



All ABOUT HOSPITALITY & CATERING

**Issue 34
Winter 2023**



All about Hospitality & Catering

Issue 34

Winter 2023

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

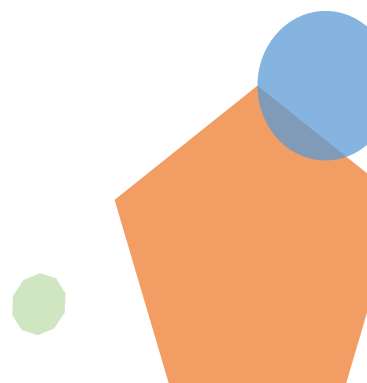
In this issue:

- Face to face network
- Follow up webinar
- Qualification extensions
- Qualifications reforms webpages
- Consultants required
- Coming soon!!! ready for hospitality
- [Apprenticeship and EPA updates including:](#)
- [EPA support resources](#)
- [EPA exemplar materials on EPA Pro](#)
- [EPA support contact details](#)
- [Technical qualification updates including:](#)
- [Synoptics for 2023/2024](#)
- [Updated resource hub 2023/2024](#)
- [Technical Qualification support contact details](#)
- Events
- 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)





Face to face network

We are trialing face to face networks again and have delivered one in the North East. The next is in London. This will be followed by a webinar for those who cannot attend.

City & Guilds London Office 10th October arrival 10 am for coffee

Network 10.30-12.30

Agenda:

Current Full/Part time qualification offer and what's coming in the next 3 years

Commis Chef and Chef de Partie End Point assessment new versions

How to build the Portfolio of evidence

Ready for Hospitality

How to build the Portfolio of evidence

Q&A

Discussions with other customers

[register here](#)

Follow up webinar

October 18th 15.00-16.00pm same agenda

<https://attendee.gotowebinar.com/register/844974020381943646>

Qualification extensions

Please view the most up to date document found in the other documents section of our key documents page on the website

[Hospitality & Catering key documents | City & Guilds \(cityandguilds.com\)](#)

Qualification reforms webpages

We now have specific web pages for the qualification reforms please follow the link below.

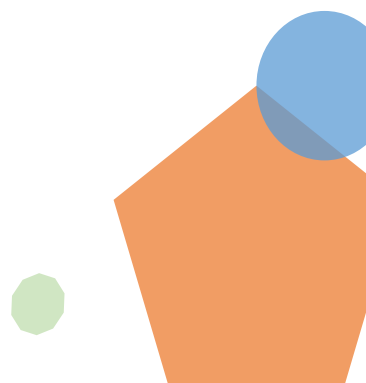
[Qualification reform in England | City & Guilds \(cityandguilds.com\)](#)

Could you be part of the team of industry experts helping us build the future of Hospitality & Catering?

City & Guilds is building a team of consultants to help develop our new qualifications in:

- Professional Cookery
- Production Cooking
- Food and Beverage
- Patisserie and Confectionery

Scan the QR code and fill out the form to apply



Coming soon!!!!!!- Ready for Hospitality

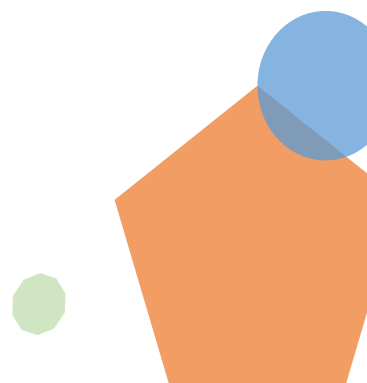
This will be the third in our “Ready for” online courses and follows the same format as social care and construction below.

We have developed an online solution to support adults aged 19+ with training or reskilling by creating a bridge into or back into employment.

These short online courses called ‘**Ready for**’, are designed to help and support adults explore growth sectors and decide whether a career in one of these could be for them.

The first two courses cover **social care** and **construction** and are available on **SmartScreen**. 'Ready for' is available for public funding within traineeships, and as part of Adult Education Budget (AEB) Local Flexibility non-regulated provision.

- 3-4 hour digital course for adults aged 19+ to understand what it’s like to work in the sector
- Individuals will discover the breadth of jobs and opportunities in the sector, motivating them to succeed in their studies and build a career in the sector
- Gain a real sense and flavour of what it’s like working in the sector and the skills, attitudes and behaviours employers are looking for when recruiting.
- Individuals will complete a self-reflection task to see if they have what it takes to start a career in the sector
- Receive job search tips from employers to help them stand out when they are ready to start looking for a job.
- Earn a **digital credential** on completion of the course to showcase achievement and interest in working in construction or social care, share on social media, put on their CV.



Apprenticeship and EPA Update



EPA Support resources

We have developed three video presentations to help you with Commis chef and Chef de Partie. They can be found in our key documents section on the Hospitality & Catering webpages. Please follow the link below.

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)

If you require any support with the new standards please contact [Amelia Woodward](#)

EPA Exemplar materials on EPA Pro

Exemplar materials for the new versions of Commis chef 9081-22 and Chef de Partie 9085-22 are available on EPA Pro.

EPA support contact details



01924 930 800 (option 5)



customersupport@cityandguilds.com



Technical Qualification Update

Synoptics for 2023/2024

These are now available from the 6100 and 7178 webpages. Please review and if you would like to ask any questions or have any concerns with the dishes. Please complete the document shown below by following the link “Technical synoptic assignment feedback form”

Notification forms

- Technicals Synoptic Assignment Feedback Form
- Qualification Assessments - potential error notification form

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

Please provide feedback by the end of October 2023.

Please also remember therefore that the synoptics are subject to change should we receive feedback which means, these are not the final versions.

Updated resources hub for 2023/2024

Please see all the updated documents for this academic year in the usual resource hub

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

Teaching and Learning Resources

- Technical Qualifications: Welcome Pack 2023/2024
- Technical Qualifications: Delivery checklist 2023/24
- Technical Qualifications: Exam timetable 2023/24
- Technical Qualifications: Moderation visits 2023/24
- Technical Qualifications: Guide to teaching, learning and assessment
- Technical Qualifications: Webinar for booking assessments
- Technical Qualifications: Generic forms
- Technical Qualifications: Practical Observation forms - best practice
- Technical Qualifications: Employer Involvement centre guidance
- Technical Qualifications: Employer Involvement planner and tracker
- Technical Qualifications: Employer Involvement planner and tracker exemplar
- Technical Qualifications: Adaptable delivery planner 2023/24

Technical Qualification support

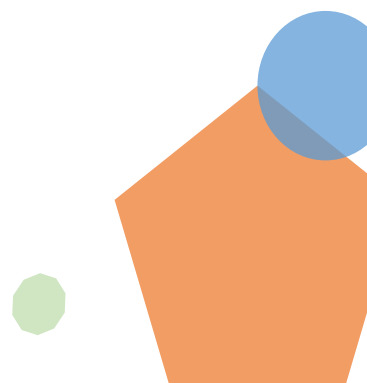
For all queries relating to Technicals

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

0300 303 5352

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

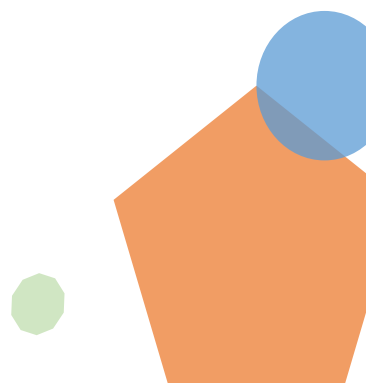


Events

PACE regional meeting

PACE are holding regional events starting at Basingstoke on Wednesday 1 November, for further details <https://paceuk.org/> or reach out directly to Sue Kenyon sukenyon@hotmail.com






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:



		
	Jason Benn - Twitter Link	
	Jason Benn-Instagram Link	
	Jason Benn - LinkedIn Link	
	Amelia Woodward - Twitter Link	
	Amelia Woodward - Instagram Link	
	Amelia Woodward - LinkedIn Link	

City & Guilds Hospitality & Catering Facebook Link

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 or amelia.woodward@cityandguilds.com

For specific queries and enquiries please contact our dedicated customer support team customersupport@cityandguilds.com or 01924 930800

Thank you for your continued support.

Every effort has been made to ensure that the information contained in this publication is true and correct at time of going to press. However, City & Guilds' products and services are subject to continuous development and improvement and the right is reserved to change products and services from time to time. City & Guilds cannot accept responsibility for any loss or damage arising from the use of information in this publication. © 2018. The City and Guilds of London Institute. All rights reserved. City & Guilds is a trademark of The City and Guilds of London Institute, a charity established to promote education and training registered in England & Wales (312832) and Scotland (SC039576).