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Questions and Answers

Transitioning to the new hospitality and catering apprenticeship standards

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Do you have prices for resits and breakdown of costs for each part of the end-point assessment (EPA)?

Resit prices will be published on Walled Garden in due course.

Are the prices only available for Level 2 at the moment?

Yes. Level 3 prices will be published very shortly. We're currently finalising details of our offer.

Do your prices include the use of SmartScreen etc.?

Please discuss this with your Business Manager.

Are you offering chef de partie?

We will be offering chef de partie, although work has just begun on this project. We expect our offer to be ready from 2018 (dates to be confirmed).

Are you providing any other learning resources, like the text books you do now?

We are keen to have text books available, although currently nothing has been confirmed.

Can only one route for the team member be assessed per centre?

Centres will be able to offer all the occupational pathways.

Currently City & Guilds offer UPK question and answer material in a multiple choice format. Will you be offering something similar to accompany the new standards (not necessarily multiple choice)?

City & Guilds will produce a mock exam paper, however you will need to use assessment throughout the apprenticeship programme. Other material will be developed for SmartScreen in the near future.

Chefs are known to have a high drop-out rate, how does that work?

It's important to ensure your initial assessment identifies the level the apprentice should be working at. It's also important to have strong employer engagement and an attractive off programme delivery model that supports individual learner requirements.

If an apprentice leaves the apprenticeship or changes provider or employer, current practices will apply regarding ESFA funding and contracting.

What will be the timeframe between requesting EPA and the apprentice completing EPA?

The apprentice has 3 months to complete EPA.

Can you please confirm the withdrawal dates for hospitality frameworks?

Consultation has started and the suggested date is 31 October 2017.

We have learners who have started on the programmes, are we okay to have started their learning before we have registered them in September?

If apprentices have started a funded framework they will be allowed to complete it, based on the terms and conditions they started with.

Are there planned dates to become end-point assessors for housekeeping?

Currently we are developing EPA for food and beverage service, alcohol beverage service and food production. The other occupational pathways including housekeeping will follow, but we can't confirm live dates at the moment.

Does the £1195 charge include EPA or is this an additional cost on top of this?

This price includes EPA and on-programme material.

Will the World Chef digital badge be accepted worldwide?

Yes, World Chefs digital badges are recognised worldwide and are unique to City & Guilds offer.

Can commis chef be delivered remotely with a year plan and assessments as normal?

The commis chef apprenticeship can be delivered in an employer's premises with appropriate training, formative assessment practices and 20% off the job delivery.

The sole responsibility for this is between the employer and training provider.

Are all four aspects for the EPA done by an independent body?

Yes, all four aspects of EPA will be carried out by an independent body. In our case this will be City & Guilds. This will be a one-to-one, face-to-face experience with a single end-point assessor.

Will there be a mapping document for the hospitality supervision?

A mapping document will be made available for this occupation, but not for all pathways.

When is the 10% cost for registration taken?

The registration cost (to be published) will be taken once the provider makes an application to register the apprentice with City & Guilds.

Will City & Guilds use third parties to carry out EPA in the future, if so how would one register interest for this?

City & Guilds will be using external support to deliver EPA. You will be able to apply to be an end-point assessor very shortly - we keep our [IEA webpage](#) updated so do visit the page regularly.

The three-month window is a long period, would you expect EPA to be completed quicker than this?

The notice to book end-point assessment is 90 days. This timeframe is required due to the large number of events that need to be arranged and because we expect increased demand during certain times of the year.

The important factor is that end-point assessment is carried out in a timely manner that works best for the apprentice and allows them time to complete the minimum term of the apprenticeship too as set out in the standard.

Are you providing the 90-minute test? And when do you see this being live for us to register the learners?

We're producing sample papers for both commis chef and hospitality team member. We aim to have them ready for early September.

How many retakes are learners able to do?

No specific guidance has been provided regarding the number of resits a learner can take. What I can advise is that each resit will cost, and you must also provide evidence that the learner has had the relevant training and support prior to resitting aspects of EPA.

Is there a "log" & "challenge" for team member?

A journal will be produced that will highlight passes and distinctions where applicable.

What is the cost of adding a qualification to the apprenticeship?

For the cost of a qualification please refer to Walled Garden, all prices are listed there.

If a current apprentice is on Level 2 can we progress them to a Level 3 or do we need to change to a new qualification?

As a provider you would need to decide this during your initial assessment.

When will mapping to existing qualifications will be ready?

Mapping for commis chef and food and beverage service will be available from September.

In your webinar you said there was a log and synoptic for team member - but this is not in the documentation I have?

There is an apprentice training manual for both occupations.

For commis chef there is a practical observation in the workplace and a culinary challenge, and for team member there is a workplace observation.