

Sample of qualification delivery for the Level 3 Advanced Technical Diploma in Professional Chefs (Patisserie and Confectionary) (6100-32) 601/7499/7 (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 314 The principles of food safety supervision for catering (30 GLH)	√	√	√	√	√	√	√	√	√	√	√	√	√	√
Unit 316 Sustainability for the professional kitchen (30 GLH)	√	√	√	√	√	√	√	√	√	√	√	X	X	X
Unit 317 Exploring gastronomy (30 GLH)	X	X	X	X	X	X	X	X	√	√	√	√	√	√
Unit 325 Advanced skills and techniques in producing hot, cold and frozen desserts (60 GLH)	√	√	√	√	√	√	√	√	√	√	√	√	√	√
Unit 326 Advanced skills and techniques in producing cakes and sponges (30 GLH)	√	√	√	√	√	√	√	√	√	√	√	√	√	√
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 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, 325 and 326		Delivery
Unit 315 Supervisory skills for the professional kitchen (30 GLH)	√	√	√	√	√	√	√	√	X	X	X	
Unit 317 Exploring gastronomy (30 GLH)	√	√	√	√	√	√	√	√	X	X	X	
Unit 322 Advanced skills and techniques in producing dough and batter products (60 GLH)	√	√	√	√	√	√	√	√	√	√	√	
Unit 323 Advanced skills and techniques in producing petit fours (60 GLH)	√	√	√	√	√	√	√	√	√	√	√	
Unit 324 Advanced skills and techniques in producing paste products (60 GLH)	√	√	√	√	√	√	√	√	√	√	√	
Unit 327 Advanced skills and techniques in producing display pieces and decorative items (60 GLH)	X	X	X	X	X	X	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 314 - 317, 325 and 326				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 325 Advanced skills and techniques in producing hot, cold and frozen desserts - theory (60 GLH)	X	X	X	X	√	√	√	√	√	X	X	X	X	X
Unit 326 Advanced skills and techniques in producing cakes and sponges- theory (30 GLH)	X	X	X	X	√	√	√	√	√	X	X	X	X	X
Unit 327 Advanced skills and techniques in producing display pieces and decorative items (60 GLH)	√	√	√	√	√	√	X	X	X	X	X	X	X	X
Unit 314,315,316,317 Theory	√	√	√	√	√	√	√	√	√	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.