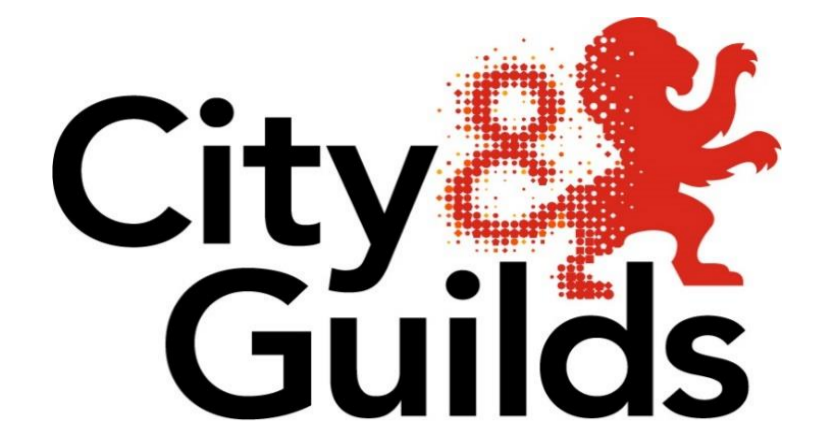


# Sample of qualification delivery for the Level 3 Advanced Technical Diploma in Professional Cookery (6100-30) 601/7497/3 (450 GLH)



## 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 301 Legal and social responsibilities in the professional kitchen (30 GLH)	√	√	√	√	√	√	√	X	X	X	X	X	X	X
Unit 302 Financial control in the professional kitchen (30 GLH)	X	X	X	X	X	X	X	√	√	√	√	√	√	√
Unit 303 Stocks, soups and sauces (30 GLH)	√	√	√	√	√	√	√	X	X	X	X	X	X	X
Unit 304 Fruit and vegetables (30 GLH)	√	√	√	√	√	√	√	√	√	√	√	√	√	√
Unit 306 Poultry (60 GLH)	X	X	X	√	√	√	√	√	√	√	√	√	√	√
Unit 309 Desserts and puddings (30 GLH)	√	√	√	√	√	√	√	X	X	X	X	X	X	X
Unit 310 Paste 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 301, 302, 306, 309 and 311	Delivery
Unit 305 Meat and offal (60 GLH)	√	√	√	√	√	√	√	√	√	√	√	√
Unit 307 Fish and shellfish (30 GLH)	X	X	X	X	X	X	√	√	√	√	√	√
Unit 308 Farinaceous dishes (30 GLH)	√	√	√	√	√	√	√	√	√	√	√	√
Unit 311 Biscuits, cakes and sponges (30 GLH)	X	X	X	X	X	X	√	√	√	√	√	√
Unit 312 Fermented products (30 GLH)	√	√	√	√	√	√	X	X	X	X	X	X
Unit 313 Chocolate products (30 GLH)	√	√	√	√	√	√	X	X	X	X	X	X
Units 301, 302, 306, 309 and 311 Theory	√	√	√	√	√	√	√	√	√	√	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 301, 302, 306, 309 and 311				Results for synoptic assignments released to centre. Grades awarded
				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 306 Poultry (60 GLH)	√	√	√	√	X	X	X	X	X	X	X	X	X	X
Unit 307 Fish and shellfish (30 GLH)	√	√	√	√	X	X	X	X	X	X	X	X	X	X
Unit 311 Biscuits, cakes and sponges (30 GLH) and Unit 312 Fermented products (30 GLH)	√	√	√	√	X	X	X	X	X	X	X	X	X	X
Units 301, 302, 306, 309 and 311 Theory	X	X	X	√	√	√	√	√	√	X	X	X	X	X
Work experience	X	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.