

ALL ABOUT HOSPITALITY & CATERING



All about Hospitality & Catering

Issue 01

November 2018

A newsletter from City & Guilds on education updates in Hospitality & Catering for the MOJ sector.

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Welcome to our very first prison focused newsletter for the Hospitality & Catering Sector here we plan to share any cpd events, qualification specific updates, including resources. As well as share good practice and high light the excellent work you are all doing to support offender learners and their return to employment upon release

Network Meetings

We are delivering a number of Hospitality & Catering on Boarding events around the country throughout January, February and March 2019, the meetings will run from 10 am to 1pm. Links will be available soon for you to reserve your place via eventbrite, but please save the relevant dates in your diary.

These meetings will allow you to:

- ❖ Gain an update into the City & Guilds Hospitality & Catering qualification offer
- ❖ Meet Amelia Bodle the Hospitality & Catering Technical Advisor
- ❖ Network with likeminded centres
- ❖ Ask any queries/discuss curriculum plans
- ❖ Meet your own organisational and City & Guilds requirements for cpd and keeping up to date

18th January 2019 South West

24th January 2019 Midlands

13th February 2019 Eastern

28th February 2019 London

5th March 2019 North East

13th March 2019 Yorkshire

14th March 2019 North West

20th March 2019 South East

Employment Opportunities

Your employment opportunities in the Hospitality and Catering Industry start here:

Occupational profile: If you want to be part of a team with the ability to be flexible with working hours and enjoy being creative you'll excel in the Hospitality & Catering Industry.



Hospitality & Catering Qualifications available for delivery

Hospitality and Catering

Qualification Number	Qualification Level	Qualification Title	Qualification Code (QAN)
3340-02	Entry Level 2	Certificate in Food Studies	100/3170/4
3528-52	N/A	Skills Foundation Certificate (Food and Beverage Service)	N/A
7040-01	Level 1	Award in Introduction to Employment in the Hospitality Industry	600/0448/4
7091-32	Level 2	Certificate in Hospitality and Catering Principles	600/0848/9
7091-33	Level 3	Certificate in Hospitality and Catering Principles (Professional Cookery)	600/0862/3
7100-11	Level 1	Diploma in Introduction to Professional Cookery	601/0602/5
7100-12	Level 2	Diploma in Professional Cookery	601/0717/0
7100-85	Level 3	Diploma in Advanced Professional Cookery	601/3142/1
7100-86	Level 3	Diploma in Advanced Professional Cookery (Kitchen and Larder)	601/3139/1
7102-53	Level 2	Award in Barista Skills	500/7960/8
7103-04	Level 3	Diploma in Food and Beverage Service Supervision	600/2078/7
7103-05	Level 1	Certificate in Introduction to Professional Food and Beverage Service	601/0859/9
7103-06	Level 2	Diploma in Professional Food and Beverage Service	601/0993/2
7103-11	Level 1	Certificate in General Food and Beverage Service Skills	500/9141/4
7103-12	Level 2	Certificate in General Food and Beverage Service Skills	500/8698/4
7103-16	Level 1	Award in Introduction to Professional Food and Beverage Service Skills	601/0621/9



Hospitality and Catering

Qualification Number	Qualification Level	Qualification Title	Qualification Code (QAN)
7103-17	Level 1	Certificate in Introduction to Professional Food and Beverage Service Skills	601/0622/0
7103-20	Level 2	Award in Professional Food and Beverage Services Skills	601/0992/0
7103-21	Level 2	Certificate in Professional Food and Beverage Service Skills	601/0603/7
7106-01	Level 2	Award in Professional Bartending (Cocktails with free pouring)	500/8081/7
7106-11	Level 2	Award in Professional Bartending (Cocktails)	500/8071/4
7107-03	Entry 3	Introduction to the Hospitality Industry	500/6513/0
7107-12	Level 1	Diploma in Preparing for a Career in the Hospitality Industry	600/6198/4
7107-21	Level 1	Award in Introduction to the Hospitality Industry	601/0358/9
7107-22	Level 1	Certificate in Introduction to the Hospitality Industry	601/0299/8
7107-23	Level 1	Diploma in Introduction to the Hospitality Industry	601/0239/1
7108-12	Level 3	Award in Hospitality Supervision and Leadership Principles	600/0554/3
7120-22	Level 2	Certificate in General Patisserie and Confectionery	501/0071/3
7120-23	Level 3	Certificate in General Patisserie and Confectionery	601/3141/X
7120-32	Level 2	Certificate in Professional Patisserie and Confectionery	600/1986/4
7120-33	Level 3	Diploma in Professional Patisserie and Confectionery	601/3140/8
7131-02	Level 1	NVQ Certificate in Food and Beverage Service	500/9867/6
7131-03	Level 1	NVQ Certificate in Food Preparation and Cooking	500/9797/0
7131-04	Level 1	NVQ Certificate in Hospitality Services	501/0003/8
7132-01	Level 2	NVQ Diploma in Front of House Reception	500/9490/7
7132-02	Level 2	NVQ Diploma in Housekeeping	500/9488/9
7132-05	Level 2	NVQ Diploma in Food and Beverage Service	500/9544/4
7132-06	Level 2	NVQ Diploma in Food Production and Cooking	500/9543/2
7132-07	Level 2	NVQ Diploma in Professional Cookery (Preparation and Cooking)	500/9869/X
7132-08	Level 2	NVQ Diploma in Professional Cookery	500/9979/6
7132-09	Level 2	NVQ Diploma in Hospitality Services	500/9981/4
7132-14	Level 2	NVQ Diploma in Kitchen Services	500/9542/0
7133-01	Level 3	NVQ Diploma in Professional Cookery (Preparation and Cooking)	500/9520/1

Hospitality and Catering



Qualification Number	Qualification Level	Qualification Title	Qualification Code (QAN)
7133-02	Level 3	NVQ Diploma in Professional Cookery	500/9439/7
7133-03	Level 3	NVQ Diploma in Professional Cookery (Patisserie and Confectionary)	500/9438/5
7138-10	Level 1	Award in Introduction to Culinary Skills	601/0989/0
7138-11	Level 1	Certificate in Introduction to Culinary Skills	601/0991/9
7138-21	Level 2	Certificate in Culinary Skills	601/0604/9
7138-22	Level 2	Diploma in Culinary Skills	601/0711/X
7147-44	Level 4	Diploma in Principles of Hospitality Management	600/6642/8
7148-41	Level 4	Diploma in Hospitality Management	600/6626/X
7150-52	Level 2	Award in Food Safety in Catering	500/5186/6
7150-93	Level 3	Award in Supervising Food Safety in Catering	500/5910/5
7165-20	Level 2	Award in the Principles of Nutrition in Food Production	600/7074/2
7165-21	Level 2	Award in the Principles of Nutrition	600/7075/4
7250-02	Level 3	NVQ Diploma in Hospitality Supervision and Leadership	600/0861/1
8065-01	Level 1	Certificate in Food Preparation and Cooking	600/4858/X
8065-03	Level 2	Diploma in Food Prep and Cooking (Patisserie)	600/4876/1
8065-04	Level 3	Advanced Diploma in Food Preparation and Cookery Supervision	600/4869/4
8066-01	Level 1	Certificate in Food and Beverage Service	600/4870/0
8066-03	Level 3	Advanced Diploma in Food and Beverage Service	600/4874/8
8067-01	Level 1	Certificate in Reception Services	600/4873/6
8067-02	Level 2	Diploma in Reception Services	600/4872/4
8067-03	Level 3	Advanced Diploma in Reception and Front Office Services	600/4877/3
8068-01	Level 1	Certificate in Accommodation Services	600/4871/2
8068-02	Level 2	Diploma in Accommodation Services	600/4878/5
8068-03	Level 3	Advanced Diploma in Accommodation Operations and Services	600/4855/4



Quality Top Tips

1. Don't forget IQA sampling needs to be pre planned so please speak to your EQA for any advice and guidance.
2. Evolve can be used through virtual campus, if you have it, for Level 2 Award in Food safety (7150-92) this will reduce marking and IQA time considerably as evolve does this for you.
3. JCQ guidance for delivering examinations has been updated please view current guidance below



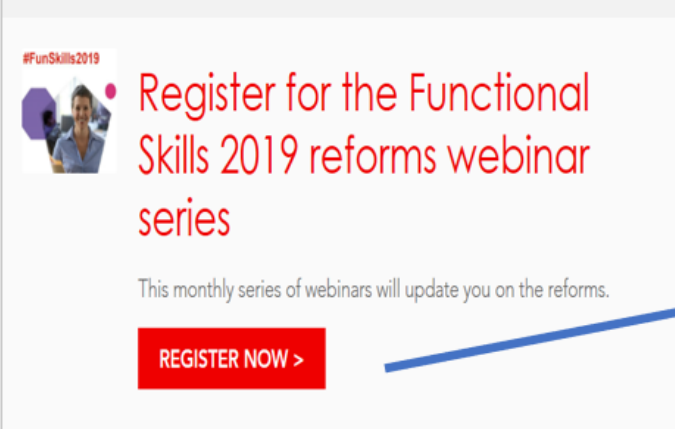
Examinations | City & Guilds

4. Use the prison email address for all your City & Guilds queries **prisons@cityandguilds.com**

Functional Skills Reforms 2019

Keep up to date with the changes within functional skills by accessing our monthly webinars delivered by the City & Guilds dedicated maths and English team.

Use the readiness checklist to support your own transition and development to the functional skills reforms.



Register for the Functional Skills 2019 reforms webinar series

This monthly series of webinars will update you on the reforms.

[REGISTER NOW >](#)

Functional Skills: 2019 reforms monthly update webinar series

Watch all the webinars in our #FunSkills2019 webinar series.

- September 2018
- August 2018

A full list of upcoming and past webinars is shown below:

Upcoming webinars	Time
Wednesday 24 October 2018	15:30 – 16:30 BST
Wednesday 28 November 2018	15:30 – 16:30 GMT
Wednesday 9 January 2019	15:30 – 16:30 GMT
Wednesday 6 February 2019	15:30 – 16:30 GMT
Wednesday 6 March 2019	15:30 – 16:30 GMT
Wednesday 3 April 2019	15:30 – 16:30 BST
Wednesday 1 May 2019	15:30 – 16:30 BST
Wednesday 5 June 2019	15:30 – 16:30 BST
Wednesday 3 July 2019	15:30 – 16:30 BST

Resources

- Functional Skills reforms 2019 Readiness checklist

Contact Us


E: centresupport@cityandguilds.com

T: [0844 543 0000](tel:08445430000)

For more information on offering our qualifications at your organisation, visit our [Offer our qualifications](#) page.

Supporting your transition to the 2019 reformed Functional Skills qualifications Readiness checklist

Version 1.0
September 2018



Weblink to access page

<https://www.cityandguilds.com/what-we-offer/centres/maths-and-English/functional-skills-assessment-updates>

Amazing Hospitality & Catering developments happening in your prisons

We just wanted to showcase some of the developments within the hospitality and catering sector happening across the prisons.



Fred Sirieix on twitter and Instagram

Just met with David Gauke MP and Secretary of State for Justice and Nigel Huddleston MP at the MOJ. We discussed The Right Course and its expansion in other prisons.

The scheme runs using existing facilities and equipment at no cost to the tax payers. It is designed to reduce re-offending by teaching the skills and values of hospitality so that our protégés can build their careers as a chef, waiter or manager and live a law abiding life upon release.

In addition to this David Gauke was very kind and generous with his precious time and gave me a few more minutes to allow me to make the case with regards to the huge skills and staff shortage we are suffering from in the Hospitality industry.

We talked about how the industry is perceived, the lack of funding and resources for professional education, our 240 catering colleges as well as developing and training home grown talents from the UK.

We have much work to do. Let's do this.

Prison learners cook up a storm in MasterChef competitions



Weston College has held a series of MasterChef-style competitions in prisons across the south west. Prison learners were taught a range of catering skills before putting them to the test and cooking a meal of their own. Prison governors then chose the winner after sampling the dishes. The day-long courses were designed to inspire learners and encourage them to consider a career in catering when they are released. The initiative was hailed a huge success by Weston College Training and Development Manager Brian Howe, who taught the courses with colleague Pedro Aparicio. Brian said: “First, all the learners took part in a demonstration, which involved showing them how to cut poultry. “They then produced a range of fantastic dishes using the skills they had learned – including Oriental, Asian and Caribbean-style chicken. Some even cooked their own naan and pitta bread from scratch. The standard was amazing.

“It was so rewarding to see the passion and skill on display – they took in absolutely everything they were shown. “The idea was to show what a career in catering and hospitality could offer. I lost count how many said that’s what they wanted to do when they are released.”

GRADUATE REUNION AT THE CLINK CAFE



On Friday 12th October, we held the first 'Graduate Reunion' for all the women who have been through The Clink programme at HMP Styal, since it opened in April 2015. Graduates, as well as friends and families, attended the event at The Clink Café in Manchester and were entertained on arrival by Mr Alexander Wells, the amazing magician, illusionist and conjurer.

The event was to celebrate all the women's successes and to thank them for their hard work in achieving such great results. It was also to acknowledge the role that they have played in being fantastic ambassadors for The Clink Charity whilst training at the restaurant, but also by continuing to speak positively about their experiences following release. For those who went out on ROTL (released on temporary licence) work placements prior to release, we paid thanks to them for consistently making such a good impression to all our local employers. This has meant that the employers have kept offering placements to our candidates as they have been so impressed (as well as offering full time jobs on release).

Special mentions were made for a number of women – including Sue, who not only worked front of house at The Clink in 2017, but also developed her role by giving amazing, insightful and educational talks to the customers about the history of Styal. Customers

would phone up not just to book a table but to book Sue for her talk on Styal, so we wanted to let her know that her contribution did not go unnoticed.

There have been different cohorts of women who have come through the programme, so it was really heartening that women who were from the very first cohort, and who left HMP Styal over two years ago, decided to attend the event, as well as our more recent releases.

Sandy Lindsay MBE was invited to speak at the event and gave an inspirational and motivational speech about how she succeeded in business and shared some of her pearls of wisdom with all the guests. The whole restaurant team from The Clink also attended and were introduced to everyone – leading to the possibility of a graduate coming back to The Clink to give a masterclass to the current trainees.

Finally, the evening wouldn't have been complete without the women themselves speaking. Kerri and Michelle were honest about their situations both before and after coming to prison. They told the guests about their individual journeys and how The Clink and support that they had received has had a really positive impact on their lives.

Good news stories

We'd love to share your good news stories in future issues so please contact us at amelia.bodle@cityandguilds.com with any details of learner success stories or events you'd like to see mentioned.



Venues and events, we are attending

Please come and say hello!

22-23rd January Hospitality Show NEC, Birmingham

27-28th February Casual Dining Show, ExCel

13th March ScotHot, SEC, Glasgow

14th March Pace Conference Trafford College

18th March Future Chef National Final, Westminster Kingsway

6th June Craft Guild of Chefs Awards, Hilton Park Lane

2nd July Cateys, Grosvenor House



Keep in touch and up to date

For regular updates and further information please follow us on:

Jason Benn - Twitter Link

Jason Benn - LinkedIn Link

Amelia Bodle - Twitter 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 the key developments from City & Guilds relevant to skills learning across England, Scotland Northern Ireland and Wales for the MOJ. It contains updates on the range of teaching and learning resources we offer and 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: **PDCustomerSupport@cityandguilds.com**

Thank you for your continued support.

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