

Module specification

1. Factual information			
Module title	F&N 3.1 Celebration Cookery		
Module tutor	Penny Lukins and Jenny Tang	Level	Third year
Module type	Taught	Credit value	N/A
Mode of delivery	67% face to face, 33% online teaching		
Notional learning hours	14 hours face to face 7 hours online		

2. Rationale for the module and its links with other modules	
<p>This unit builds on all of the previous units with a focus on preparing food for celebrations.</p> <p>We look at cooking for picnics, BBQs, birthdays, Christmas and other celebrations. In this unit students are encouraged to use their skills and creativity to cook for the Norland Bake-off.</p> <p>During the practical sessions, alongside the compulsory recipes, students have a wide selection of optional recipes to extend their skills and techniques.</p> <p>Each practical session is underpinned during the online lectures.</p>	

3. Aims of the module	
<p>To build on existing skills and explore decorative and creative cookery skills.</p> <p>To understand the importance of food within celebrations and the nutritional reasons for balance, in particular in relation to sugar, fats and processed foods.</p> <p>To be able to prepare and cook for picnics and BBQs safely.</p> <p>To participate in the Norland Bake-off.</p>	

4. Prerequisite modules or specified entry requirements	
None	

5. Does the module permit compensation?	
No	

6. Learning, teaching and assessment strategy for the module	



Practical cooking
Demonstration/videos
Online theory sessions
Discussion and questioning
Self-assessment and evaluation
Quizzes and questionnaires

7. Intended learning outcomes

At the end of the module, learners will be expected to:

1. Discuss the nutritional values of food in each of the food groups, considering the importance of nutritional balance.
2. Demonstrate how to facilitate children to develop an understanding of a balanced diet.
3. Consider planning and budgeting food for a child's party.
4. Explain how you could involve your charges when cooking.
5. Reflect on and evaluate the Celebration Cookery module, suggesting areas for focus and improvement.
6. Demonstrate safe, hygienic and timely processes during preparation and cooking food for special occasions.

7a. Norland diploma programme learning outcomes met

PLO1, PLO2, PLO4, PLO5, PLO7

8. Indicative content (this should provide an overview of content over the number of weeks of module delivery)

Week 1 – Planning food for a party

Sushi, ramen and miso soup

Week 2 – Cooking for a celebration; introduction to the assessment task

Cake decoration, cupcakes, brandy snaps, stained-glass window biscuits

Week 3 – Cooking outside, BBQ and campfire cooking

Burgers, vegetable skewers, BBQ salads

Week 4 – Bake-off cooking, useful tools and equipment, organisation, storage

Bake-off cooking

Week 5 – Cooking with children



Sausage rolls (vegetarian option), jam tarts; focus on rough puff and sweet shortcrust pastry

Week 6 – Adaptations and substitutions to make some celebration recipes healthier
Swiss roll (inc. gluten free option), tray bakes, mincemeat

Week 7 – Cooking with meat, using a meat thermometer, organising various dishes
Full roast dinner

Skills required for celebration cookery. Sushi, jam, mincemeat, pastry, baking, cake decoration, icing using chocolate, piping skills, BBQ cooking and roasting.
Creating an entry to the Great Norland Bake-off.
Safe and hygienic meat cooking and using a meat thermometer.
The greater understanding of nutritional balance, health issues connected with imbalance and the importance of moderation and variety.
Benefits of including children in food preparation and food choice.
Planning and budgeting for the food for a children's party.

Recipes are a guide and can vary to manage ingredient availability, student suggestions, programme improvement and further choice options.

9. Assessment strategy, assessment methods, their relative weightings and mapping to module learning outcomes

Assessment rationale

Planning a party and making a show-stopper cake is one of the highlights of your nanny role. It is important to be able to plan and cater effectively for a group of children. In this assessment, we also want you to reflect on the benefits of involving the children with the cooking and how you can support them with an understanding about what they are eating.

Assessment tasks	Weighting	Week submitted	Grading (pass/fail/%)	Module learning outcomes the assessment task maps to
<p>001: Practical skills assessment: Safe and hygienic practice while cooking using techniques in session</p> <p>Students are assessed during the practical session on safe, accurate and hygienic processes, organisation and tidiness. A short self-reflection is completed at the end of the session and the written feedback on this is given within the 002 assessment uploaded to Turnitin.</p>	50%	6	Pass/Merit/ Distinction	LO6
<p>002: Written assessment task and reflection</p> <p>Plan and budget for ten children attending a five-year-old's birthday party. Include recipes for one savoury and one sweet dish. Explain the importance of limiting certain food groups and suggest how this can be explained to children. Consider how charges can be involved in the preparation of the party food. Create an entry for the Great Norland Bake-off showcasing your celebration cookery skills. Reflect on and evaluate the trimester's cookery.</p> <p>Word count: 2,500 words with pictures; recipes are not included in the word count.</p>	50%	7	Pass/Merit/ Distinction	LO1, LO2, LO3, LO4, LO5

10. Teaching staff associated with the module
Name and contact details
Penny Lukins, penny.lukins@norland.ac.uk
Jenny Tang, jenny.tang@norland.ac.uk

11. Core reading list				
Author	Year	Title	Location	Publisher
Dunn, J.	2022	<i>Jane's patisserie celebrate!</i>	London	Ebury Press
Hussain, N.	2018	<i>Nadiya's bake me a celebration story</i>	London	Hodder Children's Books
Lewis, S.	2016	<i>200 cakes and bakes</i>	London	Hamlyn

12. Other indicative text (e.g., websites)

13. List of amendments since last (re)validation		
Area amended	Details	Date Central Quality informed



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