

BTEC Level 2 Technical Certificate in Patisserie and Confectionery: sample delivery plan

Introduction

This document is aimed at supporting tutors and those delivering BTEC Level 2 Technical qualifications from September 2017. Clear unit planning and understanding of key deadlines are essential for a successful delivery programme. We have therefore produced two sample delivery plans showing how the BTEC Level 2 Technical Certificate in Patisserie and Confectionery could be delivered over 6 or 12 months, highlighting assessment milestones and indicating where you can teach units holistically.

Overview of course delivery and assessment

The BTEC Level 2 Technical Certificate in Patisserie and Confectionery has 240 GLH and the TQT (total qualification time) is 305 hours. It consists of four mandatory units.

Involving employers in the assessment/delivery

Employer involvement in the delivery and/or assessment of technical qualifications is essential. You will need to give evidence of how you have provided opportunities for all your learners to undertake meaningful activity involving employers. 'Meaningful activity' could include:

- structured work experience or work placements that develop skills and knowledge relevant to the qualification/industry (note: simulated work environments (e.g. college restaurants) cannot be used for work experience)
- project(s), exercise(s) and/or assessments/examination(s) set with input from industry practitioner(s)
- units delivered or co-delivered by an industry practitioner(s); this could take the form of masterclasses or guest lectures
- industry practitioners operating as 'expert witnesses' who contribute to the assessment of a learner's work of practice, operating within a specified assessment framework; this may be for a specific project or exercise, or for all qualification assessments.

For this qualification, employer involvement must be with employers from the hospitality industry and should contribute significantly to at least one mandatory unit. We have also provided suggestions in the units for how employers could become involved in the delivery and/or assessment of this qualification. These units are listed below:

- Unit 1: Working in the Hospitality Industry
- Unit 2: Produce Biscuits, Cakes, Sponges and Desserts
- Unit 3: Produce Dough and Pastry Products
- Unit 4: Patisserie and Confectionery Catering Operations.

Which units are externally assessed?

Unit 1 is externally assessed. Assessment for Unit 1 takes the form of an onscreen test, available on demand, with the first assessment in January 2018.

Internally assessed units

Units 2, 3 and 4 are assessed through assignments set and marked by the centre. The assessments allow learners to apply technical knowledge and demonstrate mastery of practical and technical skills through realistic tasks and activities.

Unit 4 provides the main synoptic assessment for this qualification. It is designed to take place towards the end of the programme and draws on the learning throughout. The assessment for this unit takes the form of a practical demonstration of learners' knowledge and skills gained from Units 1 to 3, in an integrated way, to plan, service and review a patisserie and confectionery event.

Induction

Centres are encouraged to timetable a period of induction for learners at the start of the programme. This should include information on topics such as the structure of the units, how to use an assignment brief, the importance of command words, how to work to meet deadlines, the consequences of not meeting deadlines, how to reference work and the importance of evidence submitted for assessment being independently produced, valid and authentic. Centre policies on malpractice and plagiarism should be explained.

This document focuses on providing key dates to plan around and examples of how your course delivery could be structured, as set out in the sections below.

Section 1: Sample delivery plan: 12-month model

- A chart setting out key deliverables over a 12-month period (two semesters)
- Tables showing week-by-week delivery breakdown
- Rationale for the suggested plan

Section 2: Sample delivery plan: 6-month model

- A chart setting out key deliverables over a 6-month period (one semester with 2 x 12-week teaching blocks)
- Tables showing week-by-week delivery breakdown
- Rationale for the suggested plan

Further support can be found within the relevant specification on our website at qualifications.pearson.com/en/qualifications/btec-technicals/patisserie-and-confectionery.html.

SECTION 1: Sample 12-month delivery plan

This plan shows how you could deliver the teaching and learning over two semesters (12 months). It is intended as guidance and is not the only possible model. You can adapt it to suit your local needs.

	SEMESTER 1		SEMESTER 2		TOTAL HOURS (GLH)
	Unit no.	Classroom hours	Unit no.	Classroom hours	Classroom hours
	1	60	3	60	120
	2	60	4	60	120
TOTAL HOURS PER SEMESTER		120		120	240
HOURS PER WEEK (18-week semester)		6.6		6.6	

Week-by-week breakdown over 12 months

Key

R	Revision for external assessment	LA	Learning aim
EXT	External assessment	IND	Induction
SA	Summative assessment		

SEMESTER 1

	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	Week 9
Unit 1	IND	LA C	LA A	LA A	LA A	LA A	LA B	LA B	LA B
Unit 2	IND	LA A	LA A	LA A	LA B	LA B	LA B	LA C	LA C

	Week 10	Week 11	Week 12	Week 13	Week 14	Week 15	Week 16	Week 17	Week 18
Unit 1	LA C	LA C	LA C	LA C	LA C	LA C	R	R	EXT
Unit 2	LA C	LA D	LA D	LA D	LA E	LA E	SA	SA	SA

Key

R	Revision for external assessment	LA	Learning aim
EXT	External assessment	IND	Induction
SA	Summative assessment		

SEMESTER 2

	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	Week 9
Unit 3	LA A	LA A	LA A	LA A	LA A	LA A	LA A	LA B	LA B
Unit 4	LA A	LA A	LA A	LA A	LA A	LA B	LA B	LA B	LA B

	Week 10	Week 11	Week 12	Week 13	Week 14	Week 15	Week 16	Week 17	Week 18
Unit 3	LA B	LA B	LA B	LA B	LA B	LA B	SA	SA	SA
Unit 4	LA B	LA B	LA C	LA C	LA C	LA C	SA	SA	SA

Sample 12-month plan – rationale

Suggestions for which units to teach in Semester 1

Semesters have been assumed to be 18 weeks, allowing for 16–17 weeks of teaching and 1 week of induction in the first semester.

Unit 1 provides an introduction to the hospitality industry and its employment opportunities. This will help to contextualise the activities undertaken in the remaining units. Learners will also gain valuable knowledge of the importance of maintaining personal and workplace standards and their role in ensuring business success.

Some of the knowledge gained in Unit 1, especially in Learning aim C1, is crucial to maintaining safe working practices in the practical environment. With this in mind, it is recommended that the content of LAC1, personal hygiene, is taught prior to commencing delivery of the remainder of the unit.

Unit 2 introduces learners to the basics of patisserie and confectionery. Learners will learn how to prepare, cook, finish and present biscuits, cakes, sponges, hot desserts and cold desserts.

The practical sessions should allow learners to prepare each of these items and should form the basis of the tutor's formative feedback to learners. Sufficient time has been allowed for the summative assessment activities; depending on the facilities in the centre, some of these weeks could be used for exam practice.

Suggestions for which units to teach in Semester 2

Units 3 and 4 are shown to run across the semester.

Unit 3 will allow the learners to continue developing their skills to produce a range of dough and pastry items. The delivery of Unit 4 across the semester will allow learners to practise planning and running a patisserie and confectionery catering event.

As in semester 1, the practical sessions should allow learners to prepare each of the dough and pastry items listed in the specification and should form the basis of the tutor's formative feedback to learners. Sufficient time has been allowed for the summative assessment activities; depending on the facilities in the centre, some of these weeks could be used for exam practice.

SECTION 2: Sample 6-month delivery plan

This plan shows how you could deliver the teaching, learning and assessment over one semester consisting of two 12-week blocks. It is intended as guidance and is not the only possible model. You can adapt it to suit your local needs.

	BLOCK 1: Weeks 1–12		BLOCK 2: Weeks 13–24		TOTAL HOURS (GLH)
	Unit no.	Classroom hours	Unit no.	Classroom hours	Classroom hours
	1	30	1	30	60
	2	30	2	30	60
	3	30	3	30	60
	4	30	4	30	60
TOTAL HOURS PER TEACHING BLOCK		120		120	240
HOURS PER WEEK excl. placement (12-week semester)		10		10	

Week-by-week breakdown over 6 months

Key

R	Revision for external assessment	LA	Learning aim
EXT	External assessment	IND	Induction
SA	Summative assessment		

BLOCK 1

	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	Week 9	Week 10	Week 11	Week 12
Unit 1	IND	LA C	LA A	LA A	LA A	LA A	LA A	LA B	LA B	LA B	LA B	LA B
Unit 2	IND	LA A	LA A	LA A	LA A	LA B	LA B	LA B	LA B	LA C	LA C	LA C
Unit 3	IND	LA A	LA A	LA A	LA A	LA A	LA A	LA A	LA A	LA A	LA A	LA B
Unit 4	IND	LA A	LA A	LA A	LA A	LA A	LA A	LA A	LA B	LA B	LA B	LA B

BLOCK 2

	Week 13	Week 14	Week 15	Week 16	Week 17	Week 18	Week 19	Week 20	Week 21	Week 22	Week 23	Week 24
Unit 1	LA C	LA C	LA C	LA C	LA C	LA C	LA C	LA C	LA C	R	R	EXT
Unit 2	LA C	LA D	LA D	LA D	LA D	LA E	LA E	LA E	LA E	SA	SA	SA
Unit 3	LA B	LA B	LA B	LA B	LA B	LA B	LA B	LA B	LA B	SA	SA	SA
Unit 4	LA B	LA B	LA B	LA C	LA C	LA C	LA C	LA C	LA C	SA	SA	SA

Sample 6-month plan – rationale

Suggestions for which units to teach in Block 1 and Block 2

It has been assumed that teaching will comprise two blocks totalling 12 weeks each, to include one week of induction in the first teaching block.

This model has assumed that each of the units will be taught across both teaching blocks.

Unit 1 provides an introduction to the hospitality industry and its employment opportunities. This will help to contextualise the activities undertaken in Units 2, 3 and 4. Learners will also gain valuable knowledge of the importance of maintaining personal and workplace standards and their role in ensuring business success.

Some of the knowledge gained in Unit 1, especially in Learning aim C1, is crucial to maintaining safe working practices in the practical environment. With this in mind, it is recommended that the content of LAC1, personal hygiene, is taught prior to commencing delivery of the remainder of the unit.

Unit 2 introduces the learner to the basics of patisserie and confectionery. Learners will learn how to prepare, cook, finish and present biscuits, cakes, sponges, hot desserts and cold desserts. Unit 3 introduces the learners to the preparation, cooking, finishing and presentation of a range of pastry and dough products.

The delivery of Unit 4 across both blocks will allow learners to practise planning and running a patisserie and confectionery catering event.

The practical sessions should allow learners to prepare each of the items listed in the specification and should form the basis of the tutor's formative feedback to the learners. Sufficient time has been allowed for the summative assessment activities; depending on the facilities in the centre, some of these weeks could be used for exam practice.