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| **Unit** | **Outcome** | **KK tasks**  These must be submitted to achieve a satisfactory (S) for the unit | **SAC**  Graded mark  (A+, A, B+, B, C+, C, D+, D, E+, E, UG) | **Exam**  Graded mark  (A+, A, B+, B, C+, C, D+, D, E+, E, UG |
| Unit 1  **Food safety and properties**  **of food**  A.O.S 1  Keeping food safe  A.O.S 2  Food properties and preparation | ***Outcome 1***  On completion of this unit the student should be able to explain and apply safe and hygienic work practices when storing, preparing and processing food. | Small tasks which demonstrate understanding of each key knowledge outlined in the study design | TEST on Key Knowledge and skills from outcome 1  Week 4 | End of unit exam |
| ***Outcome 2***  On completion of this unit the student should be able to analyse the physical, sensory, chemical and functional properties of key foods, and select, prepare and process foods safely and hygienically to optimise these properties using the design process. | Small tasks which demonstrate understanding of each key knowledge outlined in the study design. | Written report  Production work/record of production responding to a design brief  TEST |
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| Unit 2  **Planning and preparation of food**  A.O.S 1  Tools, equipment, preparation and processing  A.O.S 2  Planning and preparing meals | ***Outcome 1***  On completion of this unit the student should be able to use a range of tools and equipment to  demonstrate skills and implement processes in the preparation, processing, cooking and presentation  of key foods to maximise their properties. | Small tasks which demonstrate understanding of each key knowledge outlined in the study design. | Mini SAT  Part 1 | End of Unit exam |
| ***Outcome 2***  On completion of this unit the student should be able, individually and as a member of a team, to use the  design process to plan, safely and hygienically prepare and evaluate meals for a range of contexts. | Small tasks which demonstrate understanding of each key knowledge outlined in the study design. | Mini SAT  Part 2 |