

Next generation BTEC First Diploma in Hospitality (NQF)* Sample One Year Delivery Plan

Clear unit planning and understanding of key deadlines are essential for a successful delivery programme.

We have produced a sample delivery plan showing how the next generation **BTEC First Diploma in Hospitality (NQF)** could be delivered over one year, highlighting assessment milestones and indicating where you can co-teach units.

The plan is intended to be used as guidance.

Notes/Rationale

Units 1 and 9 are externally assessed units. Assessment windows will be January and June. This model assumes that external assessment will take place in June. The units highlighted in Blue are food preparation and cooking and food related units. As teamwork is particularly important in a kitchen environment this unit fits well being taught alongside the other units. The units highlighted in green are food service and customer care orientated units and therefore benefit from being taught together. **Unit 12** can be tied very closely to **Unit 7** if desired. The Unit highlighted in yellow is a work experience unit. This unit has been planned across the academic year to allow for the development of work skills and for learner preparation for work experience. It can be taught alongside **Unit 2** or on its own.

TERM 1 September to December (see page 2 for Terms 2 and 3)

| Unit | Unit Title | Guided Learning Hours (GLH) | 01/09/2014 | 08/09/2014 | 15/09/2014 | 22/09/2014 | 29/09/2014 | 06/10/2014 | 13/10/2014 | 20/10/2014 | 27/10/2014 | 03/11/2014 | 10/11/2014 | 17/11/2014 | 24/11/2014 | 01/12/2014 | 08/12/2014 | 15/12/2014 | 22/12/2014 | 29/12/2014 | Hours | | |
|--------------|--|-----------------------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|-------|--|----|
| 1 | Introducing the Hospitality Industry - Externally Assessed Core Unit Unit | 30 | | 1 | 1 | 1 | 1 | 1 | 1 | Half-Term | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 | Holidays | | 30 | | |
| 9 | How the Hospitality Industry Contributes to Healthy Lifestyles - Externally Assessed Mandatory Unit | 30 | | 1 | 1 | 1 | 1 | 1 | 1 | | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 | | 1 | | | 30 |
| 3 | Food Safety and Health and Safety in Hospitality - Internally Assessed Mandatory Unit | 30 | | 1.5 | 1.5 | 1.5 | 1.5 | 1.5 | 1.5 | | 1.5 | 1.5 | 1.5 | 1.5 | 1.5 | 1.5 | 1.5 | 1.5 | | 1.5 | | | 30 |
| 6 | Planning, Preparing, Cooking and Finishing Food - Internally Assessed Group A Specialist Unit (prerequisite to Unit 13) | 30 | | 3 | 3 | 3 | 3 | 3 | 3 | | 3 | 3 | 3 | 3 | 3 | PA | PA | | | | | | 30 |
| 13 | Contemporary World Food Cooking Skills* - Internally Assessed Group B Specialist Unit (cannot be taught without Unit 6 prerequisite) | 60 | | | | | | | | | | | | | | | | | | 3 | | | 60 |
| 14 | Teamwork in Hospitality - Internally Assessed Mandatory Unit | 60 | | 2 | 2 | 2 | 2 | 2 | 2 | | 2 | 2 | 2 | 2 | 2 | PA | PA | 2 | | | | | 60 |
| 2 | Working in the Hospitality Industry - Internally Assessed Core Unit | 30 | | 2 | 2 | 2 | 2 | 2 | 2 | | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | | 2 | | | 30 |
| 7 | Food and Beverage Service in the Hospitality Industry - Internally Assessed Group A Specialist Unit | 30 | | 2 | 2 | 2 | 2 | 2 | 2 | | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | | 2 | | | 30 |
| 12 | Planning and Running a Hospitality Event - Internally Assessed Specialist Group B Unit | 60 | | | | | | | | | | | | | | | | | | | | | 60 |
| 18 | Delivering the Hospitality Customer Experience - Internally Assessed Core Unit | 60 | | 2 | 2 | 2 | 2 | 2 | 2 | | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | | 2 | | | 60 |
| 20 | Work Experience in Hospitality* - Internally Assessed Specialist Group B Unit | 60 | | 1 | 1 | 1 | 1 | 1 | 1 | | 1 | 1 | 1 | 1 | 1 | 1 | 1 | 1 | | 1 | | | 60 |
| Hours | | 480 | | 15.5 | 15.5 | 15.5 | 15.5 | 15.5 | 15.5 | | | 15.5 | 15.5 | 15.5 | 15.5 | 15.5 | 15.5 | 10.5 | | 15.5 | | | |
| Week | | | 1 | 2 | 3 | 4 | 5 | 6 | 7 | | 8 | 9 | 10 | 11 | 12 | 13 | 14 | 15 | | | | | |

* The full title of this qualification is Pearson BTEC Level 1/Level 2 First Diploma in Hospitality.

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| Unit | Unit Title | Guided Learning Hours (GLH) | TERM 2 January to March (see page 1 for Term 1) | | | | | | | | | | | | | | TERM 3 April to June (see page 1 for Term 1) | | | | | | | Hours | | | | | | | | |
|--------------|--|-----------------------------|---|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|--|------------|------------|------------|------------|------------|------------|-------|------------|------------|------------|------------|------------|--|----|----|
| | | | 05/01/2015 | 12/01/2015 | 19/01/2015 | 26/01/2015 | 02/02/2015 | 09/02/2015 | 16/02/2015 | 23/02/2015 | 02/03/2015 | 09/03/2015 | 16/03/2015 | 23/03/2015 | 30/03/2015 | 06/04/2015 | 13/04/2015 | 20/04/2015 | 27/04/2015 | 04/05/2015 | 11/05/2015 | 18/05/2015 | 25/05/2015 | | 01/06/2015 | 08/06/2015 | 15/06/2015 | 22/06/2015 | 29/06/2015 | | | |
| 1 | Introducing the Hospitality Industry - Externally Assessed Core Unit Unit | 30 | 1 | 1 | 1 | 1 | 1 | 1 | Half-Term | 1 | 1 | 1 | 1 | 1 | 1 | Holidays | 1 | 1 | 1 | 1 | R | Half-Term | R | R | E | | | | 30 | | | |
| 9 | How the Hospitality Industry Contributes to Healthy Lifestyles - Externally Assessed Mandatory Unit | 30 | 1 | 1 | 1 | 1 | 1 | 1 | | 1 | 1 | 1 | 1 | 1 | 1 | | 1 | 1 | 1 | 1 | R | | R | R | E | | | | 30 | | | |
| 3 | Food Safety and Health and Safety in Hospitality - Internally Assessed Mandatory Unit | 30 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | 30 | |
| 6 | Planning, Preparing, Cooking and Finishing Food - Internally Assessed Group A Specialist Unit (prerequisite to Unit 13) | 30 | 1.5 | 1.5 | 1.5 | 1.5 | 1.5 | 1.5 | | | | | | | | | | | | | | | | | | | | | | | 30 | |
| 13 | Contemporary World Food Cooking Skills* - Internally Assessed Group B Specialist Unit (cannot be taught without Unit 6 prerequisite) | 60 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | 60 | |
| 14 | Teamwork in Hospitality - Internally Assessed Mandatory Unit | 60 | 3 | 3 | 3 | 3 | 3 | 3 | | 3 | 3 | 3 | 3 | 4 | 3.5 | | 3 | 3 | 3 | 3 | 3 | | 3 | PA | PA | | | | | | | 60 |
| 2 | Working in the Hospitality Industry - Internally Assessed Core Unit | 30 | 2 | 2 | 2 | 2 | 2 | 2 | | 2 | 2 | 2 | 2 | 2 | 2 | | 2 | 2 | 2 | 2 | 2 | | 2 | PA | PA | | | | | | | 30 |
| 7 | Food and Beverage Service in the Hospitality Industry - Internally Assessed Group A Specialist Unit | 30 | 1 | 1 | 1 | 1 | PA | PA | | | | | | | | | | | | | | | | | | | | | | | 30 | |
| 12 | Planning and Running a Hospitality Event - Internally Assessed Specialist Group B Unit | 60 | 1.5 | 1.5 | 1.5 | 1.5 | PA | PA | | | | | | | | | | | | | | | | | | | | | | | 60 | |
| 18 | Delivering the Hospitality Customer Experience - Internally Assessed Core Unit | 60 | 1.5 | 1.5 | 1.5 | 1.5 | 1.5 | 1.5 | | 3 | 3 | 3 | 3 | 5 | 5 | | 5 | 5 | 5 | 5 | 5 | | 5 | PA | | | | | | | | 60 |
| 20 | Work Experience in Hospitality* - Internally Assessed Specialist Group B Unit | 60 | | | | | | | | | | | | | | | | | | | | | | | | | | 60 | | | | |
| Hours | | 480 | 15.5 | 15.5 | 15.5 | 15.5 | 13 | 13 | 13 | 13 | 13 | 13 | 14 | 13.5 | 15 | 15 | 15 | 15 | 13 | 12 | 0 | 0 | 15.5 | 15.5 | 487 | | | | | | | |
| Week | | | 16 | 17 | 18 | 19 | 20 | 21 | 22 | 23 | 24 | 25 | 26 | 27 | 28 | 29 | 30 | 31 | 32 | 33 | 34 | 35 | 36 | 37 | | | | | | | | |

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