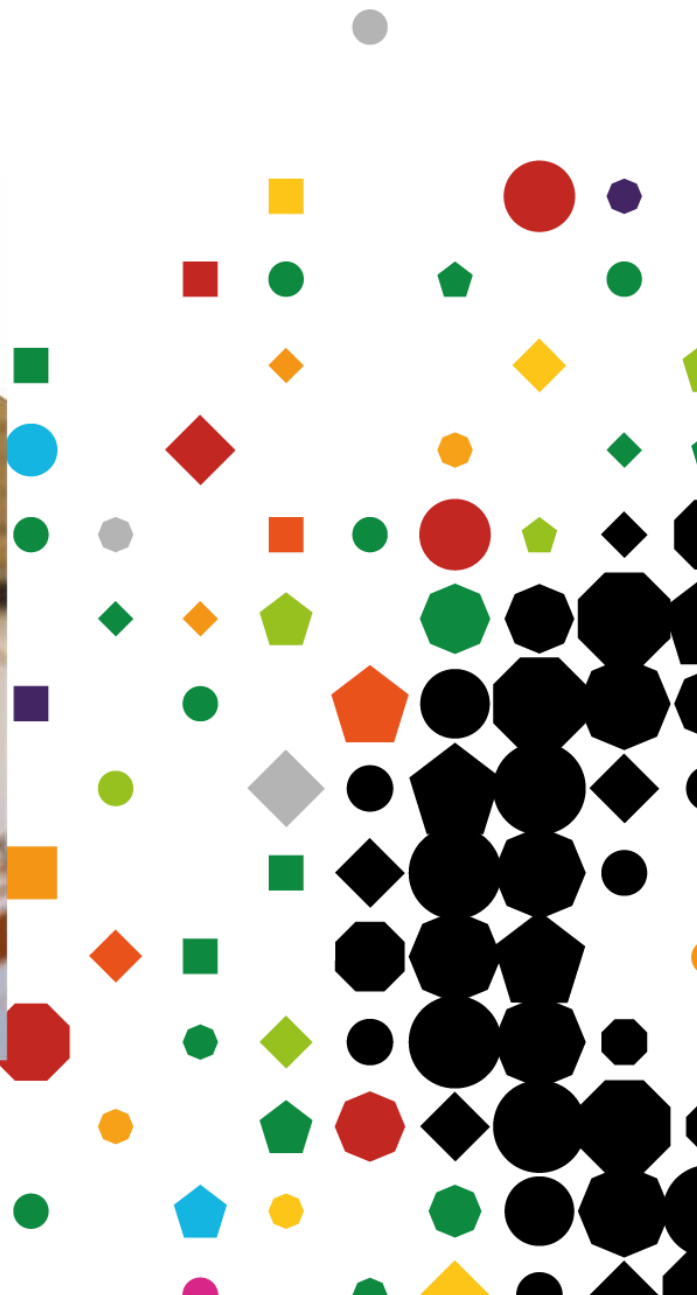


# ALL ABOUT HOSPITALITY & CATERING

Issue 31  
Autumn 2022



# All about Hospitality & Catering

## Issue 31

### Autumn 2022

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

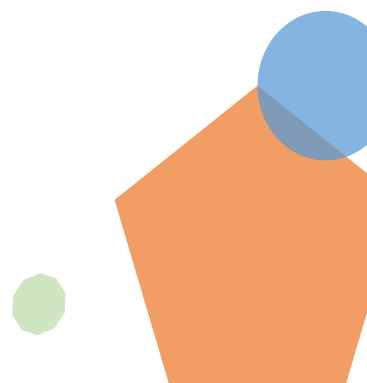
In this issue:

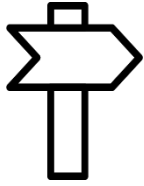
- Welcome back
- 7107 Update
- Apprenticeship and EPA Updates including:
- Commis chef and Chef de Partie September webinar
- Upcoming webinars
- Hospitality Supervisor
- Off the job training guidance
- EPA support contact details
- Technical Qualification Updates including:
- Synoptic assessments
- Scottish license Qualifications
- Reminders
- 2022/2023 Resources
- 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, also, that you are continually checking our Covid-19 webpages:

<https://www.cityandguilds.com/covid-19>.





## Welcome back!

Welcome back to the new academic year 2022/2023. Please remember Amelia and Jason are here to support with all of the Hospitality & Catering portfolio and any queries with curriculum planning, funding, qualification changes/amandments/updates to include full time, part time and apprentices. We are happy to arraneg an online meeting but are also back to visiting centres face to face so do contact us if you'd like to arrange a meeting.

## 7107 Update

<b>Qualification:</b>	<b>Level 1 Award/Certificate/Diploma in Introduction to the Hospitality Industry</b>
-----------------------	--

<b>Qualification Code:</b>	<b>7107-21/22/23</b>
----------------------------	----------------------

### **7107-21/22/23 Level 1 Award/Certificate/Diploma in Introduction to the Hospitality Industry**

Walled garden has been updated to reflect the allowed grading in units 124-128 X/P/M/D  
The overall qualification grading remains the same at X/P.

If you wish to reclaim a unit certificate for any of the units 124,125,126,127 or 128 please reclaim via the walled garden, please be aware this will still be subject to EQA.

**The password for the assessment pack has also been updated and can be found on walled garden.**

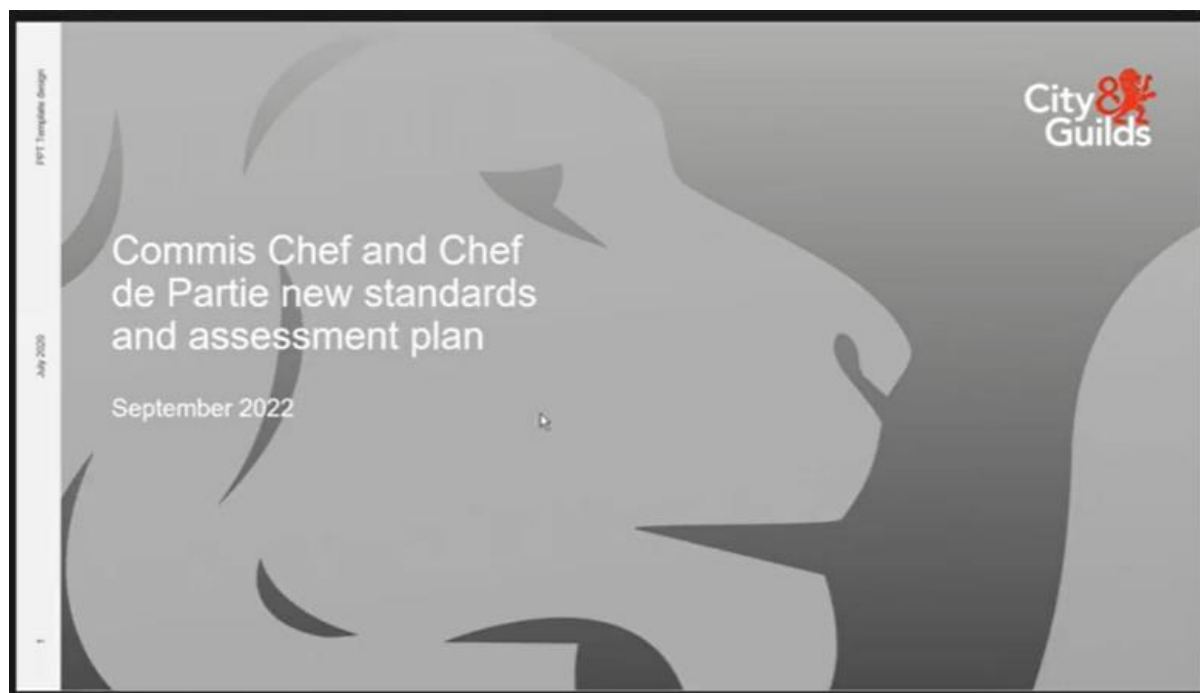
# Apprenticeship and EPA Update



## EPA Webinars Commis Chef & Chef de Partie

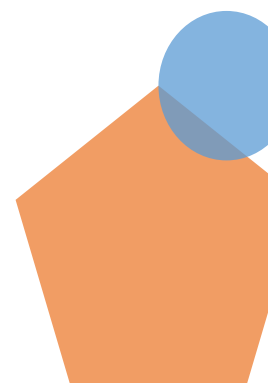
We will be delivering regular webinars for Commis chef and Chef de Partie as we move towards providing EPA for version 2 of the assessment plan. This is to support you in preparing your apprentices for EPA. The first in our series took place in September you can catch up on that by following the below link.

### Hospitality & Catering Commis chef and Chef de Partie EPA version 2 - YouTube



Then do register for all upcoming webinars where we will update you on resources available, share some best practice and discuss getting your apprentices to EPA and supporting them with gaining distinctions

Date	Time	Registration Link
Wednesday 2 <sup>nd</sup> November	09.30- 11.00	<a href="https://attendee.gotowebinar.com/register/6566721473047800592">https://attendee.gotowebinar.com/register/6566721473047800592</a>
Tuesday 13 <sup>th</sup> December	14.00- 15.30	<a href="https://attendee.gotowebinar.com/register/8606847706200197901">https://attendee.gotowebinar.com/register/8606847706200197901</a>



## Hospitality Supervisor

We will be closing EPA for hospitality supervisor for all pathways we currently deliver EPA for:

- 9084-36 Hospitality Supervisor - Events
- 9084-32 Hospitality Supervisor - Bar
- 9084-31 Hospitality Supervisor - Food & Beverage

Final EPA bookings will be accepted until the **18th of November 2022**. Last EPA date will be **16th December 2022**.

## Off the job training guidance

### Apprenticeships

#### Off-the-job training guidance for apprenticeship delivery

The Department for Education have this week released **Off-the-job training guidance** that sits alongside the 22/23 apprenticeship funding guidance and is designed to help training providers and employers understand and meet the off-the job training requirements for an apprenticeship.

This publication provides the policy context and some best-practice examples for off-the-job training. This guide also includes DfE responses to frequently asked questions.

[Find out more information](#)



## EPA support contact details



01924 930 800 (option 5)



centresupport@cityandguilds.com

# Technical Qualification Update

## 2022/2023 Synoptic assessments

All synoptics have been released on the Hospitality & Catering 6100 and 7178 webpages. Please review and provide any feedback using the online form by following the link below. If amendments need to be made these will take place with the final versions if applicable being released in December 2022.

**Technical Qualifications: synoptic assignment feedback form ([office.com](#))**

## Technical qualification reminders

- We have developed Health & Safety, Food Safety, Allergen and Task 1 & 3 templates please use these instead of creating your own.
- Please consider using the Practical Observation (PO) form to carry out your mocks to support using this document
- Don't forget standardisation of marking is required when completing your Candidate record forms (CRF)

## Scottish license Qualifications

The Scottish license qualifications are coming to an end:

End Registration Date is 30/09/2022

End Certification Date is 31/10/2022 for both the full and refresher qualifications

## Resources and support materials

**Resources and support - TechBac | City & Guilds ([cityandguilds.com](#))**

Don't forget this link takes you to all our technical qualification resources including Practical Observation form best practice guidance.

## 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](tel:03003035352)

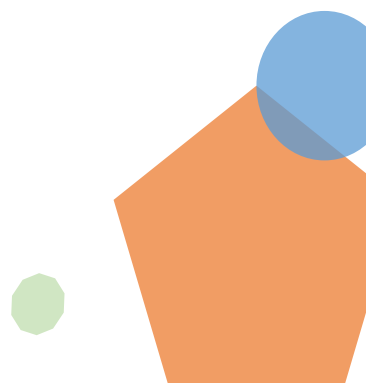
Find out more on our [dedicated technicals webpage](#).



## **Events**

Craft Guilds Business Partners lunch, 4<sup>th</sup> November Oval Cricket






**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>	

## 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](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 [centresupport@cityandguilds.com](mailto:centresupport@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).