

Curriculum Map
HC2D6 - VTCT Level 2 Diploma in Professional Cookery (603/0191/0)

	Autumn		Spring		Summer	
	1	2	1	2	1	2
P16 VTCT Level 2 Diploma in Professional Cookery (603/0191/0)	UHC50M – The catering and hospitality industry UHC70M – Food safety and hygiene in the kitchen UHC52M – Planning and preparing for service	UHC60M – Poultry UHC62M – Vegetables and vegetable dishes UHC63M – Stock and soups	Exam week 17/01/2022 – 21/01/2022 Paper 1 UHC54M – Menu planning and costing UHC59M – Meat and offal UHC64M – Desserts UHC65M – Farinaceous and egg dishes	UHC61M – Fish and shellfish UHC66M – Pastry and bakery products UHC67M – Biscuits, cakes and sponges Exam week 21/03/2022 – 25/03/2022 Paper 1 and 2	Graded practical assessments UHC52M – Planning and preparing for service UHC60M – Poultry UHC62M – Vegetables and vegetable dishes UHC63M – Stock and soups Graded practical assessments UHC65M – Farinaceous and egg dishes UHC61M – Fish and shellfish UHC66M – Pastry and bakery products UHC67M – Biscuits, cakes and sponges	Exam week 06/06/2022 – 10/06/2022 Paper 1 and 2 Graded practical assessments UHC54M – Menu planning and costing UHC59M – Meat and offal UHC64M – Desserts Synoptic practical exam