Sample of qualification delivery for the Level 3 Advanced Technical Diploma in Professional Chefs (6100-31) 601/7462/6 (540 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 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		Delive	ery		Assessment	Last booking date for spring exams
Unit 314 The principles of food safety supervision for catering (30 GLH)	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	Х	Х	Х	Х
Unit 317 Exploring gastronomy (30 GLH)	Х	Х	Х	Х	Х	Х	Х	Х	Х	Х		\checkmark	\checkmark	\checkmark
Unit 318 Advanced skills and techniques in producing vegetable and vegetarian dishes (60 GLH)	\checkmark	V	\checkmark	\checkmark	√	\checkmark	\checkmark	Х	Х	Х	Х	Х	Х	Х
Unit 320 Advanced skills and techniques in producing poultry and game dishes (90 GLH)	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark
Unit 325 Advanced skills and techniques in producing hot, cold and frozen desserts (60 GLH)		\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark						
Unit 326 Advanced skills and techniques in producing cakes and sponges (30 GLH)	Х	Х	Х	Х	Х	Х	Х	\checkmark	\checkmark	√	\checkmark	\checkmark	V	\checkmark
Synoptic assignment, optional units and exam guides released to centres	Registration of learners onto qualification									Воо	king of exam for Feb	ruary/March ser	ies	

Term 2 Spring	Week 15 01/01/18	Week 16 08/01/18			Week 19 29/01/18	Week 20 05/02/18	Week21 19/02/18	Week 22 26/02/18	Week 23 05/03/18	Week 24 12/03/18	Week 25 19/03/18
Technical Qualification key dates				Delivery		Synoptic assignments released to learners		Delivery	Mock exam	First exam window covering units 314, 317, 320, 325 and 326	Delivery
Unit 314 The principles of food safety supervision for catering (30 GLH)	X	Х	Х	X	Х	\checkmark	\checkmark	\checkmark	Х	X	Х
Unit 317 Exploring gastronomy (30 GLH)	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	Х	X	Х
Unit 319 Advanced skills and techniques in producing meat and offal dishes (90 GLH)	√	√	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark
Unit 320 Advanced skills and techniques in producing poultry and game dishes (90 GLH)	X	Х	Х	Х	Х	\checkmark	\checkmark	\checkmark	Х	Х	Х
Unit 321 Advanced skills and techniques in producing fish and shellfish (90 GLH)	√	√	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark
Unit 324 Advanced skills and techniques in producing paste products (60 GLH)	√	1	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark
	Booking of synoptic	c assessment						Spr	ing exam series	· · · · · · · · · · · · · · · · · · ·	

Term 3 Summer	Week 26 26/03/18		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	e Submit synoptic assignment marks Second attempt		Mock exam	Second exam window covering unit 314, 317, 320, 325 and 326				Results for synoptic assignments released to centre. Grades awarded	
Unit 318 Advanced skills and techniques in producing vegetable and vegetarian dishes (60 GLH)	\checkmark	1	V	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 319 Advanced skills and techniques in producing meat and offal dishes (90 GLH)	\checkmark	√	\checkmark	\checkmark	Х	Х	Х	Х	Х	Х	Х	Х	Х	Х
Unit 321 Advanced skills and techniques in producing fish and shellfish (90 GLH)	\checkmark	1	\checkmark	\checkmark	Х	Х	Х	Х	Х	Х	Х	Х	Х	Х
Unit 324 Advanced skills and techniques in producing paste products (60 GLH)	\checkmark	√	\checkmark	\checkmark	Х	Х	Х	Х	Х	Х	Х	Х	Х	Х
Unit 314,317,320,325 and 326 Theory	Х	Х	Х	\checkmark	\checkmark	\checkmark	1	\checkmark	\checkmark	Х	Х	Х	Х	Х
Work experience	Х	Х	Х	Х	Х	\checkmark	\checkmark	\checkmark	Х	Х	\checkmark	\checkmark	\checkmark	Х

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: $\sqrt{1}$ = suggested delivery of units. X = delivery of units not covered in this period.

Gí

