

## **PACE North West Regional Meeting Friday 14<sup>th</sup> November 2014**

### **Hopwood Hall College**

**Opening address given by Sue Kenyon - PACE update**

#### **Torque D'or Competitions - Martin Webster**

- Need to be registered by December 24<sup>th</sup> 2014, no limit on the number of teams
- The team consists of three.
- 1<sup>st</sup> stage – paper entry, 2<sup>nd</sup> stage – multi choice questions
- 7<sup>th</sup> January - 2 questions on sustainability
- Applicants will be given access to resources and website to research sustainability
- From this 36 colleges go through to the heats – 6 teams will then go through to the final held on Thurs, Fri, Sat, Sun
- Challenges will be built in the grand final
- Final at the Dorchester

#### **People 1<sup>st</sup> - Andy Doyle**

Over view of the accreditation process with AA & the hospitality guild – last for two years, in the second year you have a mystery guest assessment

SSC is now known as - “Employer Led Charity”

Currently 28 quality mark training programmes – Inc. World Host for customer service

Trailblazers - working on the new apprenticeship programmes the culinary chef & the production chef have been approved by Biz the assessment standards are currently being tweaked

#### ***The Full Range* - Purchasing & Culinary services**

Services include

- Product & recipe development
- Menu concept & design
- E procurement - Food book
- Food labelling
- Green solutions

#### **Hodder - Dynamic Learning**

On line interactive resources from level 1 to 3 in food preparation & food service to support the E learning strategy

All compatible with I pads

E text book at a cost of £7.50 each that can be reallocated to different student that last for 1 year

All compatible with I pad and contains QR codes

For free trial and demonstrations contact Rita Padget 0161 368 1112

#### **City & Guilds - Darren Sinclair**

7107 – Approved for the 14-16 market, these qualifications meet the GCSE requirement

2 pilot qualifications at level 2 to meet the level 2 requirements

1 in SSA 7.4 and 1 in SSA 15 – each qualification is 120 hours comprising of 4 x 30 hour units, Researching the industry / working in a restaurant / working in a Kitchen / commodities. – Both have a synoptic test and UPK – designed to progress onto full time courses

The rationale – do you want to work in the industry – its to develop transferable skills to other industries Pilot 2015 – full delivery 2016

Look for focus alerts from Darrin Sinclair – need to read the alert relating to Performance measures – linking to performance tables

TLQ – Technical level qualifications are being submitted for interim approval

Level 3 & 4 is to be worked on – they will require synoptic & full grading – more than 30% has to be externally marked. UPK end test – only allowed 1 retake. The first complete result will be the one that count son the results tables

Employer engagement – is the other requirement. Link a chef demonstration to a unit so that it is meaningful toward the unit and qualification

Level 2 – submitted qualifications for SVQ – (substantial vocational qualifications) – professional cookery 7100, F&B, Patisserie, Culinary skills Diplomas.

### **Funding – Ainsley Cheetham**

Traineeships – RPA – funded through the EFA or SFA (cannot have a level 3) can be 4 days in work & 1 day in college. Idea is to get the unemployed into supported employment.

No funding - change for the next 2 years

Need to look at LEP requirement for your area ...LEPS will have a greater influence in what is delivered

New level 3 will be under performance measures

Programme uplift – (FPF comes to an end)

There is a point score – 28 points – grade C @ A level

Merit in a Vocational qualification

*BTEC will not get the uplift*

If you get a merit within 2 years you get 10% uplift – they will pay for large programmes as long as they're high quality

19+ funding expect a reduction of 10%

There's a greater focus on the unemployed. The state will pay £2.00 – and the employer has to pay £1.00