

COURSE INFORMATION FOR LEVEL ACHIEVEMENT STANDARDS

This is to be completed for School documentation purposes

SUBJECT: Year 12 Bakery 2008

Standard no	Version	Title	Assessment	Credits	Authenticity	Re-assessment	Moderation (assessment)	Moderation (task)	Assessment date
497	6	Protect Health & Safety in the Workplace	Internal	1	Yes		H.S.I	Written	Week 4 Term 2
167	4	Protect Food Safety Methods in a Food Business	Internal	4	Yes		H.S.I	Written & Practical	Week 9 Term 1 Week 2 Term 2
14702		Prepare & Weigh Ingredients for White Bread Doughs Manually	Internal	4	Yes		Crop & Food	Written & Practical	Term 2 Week 6
14721		Prepare & Apply Icings & Glazes to Bakery Products	Internal	6	Yes		Crop & Food	Practical	Week 5 Term 3
14722		Prepare & Decorate Bakery Products Manually	Internal	6	Yes		Crop & Food	Practical	Week 6 Term 3
14723		Prepare & Apply Toppings to Bakery Products	Internal	6	Yes		Crop & Food	Practical	Week 9 Term 3
14724		Prepare & Apply Fillings to Bakery Products Manually	Internal	6	Yes		Crop & Food	Practical	Week 3 Term 4
14728		Form & Cut Pastry Doughs	Internal	6	Yes		Crop & Food	Practical	Week 5 Term 4
			Total	39					