

Sample of qualification delivery for the Level 2 Technical Certificate in Professional Cookery (6100-20) 603/0356/6 (450 GLH)



Curriculum Plan

Study weeks | Autumn: 23/10/17 | Christmas break: 18/12/17 - 03/01/18 | Spring: 12/02/18 | Easter break: 02/04/18 - 17/04/18 | Summer break: 29/05/17 | Term ends: 02/07/2018

Term 1 Autumn	Week 1 04/09/17	Week 2 11/09/17	Week 3 18/09/17	Week 4 25/09/17	Week 5 02/10/17	Week 6 09/10/17	Week 7 16/10/17	Week 8 30/10/17	Week 9 06/11/17	Week 10 13/11/17	Week 11 20/11/17	Week 12 27/11/17	Week 13 04/12/17	Week 14 11/12/17
Technical Qualification key dates	Technical Qualification registration window opens. Delivery of technical units begin	Delivery						Last registration date for Technical Qualification	Delivery				Assessment	Last booking date for spring exams
Unit 201 Safe Working practices for the hospitality industry (30 GLH)	√	√	√	√	√	√	√	√	√	√	√	√	√	√
Unit 202 Introduction to professional cookery (30 GLH)	√	√	√	√	√	√	√	√	√	√	√	√	√	√
Unit 203 Tools and equipment used in professional cookery (60 GLH)	√	√	√	√	√	√	√	√	√	√	√	√	√	√
Unit 206 Baking, roasting and grilling (120 GLH)	√	√	√	√	√	√	√	√	√	√	√	√	√	√
Unit 204 Boiling, poaching and steaming (90 GLH)	X	X	X	X	X	X	X	√	√	√	√	√	√	√
Unit 208 Producing cold food products (30 GLH)	X	X	X	X	X	X	X	√	√	√	√	√	√	√
Synoptic assignment, optional units and exam guides released to centres		Registration of learners onto qualification						Booking of exam for February/March series						

Term 2 Spring	Week 15 01/01/18	Week 16 08/01/18	Week 17 15/01/18	Week 18 22/01/18	Week 19 29/01/18	Week 20 05/02/18	Week 21 12/02/18	Week 22 19/02/18	Week 23 26/02/18	Week 24 05/03/18	Week 25 12/03/18	Week 26 19/03/18
Technical Qualification key dates	Delivery					Synoptic assignments released to learners	Delivery		Mock exam	First exam window covering units 201-203 and 206	Delivery	
Unit 201 Safe Working practices for the hospitality industry (30 GLH)	X	X	X	X	√	√	√	√	√	X	√	√
Unit 202 Introduction to professional cookery (30 GLH)	X	X	X	X	√	√	√	√	√	X	√	√
Unit 203 Tools and equipment used in professional cookery (60 GLH)	X	X	X	X	√	√	√	√	√	X	√	√
Unit 205 Stewing and braising (60 GLH)	√	√	√	√	√	√	√	√	√	X	√	√
Unit 204 Boiling, poaching and steaming (90 GLH)	√	√	√	√	√	√	√	√	√	X	√	√
Unit 207 deep frying and shallow frying (30 GLH)	√	√	√	√	√	√	√	√	√	X	√	X
Booking of synoptic assessment			Spring exam series									

Term 3 Summer	Week 26 26/03/18	Week 27 16/04/18	Week 28 23/04/18	Week 29 30/04/18	Week 30 07/05/18	Week 31 14/05/18	Week 32 21/05/18	Week 33 28/05/18	Week 34 04/06/18	Week 35 11/06/18	Week 36 18/06/18	Week 37 25/06/18	Week 38 02/07/18	August 2018 Results
Technical Qualification key dates	Mock/Synoptic Assessments		Synoptic Assessments		Last week for synoptic assessment and evidence submitted to the portal	Submit synoptic assignment marks	Unit delivery. Revision second attempt		Mock exam	Second exam window covering unit 201-203 and 206				Results for synoptic assignments released to centre. Grades awarded
Unit 203 Tools and equipment used in food preparation and service (60 GLH)	√	√	√	Results of external exam released to centre	Book resit if needed						Submission of EI plans to Moderation Portal			Results of second end external exam to be released to centre
Unit 205 Stewing and braising (60 GLH)	√	√	√	√	√	X	X	X	X	X	X	X	X	X
Unit 206 Baking, roasting and grilling (120 GLH)	√	√	√	√	√	X	X	X	X	X	X	X	X	X
Unit 207 deep frying and shallow frying (30 GLH)	√	√	√	√	√	X	X	X	X	X	X	X	X	X
Unit 208 Producing cold food products (30 GLH)	√	√	√	√	√	X	X	X	X	X	X	X	X	X
Work experience/Preparation for L3	X	X	X	X	X	√	√	√	√	√	√	√	√	X

Notes: Exams happen from the following - Spring series: week 20 - 26, Summer series week 30-37 of the academic calendar | Synoptic assignments released to centre week 20 | Synoptic window closes week 31. Exam weeks are subject to change.
Key: √ = suggested delivery of units. X = delivery of units not covered in this period.