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| Image result for nptc group logo |  | ***Cynllun Gwaith*** **Scheme of Work*****Cwrs/*Course: VRQ Level 3*****Uned/pwnc*/Unit/subject: Advanced Professional cookery, patissiere and confectinary and Hospitality supervision.** | ***Enw’r Darlithydd* / Lecturer name: Helen Lavercombe*****nifer yr oriau* / Total number of hours: 2*****Nifer o wythnosau* / Number of weeks: 34*****Dyddiad Cychwyn* / Start date: 10/09/2019*****Dyddiad Gorffen* / End date: 23/6/2020*****Rhif yr ystafell* / Room number: NC158** |

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| ***Rhif y Sesiwn* Session Number** | ***Amcanion y sesiwn******(gan gynnwys adnoddau penodol sydd eu hangen)*****Objectives of the session****(including specific resources required)** | ***Themâu Trwasbynciol*****Cross Cutting Themes** | ***Asesiad*****Assessment**  | **Cymwysiadau dysgu cyfun****Blended learning applications** | ***Diwygiadau a wnaed i'r cynllun gwaith*****Amendments made to scheme of work** |
|  |  |  |  |  |
| 1 | **Introduction in to practical gastronomy.** **Areas to be covered;*** What is Gastronomy - the study between food and culture?
* Areas to be considered include culture, location, the human body and religion.
* Technological advances
* Sustainability and food miles
* Cultural and religious beliefs
* Contemporary styles of food and service
* Technology
* Health issues
* How Gastronomy has become fashionable and trendy.

**Assignment Brief** –* Outline criteria of assignment 1- Exploring gastronomy
* Set task deadlines;

Task A- 13/12/19Task B- 31/1/20Task C- 14/2/20 | √ | √ | √ | √ | √ | Taste of Wales display board- ongoing research and information for the class information board.Formal written assignment | Individual research through book, magazine and internet. |  |
| 2 | **Geography- Explain term geography when used within the context of gastronomy refers to terrain, lakes, rivers, the sea, soil and climate.** * Naturally sourced products
* New food varieties
* Distribution Cycle
 | √ | √ | √ | √ | √ | **Informal assessment through;**SpeakingListeningWriting/ activitiesReadingNote takingQ&ADiscussion | Additional reading notes on Moodle |  |
| 3 | **Transport and Transportation - The importance of reducing food miles.** * Transport available to suppliers
* Carbon Low- Neutral Transport
 | √ | √ | √ | √ | √ | **Informal assessment through;**SpeakingListeningWriting/ activitiesReadingNote takingQ&ADiscussion | Additional reading notes on Moodle |  |
| 4 | **Food Changes in the British Society – 1900-2000 onwards.*** Fashion and trends in food
* Customer needs and demands
* Advancements in technology
 | √ | √ | √ | √ | √ | **Informal assessment through;**SpeakingListeningWriting/ activitiesReadingNote takingQ&ADiscussion | Additional reading notes on Moodle |  |
| 5 | **Food Changes in the British Society – 1900-2000 onwards.*** Group Presentation and research
 | √ | √ | √ | √ | √ | **Informal assessment through;**Group activity and presentation | Individual research through book, magazine and internet. |  |
| 6 | **Science and Technology*** Trends
* Food for tomorrow
* Kitchen chemistry
 | √ | √ | √ | √ | √ | **Informal assessment through;**SpeakingListeningWriting/ activitiesReadingNote takingQ&ADiscussion | Additional reading notes on Moodle |  |
| 7 | **Science and Technology**Group Activity * Create an innovative 3 course menu using modern cooking and serving techniques.
* Present to peer group
 | √ | √ | √ | √ | √ | **Informal assessment through;**Group activity and presentation | Individual research through book, magazine and internet. |  |
| 8 | **Science and Technology*** World’s most amazing hotels and restaurants
* Group discussion
 | √ | √ | √ | √ | √ | **Informal assessment through;**Group discussion | Additional reading notes on Moodle |  |
|  | October Half Term |
| 9 | **Science and Technology*** Group debate- For and against the use of GM foods.
 | √ | √ | √ | √ | √ | **Informal assessment through;**Group debate and research techniques | Individual research through book, magazine and internet. |  |
| 10 | **Sensory evaluation- Introduction*** Applying chemistry to food products
* Appearance, flavour, smell and texture.
* Our senses.
* Messages
* Scientists
* Cooking Processes
* Product development.
 | √ | √ | √ | √ | √ | **Informal assessment through;**SpeakingListeningWriting/ activitiesReadingNote takingQ&ADiscussion | Additional reading notes on Moodle |  |
| 11 | **Food and society*** Taste
* Changes
* The affects
* Some Factors which affect what we eat
* The Individual
* Tastes and Habit
* Hunger
* Health
* Relationships
* Emotional Needs
 | √ | √ | √ | √ | √ | **Informal assessment through;**SpeakingListeningWriting/ activitiesReadingNote takingQ&ADiscussion |  Additional reading notes on Moodle |  |
| 12 | **Sensory evaluation- Sensory Experiment*** Applying chemistry to food products
* Appearance, flavour, smell and texture.
* Our senses.
* Messages
* Scientists
* Cooking Processes
* Product development.
 | √ | √ | √ | √ | √ | **Informal assessment through;**Practical activity and group analysis |  |  |
| 13 | **Suppliers*** Considerations when choosing suppliers
* Buying Methods
* Quality
* Quantity
* Variety
* Cost
* Reliability
 | √ | √ | √ | √ | √ | **Informal assessment through;**SpeakingListeningWriting/ activitiesReadingNote takingQ&ADiscussion | Additional reading notes on Moodle |  |
| 14 | **Suppliers –Activity*** Research local suppliers for your innovative menu
* Look at three main areas; wholesale, supermarket and local suppliers.
* Compare the following factors; price, availability, delivery and any additional hidden factors.
 | √ | √ | √ | √ | √ | **Informal assessment through;**SpeakingListeningWriting/ activitiesReadingNote takingQ&ADiscussion | Individual research through book, magazine and internet. |  |
| 15 |  **Factors that Make a good dining experience- Activity**List the types of food that can be found on the different meal type occasions;* Breakfast
* Lunch
* Afternoon Tea
* Dinner
 | √ | √ | √ | √ | √ | **Informal assessment through;**SpeakingListeningWriting/ activitiesReadingNote takingQ&ADiscussion | Individual research through book, magazine and internet. |  |
|  | Christmas Half Term |
| 16 | **Social Cultural and Religious Influences on Gastronomy** * Social Influences
* Religious Influences
* Cultural Influences
* Media and Individuals influence
 | √ | √ | √ | √ | √ | **Informal assessment through;**SpeakingListeningWriting/ activitiesReadingNote takingQ&ADiscussion | Additional reading notes on Moodle |  |
| 17 | **Social Cultural and Religious Influences on Gastronomy – Group Debate*** Split in to two groups
* Group 1 – for the debate topic (Butchers)
* Group 2- against the debate topic (Vegetarians )

ScenarioA local butcher has decided to sell horse meat burgers in his shop; the local vegetarian society has found out about this and is out raged by his decision.Research appropriate and valid points to be discussed for and against the decision.   | √ | √ | √ | √ | √ | **Informal assessment through;**Group debate and research techniques | Individual research through book, magazine and internet. |  |
| 18 | **Dining Experiences** * Types of Experiences
* Areas of Exposure that a customer could expect within the gastronomic world
* Lifestyle Changes
 | √ | √ | √ | √ | √ | **Informal assessment through;**SpeakingListeningWriting/ activitiesReadingNote takingQ&ADiscussion | Additional reading notes on Moodle |  |
| 19 | **Introduction to Product Development*** Developing new food products for commercial or high street markets
* How to successfully introduce a new product.
* Monitoring and Improving

**Assignment Brief** –* Outline criteria of assignment 2- Product Development
* Set task deadlines; June 16/6/20

  | √ | √ | √ | √ | √ | **Informal assessment through;**SpeakingListeningWriting/ activitiesReadingNote takingQ&ADiscussionFormal written and practical assignment | Additional reading notes on Moodle |  |
| 20 | **Designing a new product*** Innovation
* Approaches
* Development Cycle
* Research and Idea Generation
 | √ | √ | √ | √ | √ | **Informal assessment through;**SpeakingListeningWriting/ activitiesReadingNote takingQ&ADiscussion | Additional reading notes on Moodle |  |
| 21 | **Designing a new product*** Reasons for designing a New Product
* Creative Techniques
* The Key to idea generation
* Creative Thinking Sessions
 | √ | √ | √ | √ | √ | **Informal assessment through;**SpeakingListeningWriting/ activitiesReadingNote takingQ&ADiscussion | Additional reading notes on Moodle |  |
|  | February Half Term |
| 22 | **Designing a new product- Group Activity**Carry out a group idea generation meeting;* Follow all steps to create a new idea
* Collate all relevant information
 | √ | √ | √ | √ | √ | **Informal assessment through;**Group activity and presentation |  |  |
| 23 | **Designing a new product- Group Activity**Carry out a group idea generation meeting;* Present to the group
 |  |  |  |  |  | **Informal assessment through;**Group activity and presentation |  |  |
| 24 | **Using Sensory Evaluation in Product Development*** Sensory Evaluation
* Market Trends
* Lifestyle Changes
* Reasons

  | √ | √ | √ | √ | √ | **Informal assessment through;**SpeakingListeningWriting/ activitiesReadingNote takingQ&ADiscussion | Additional reading notes on Moodle |  |
| 25 | **Why we eat what we eat?*** Age
* Habit
* Presentation of food
* Special dietary requirements
* Religion
 | √ | √ | √ | √ | √ | **Informal assessment through;**SpeakingListeningWriting/ activitiesReadingNote takingQ&ADiscussion | Additional reading notes on Moodle |  |
| 26 | **Why we eat what we eat?*** Political
* Healthier eating
* Organic
* Fair trade

  | √ | √ | √ | √ | √ | **Informal assessment through;**SpeakingListeningWriting/ activitiesReadingNote takingQ&ADiscussion | Additional reading notes on Moodle |  |
| 27 | **Menu Planning- Key Points** * Colour
* Texture
* Flavours
* Nutritionally balanced
* Repetition
 | √ | √ | √ | √ | √ | **Informal assessment through;**SpeakingListeningWriting/ activitiesReadingNote takingQ&ADiscussion | Additional reading notes on Moodle |  |
|  | Easter Half Term |
| 28 | **Themed Event- Product development Activity*** Create the concept/ idea/theme
 | √ | √ | √ | √ | √ | **Formal assessment;** Observation and written activities individually and within a team linked to product development assignment. | Individual research through book, magazine and internet. |  |
| 29 | **Themed Event- Product development Activity*** Produce a menu
 | √ | √ | √ | √ | √ | **Formal assessment;** Observation and written activities individually and within a team linked to product development assignment. | Individual research through book, magazine and internet. |  |
| 30 | **Themed Event- Product development Activity*** Create recipes
 | √ | √ | √ | √ | √ | **Formal assessment;** Observation and written activities individually and within a team linked to product development assignment. | Individual research through book, magazine and internet. |  |
| 31 | **Themed Event- Product development Activity*** Create requisition order
 | √ | √ | √ | √ | √ | **Formal assessment;** Observation and written activities individually and within a team linked to product development assignment. | Individual research through book, magazine and internet. |  |
| 32 | **Themed Event- Product development Activity*** Calculate costs
 | √ | √ | √ | √ | √ | **Formal assessment;** Observation and written activities individually and within a team linked to product development assignment. | Individual research through book, magazine and internet. |  |
|  | Whitsun Half Term  |
| 33 | **Themed Event- Product development Activity*** Carry out event
 | √ | √ | √ | √ | √ | **Formal assessment;**Observation of both individual and team input. |  |  |
| 34 | **Themed Event- Product development Activity*** **Event analysis and individual report**
 | √ | √ | √ | √ | √ | **Formal assessment;**Individual written report. | Individual research through book, magazine and internet. |  |

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| ***Adnoddau sydd eu hangen ar gyfer y Cynllun Gwaith yma* / Resources required for this scheme of work:****Requisition sheets, Small and large equipment, recipe booklets, PPE, candidate log books, candidate handbook, additional reading booklets, PP Presentations, Moodle, Smart board, activity sheets, internet.**  |