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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 1Keeping food safeA.O.S 2Food 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 1Week 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 reportProduction work/record of production responding to a design briefTEST |
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| Unit 2**Planning and preparation of food**A.O.S 1Tools, equipment, preparation and processingA.O.S 2Planning and preparing meals | ***Outcome 1***On completion of this unit the student should be able to use a range of tools and equipment todemonstrate skills and implement processes in the preparation, processing, cooking and presentationof key foods to maximise their properties. | Small tasks which demonstrate understanding of each key knowledge outlined in the study design.  | Mini SATPart 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 thedesign 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 |