 7100 assessment packs amending formatting and making them easier to print. No assessment information has changed. Please download the new versions.

## Professional Cookery qualifications and training courses | City & Guilds (cityandguilds.com)

### Qualification Closures- reminder

These qualifications have already closed, centres delivering them should already have been notified. These closed on 31<sup>st</sup> March 2024.

7040-01	600/0448/4	Level 1 Award in Introduction to Employment in the Hospitality Industry
7106-01	500/8081/7	Level 2 Award in Professional Bartending (Cocktails with free pouring)

These qualifications are due to close, centres delivering them should already have been notified. They close on 31<sup>st</sup> August 2024.

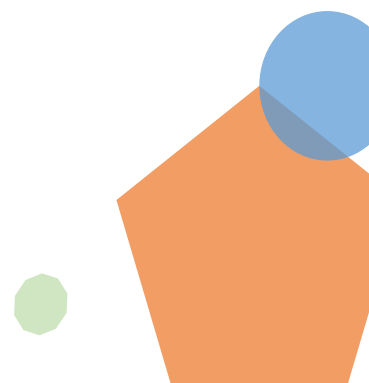
7106-11	500/8071/4	Level 2 Award in Professional Bartending (cocktails)
7106-82	500/8071/4	Level 2 Award in Professional Bartending (cocktails)

### New Smartscreen platform launch

To help prepare for the launch of the new SmartScreen platform our Digital Support Managers hosted a support webinar in March.

The session walked customers through the updated platform and provided useful updates ahead of the migration.

**View the recording**



## **Kineo ESG courses launched**

### **New full range of ESG courses has launched**

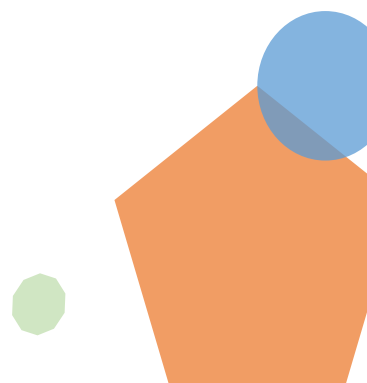
Kineo has launched its full range of ESG courses, which cover Environmental, Social, and Governance (ESG) principles!

From nurturing sustainability champions to embedding ethical practices, Kineo's ESG off-the-shelf training is designed to help business leaders empower their teams with the knowledge and confidence needed to drive positive change in an effective and scalable way.



These courses are suitable for organisations across the globe looking to integrate sustainability into their business, to help reach their goals.

**[View video of all courses launched](#)**



# Apprenticeship and EPA Update



## EPA webinar recording now available.

Jason Benn and Amelia Woodward delivered a webinar for all centres using City & Guilds as their End Point Assessment Organisation.

The agenda included:

- New standards and assessment plans
- EPA documentation and good practice
- End Point Assessor hints and tips
- Questions & Answers

## View the recording

## LIEPA Reports

Please note that all LIEPA reports will now be released annually. New reports were released in March 2024. They can be found on EPA Pro please see below for how to access.

The screenshot displays the EPA Pro user interface. On the left, a navigation menu is visible with a red sidebar. The 'Support Materials' menu item is highlighted in yellow. A sub-menu is open, showing various resources, with 'LIEPA reports' also highlighted in yellow. On the right, the 'View Support Materials' page is shown. It features a search bar, filter options (Filter By IFATE Reference, Filter By Component, Filter by Category), and a table of LIEPA reports. The table has columns for Type, Title, Description, Updated, and View. One report is listed with a 'NEW' tag, a title '(December 2022) Commis Chef', and an update date of '24/05/2023'.

Type	Title	Description	Updated	View
File	<b>NEW</b> (December 2022) Commis Chef	LIEPA report This is the EPA LIEPA customer report for the Commis Chef standard to support EPA customers to prepare their apprentices for EPA.	24/05/2023 13:19	<a href="#">Open</a>

## LIEPA Feedback

- Please, please attend the initial meeting
- Undertake Mock assessments for the Observations and Professional discussions
- Ensure your Commis Chef and Chef de Partie apprentices are aware of the content of their portfolio of evidence and that it includes recipes not just a log of recipes
- Use the recording forms documents we provide for Commis Chef and Chef de Partie
- Ensure your apprentices understand the pass and distinction criteria for their professional discussions
- Encourage your apprentices to take notes and where applicable their portfolio of evidence into their professional discussion.

## EPA support resource reminder

Just a reminder that the below resources are available to help you.

### EPA support resources

[Commis chef Practical observation with questions](#) (YouTube)

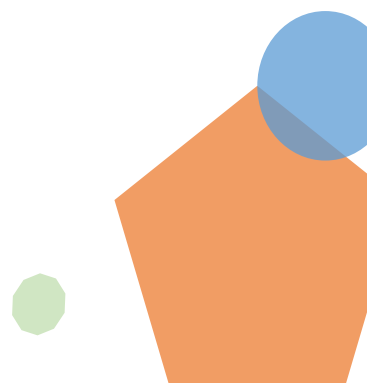
[Portfolio of evidence chef de partie](#) (YouTube)

[Portfolio of evidence for Commis chef standards](#) (YouTube)

**Hospitality & catering key documents | City & Guilds ([cityandguilds.com](https://www.cityandguilds.com))**

## Standard Reviews

Commis chef, Production chef and Team member are currently being reviewed and new versions of the standard and assessment plan will be available around Summer 2024.





## Funding & Policy webinar

### Funding and Policy Update Webinar - Apprenticeships and ASF Funding Rules for 2024-25

Get ready for an essential webinar brought to you by the City & Guilds Funding and Policy Insight Team. The Department for Education has recently unveiled the draft 2024-25 Adult Skills Fund (ASF) rules, with the draft apprenticeship funding rules for 2024-25 set to follow imminently.

As part of the ongoing funding reforms and apprenticeship simplification process, extensive changes are expected in next year's rules. Join us as we dissect these changes in detail, exploring their implications and providing actionable insights for providers.

#### What to Expect:

- Detailed examination of the new draft rules
- Analysis of significant changes and their impact
- Practical guidance for providers
- Engaging discussion and analysis of apprenticeship policy developments

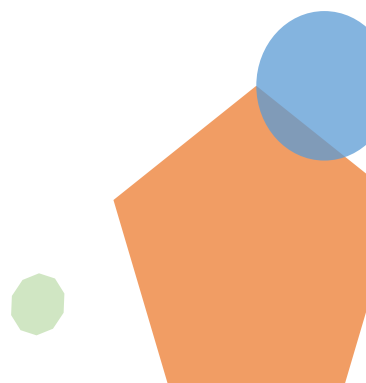
 Note: This webinar will focus exclusively on the apprenticeship funding rules for England.

Don't miss this opportunity to stay informed and ahead of the curve in the ever-evolving landscape of post 16 provision.

Secure your spot now and reserve your seat for this not to be missed session.

[Click Here to Register](#)

**This webinar will take place at midday (till 1.15pm) on Tuesday April 23rd 2024**



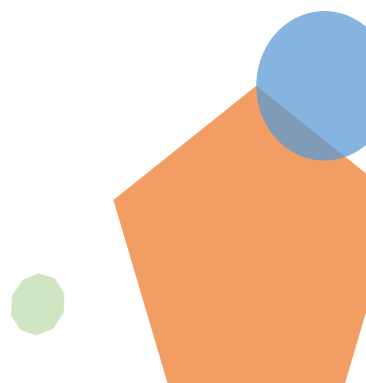
## EPA support contact details



01924 930 800 (option 5)



[customersupport@cityandguilds.com](mailto:customersupport@cityandguilds.com)



# Technical Qualification Update

## Moderation visits

Moderation visits this academic year will be based on risk. Therefore, not all centres will receive a visit, so if you haven't been asked for any dates from our Technicals quality team then you can assume that you will not be receiving a visit this academic year. You will still need to upload your samples of work as in previous years. Please view the following document.

- **Technical Qualifications: Moderation visits 2023/24**

Details about accessing the moderation portal, see all content below, can be found on the link below called resource hub.

### Resource Hub - Technical Qualifications | City & Guilds ([cityandguilds.com](https://www.cityandguilds.com))


#### Moderation portal

The Moderation Portal is the online administration platform used to facilitate the submission of marks and evidence and the moderation of the synoptic assignment, centre assessed components and employer involvement for Technical Qualifications.

 [Take me to the Moderation Portal](#) >

The Moderation Portal Centre User Guide can be downloaded here, which explains the full process for centres, including information on how to manage Moderation Portal centre user accounts, how to enter marks / grades, and how to upload evidence.

 [Download the Moderation Portal Centre User Guide](#) >

 [FAQs when using the Moderation Portal](#) >

## Supporting videos

[Accessing Moderation Portal](#): A step by step guide to accessing the City & Guilds Moderation Portal, the online platform for submitting marks, outcomes and evidence for Technicals.

[Moderation Portal - Inputting evidence and uploading marks](#): A step by step guide to inputting evidence and uploading marks to the City & Guilds Moderation Portal, the online platform for submitting marks, outcomes and evidence for Technicals.

[Moderation Portal - Uploading evidence at a cohort level](#): A step by step guide to uploading evidence for a cohort using the City & Guilds Moderation Portal, the online platform for submitting marks, outcomes and evidence for Technicals.

[Moderation Portal - Account Management](#): A guide to managing your account on the City & Guilds Moderation Portal, the online platform for submitting marks, outcomes and evidence for Technicals.

## Technical Qualification support

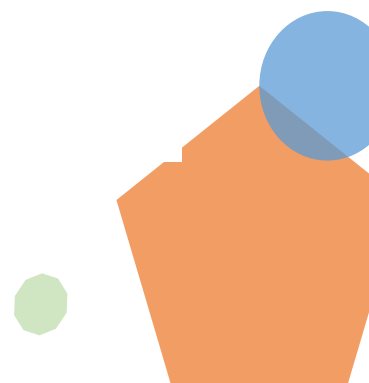
### For all queries relating to Technicals

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.

[technicals.quality@cityandguilds.com](mailto:technicals.quality@cityandguilds.com)

0300 303 5352

Find out more on our [dedicated technicals webpage](#).



## **Resources**

Have a look at the tutorial videos that have been developed by Grande Cuisine Academy to support students at a variety of skill levels.

### **Videos – Grande Cuisine Academy**

## **Events we are attending.**

Restaurant Show 29<sup>th</sup> April

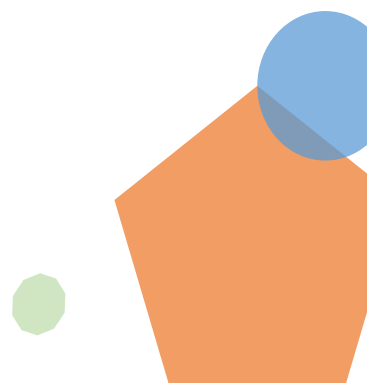
Pace Event Sheffield College 20<sup>th</sup> May

PAN Wales Holiday Inn Cardiff 21<sup>st</sup> May

Craft Guild Awards Dinner 24<sup>th</sup> June

Skills for Chefs Conference 26<sup>th</sup> and 27<sup>th</sup> June






**Please contact us if you have anything you want us to advertise or somewhere you think we should attend.**



## Stay connected and up to date

For regular updates and further information please follow us on:



		
	<b>Jason Benn - Twitter Link</b>	
	<b>Jason Benn-Instagram Link</b>	
	<b>Jason Benn - LinkedIn Link</b>	
	<b>Amelia Woodward - Twitter Link</b>	
	<b>Amelia Woodward - Instagram Link</b>	
	<b>Amelia Woodward - LinkedIn Link</b>	

## Tell us what you think

*All about Hospitality & Catering* is a newsletter that brings together all 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 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](mailto:jason.benn@cityandguilds.com) or [amelia.woodward@cityandguilds.com](mailto:amelia.woodward@cityandguilds.com)

For specific queries and enquiries please contact our dedicated customer support team [customersupport@cityandguilds.com](mailto:customersupport@cityandguilds.com) or 01924 930800

Thank you for your continued support.

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