

**Café long term plan**

**City & Guilds NVQ 7131-03 & 7132-06 programmes followed including the following units:-**

<b>Term</b>	<b>Topic level 1</b>	<b>Objectives</b>	<b>Topic level 2</b>	<b>Objectives</b>
Spring	Unit 101, 104,	101.Maintain a safe hygienic and secure working environment.  104.Work effectively as part of a hospitality team.  Complete food hygiene certificate.	101,104 203	101.Maintain a safe hygienic and secure working environment.  104.Work effectively as part of a hospitality  203 Maintain food safety when storing, preparing and cooking food
Spring 2	Unit 203	203 Maintain food safety when storing, preparing and cooking food. Food hygiene certificate	Unit 201	Give customers a positive impression of yourself and your organisation

Autumn	Unit 115,116	<p>Completion of Underpinning Knowledge Questions 101,104,203</p> <p>115 Prepare vegetables.</p> <p>116 Prepare and finish simple salad and fruit dishes.</p>	Unit 271, 272	<p>Completion of UPKQ 201</p> <p>271 Complete kitchen documentation</p> <p>272 Set up and close kitchen</p>
Autumn 2	Unit 117,118	<p>Completion of UPKQ 115,116</p> <p>117. Prepare hot and cold sandwiches.</p> <p>118 Cook vegetables.</p>	Unit 282, 287	<p>Completion of UPKQ 271, 272</p> <p>282 Produce basic meat dishes</p> <p>287 Produce basic hot sauces</p>
Summer	Unit 120	<p>Completion of UPKQ 117, 118</p> <p>120 Prepare and cook meat and poultry.</p>	Units 291, 143	<p>Completion of UPKQ 282, 287</p> <p>291 Produce basic pastry products</p>

				143 produce basic egg dishes
Summer 2	Completion of any outstanding unfinished units and UPKQ's	Completion of UPKQ 120	Completion of any outstanding unfinished units and UPKQ's	Completion of UPKQ 291.143.

Students working towards and completion of objectives and units will depend on menu choices and day of the week they attend **but always incorporate units 101, 104 & 203 every term.**