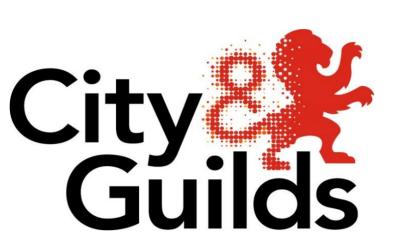
## Sample of qualification delivery for the Level 2 Technical Certificate in Professional Cookery (6100-20) 603/0356/6 (450 GLH)



## 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 3 18/09/17	<b>Week 4</b> 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 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		Deliv	ery		Assessment	Last booking date for spring exams		
Unit 201 Safe Working practices for the hospitality industry (30 GLH)	$\sqrt{}$	√	$\sqrt{}$	$\checkmark$	$\checkmark$	√	√	$\sqrt{}$	$\checkmark$	$\downarrow$	$\sqrt{}$	$\downarrow$	$\sqrt{}$	$\checkmark$		
Unit 202 Introduction to professional cookery (30 GLH)	√	J	√	$\checkmark$	<b>√</b>	<b>√</b>	J		√	√		J	√	$\checkmark$		
Unit 203 Tools and equipment used in professional cookery (60 GLH)	√	√	√	$\checkmark$	√	J	J		J	√	$\checkmark$	√	√	$\checkmark$		
Unit 206 Baking, roasting and grilling (120 GLH)	J	√	J	J	J	J	J		J	<b>√</b>	J	√	J	$\sqrt{}$		
Unit 204 Boiling, poaching and steaming (90 GLH)	X	Х	Х	X	X	X	Х		J	$\checkmark$	J	√	J	$\sqrt{}$		
Unit 208 Producing cold food products (30 GLH)	X	Х	Х	X	X	X	Х	$\sqrt{}$	J	J	J	J	J	$\sqrt{}$		
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 17 15/01/18	<b>Week 18</b> 22/01/18	Week 19 29/01/18	<b>Week 20</b> 05/02/18	Week21 19/02/18	<b>Week 22</b> 26/02/18	Week 23 05/03/18	Week 24 12/03/18	<b>Week 25</b> 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	√	J	1	J	√	X	$\sqrt{}$			
Unit 202 Introduction to professional cookery (30 GLH)	X	X	X	X	√	J	1	√	√	X	$\sqrt{}$			
Unit 203 Tools and equipment used in professional cookery (60 GLH)	X	X	Х	X	√	$\checkmark$	J	J	J	X				
Unit 205 Stewing and braising (60 GLH)	$\checkmark$	J	√	$\sqrt{}$	J	√	J	J	J	X				
Unit 204 Boiling, poaching and steaming (90 GLH)	√	J	√	$\sqrt{}$	J	√	J	J	J	X				
Unit 207 deep frying and shallow frying (30 GLH)	√	√	J	$\sqrt{}$	J	√	J	J	J	X	X			
Booking of synoptic assessment						Spring exam series								

Term 3 Summer	Week 26 26/03/18		Week 28 23/04/18		<b>Week 30</b> 07/05/18	Week 31 14/05/18	Week 32 21/05/18	<b>Week 33</b> 28/05/18	Week 34 04/06/18	Week 35 11/06/18	<b>Week 36</b> 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)	J	J	J	Results of external exam released to centre	Book resit if needed						Submission of El plans to Moderation Portal			Results of second end external exam to be released to centre
Unit 205 Stewing and braising (60 GLH)	√ √	J	√	√	√	Х	Х	Χ	X	X	X	Х	Х	X
Unit 206 Baking, roasting and grilling (120 GLH)	J	√	√	$\checkmark$	<b>√</b>	Х	Х	X	X	X	X	Х	X	X
Unit 207 deep frying and shallow frying (30 GLH)		J	√		√	Х	Х	Χ	X	X	X	Х	X	X
Unit 208 Producing cold food products (30 GLH)		J	J	√	$\sqrt{}$	Х	Х	X	X	X	X	Х	X	X
Work experience/Preparation for L3	X	X	X	X	X	J	<b> </b>	√	J	J		√		X