



Module specification

1. Factual information			
Module title	F&N 3.2 Let's Celebrate		
Module tutor	Penny Bullion-Peters & Tori Eardley-Ford	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
Let's Celebrate consolidates all prior learning, emphasizing event planning, budgeting, and waste management. Includes a creative element with tasks like themed party planning. It challenges learners to integrate multiple skills—nutrition, budgeting, time management, and childcare—into practical scenarios. It reflects the multi-faceted nature of nanny roles, where creativity, resource management, and efficiency are as vital as nutritional knowledge. It links with the Diploma module ND3.3 Playful environments and also the optional degree module NC4210: A focus on sustainable practice.

3. Aims of the module
Develop students' understanding of nutrition, food hygiene, and safety in the context of planning and preparing meals for groups, including those with specific dietary needs.
Enhance students' ability to manage time effectively when balancing cooking tasks with direct childcare responsibilities.
Encourage creative and inclusive approaches to meal preparation that actively involve children in safe and meaningful ways.
Introduce principles of sustainable practice in food planning, waste reduction, and ethical sourcing.
Enable students to design and justify a themed event plan that incorporates menu development, budgeting, risk management, and family-centred planning.
Build students' practical competence and confidence through hands-on cooking challenges, including the preparation of nutritious meals, sustainable dishes, and a celebration cake.

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:

Theory

1. Demonstrate an awareness of ingredients budgeting, and food waste management
2. Assess time management cooking time vs hands on childcare
3. Propose how children can be involved in preparing their meals safely.
4. Construct and justify an event plan

Practical

1. Demonstrate safe, hygienic processes during preparation and cooking of meals for families
2. Adapt recipes to accommodate various requirements including sustainable dishes
3. Prepare a variety of nutritious dishes for events, including a 'Bake Off' style cake.
4. Demonstrate efficient time management in the kitchen

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)

Theory:

- Planning / Event food safety considerations/ Assessment details
- Budgeting
- Involving Children in planning/cooking
- Sustainability/ Assessment Recap
- Open Session – Bake Off/Birthday Cake planning / NQN Q&A

- Open Session – NQN Q&A

Theory Assessment: 5th Birthday Party. Plan a themed lunch party menu including food costings, prep timings, storage, and service for a party for your charge and 10 friends. Which include, 1 vegan, 2 vegetarians, and 1 dairy allergy. Justify your choices in terms of nutrition, food hygiene, food safety, visual appeal. Pick a season and incorporate this in your answer. Include children's involvement, contingency planning, invites, risk assessment and activities.

Practical

- Party Platter (savoury): Sausage rolls, Cheese and chive stars, Veg Cuts and sour cream dip
- Party Platter (sweet): Curd tarts, Meringue kisses, Party rings, Fruit cuts and choc dip
- Focus on child involvement – pizzas
- Creating sustainable dishes from staples and scraps – Ready, Steady, Cook - savoury
- Bake Off Cooking – Theme - 5-year-olds Birthday Cake. (Friday Optional Entry to Bake-of judging)
- Creating sustainable dishes from staples and scraps – Ready, Steady, Cook- sweet

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

The assessment strategy for this module has been designed to reflect real-world tasks and expectations of childcare professionals, particularly Newly Qualified Nannies (NQNs) and early years practitioners. The assessment integrates both theoretical planning and practical execution, ensuring that students can apply their knowledge in meaningful, practice-based contexts.

Assessment task	Weighting	Trimester submitted	Grading (pass/fail/%)	Module learning outcomes the assessment task maps to

<p>001: Practical skills, planning and theory assessment:</p> <p>Planning: Plan a themed lunch party menu including food costings, prep timings, storage, and service for a party for your charge and 10 friends. Which include, 1 vegan, 2 vegetarians, and 1 dairy allergy.</p> <p>Practical skills:. Bake Off Cooking – Theme - 5-year-olds Birthday Cake.</p> <p>Theory: The party plan will explore food safety, where children can be involved, dealing with allergies and intolerances.</p> <p>The feedback from the above will be presented as evidence to Turnitin, alongside the plan and picture of the finished dish.</p>	100%	T2	Pass/Refer/ Fail	LO1, LO2, LO3, LO4, LO5
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10. Teaching staff associated with the module
Name and contact details
Penny Bullion-Peters Penny.Bullion-Peters@norland.ac.uk
Tori Eardley-Ford tori.eardley-ford@norland.ac.uk

11. Core reading list				
Author	Year	Title	Location	Publisher
More, J.	2021	Infant, Child and Adolescent Nutrition. A Practical Handbook 2nd Ed.	GB	CRC Press

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

Public Health England (no date) *Start for life*. Available at: [Start for Life \(www.nhs.uk\)](http://www.nhs.uk) (Accessed: 14 May 2023).

British Nutritional Foundation (no date) Nutrition for Children. Available at: <https://www.nutrition.org.uk/nutrition-for/children/> (Accessed: 24 February 2025)

13. List of amendments since last (re)validation

Area amended	Details	Date Central Quality informed
Section 1	Change unit leader to Penny Bullion-Peters	20/03/2025
Section 10	Change teaching staff to remove former staff no longer working at Norland and include Penny Bullion-Peters	20/03/2025
Section 7	Learning outcomes updated	24/07/2025
Section 9	Assessment rationale updated & written submission removed.	24/07/2025



Document Control Information	
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