

Chapter Nº	Topic	i-ACT/i-Practice	Module
1	Legislation D/601/6980 F/601/4218 Level 2	Aims and Objectives	
		i-ACT: Health and Safety Legislation for Food Production and Cooking	i-Ask: Important Health and Safety Legislation i-Ask: Complying with the Health and Safety at Work Act i-Check: Health and Safety Legislation i-Test: Health and Safety Legislation
		i-ACT: Consumer and Data Protection	i-Ask: The Data Protection Act 1998 i-Ask: Consumer Protection i-Check: Consumer and Data Protection i-Test: Consumer and Data Protection
		i-ACT: Food Safety	i-Ask: Food Hazards i-Ask: Hazard Analysis Critical Control Point (HACCP) i-Check: Food Safety i-Test: Food Safety
2	Food Allergies T/601/4782 Level 2	Aims and Objectives	
		i-ACT: Catering for Food Allergy Sufferers	i-Ask: Catering for Food Allergy Sufferers i-Ask: Common Examples of Allergens i-Check: Catering for Food Allergy Sufferers i-Test: Catering for Food Allergy Sufferers
		i-ACT: Allergens and Allergy Legislation	i-Ask: Introduction to Allergens and Allergies i-Ask: The 14 Main Allergens i-Check: The 14 Main Allergens i-Test: Allergens and Allergy Legislation

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3	Health and Safety in the Workplace 1Gen1 Level 2	Aims and Objectives	
		i-ACT: Uniform and Personal Hygiene	i-Ask: Reducing Illness and Infection i-Ask: Handwashing Procedure i-Ask: Clothing, Footwear and Headgear i-Ask: Importance of Handwashing i-Check: Handwashing Procedure i-Check: Uniform and Personal Hygiene i-Test: Uniform and Personal Hygiene
		i-ACT: Safety and Emergency Procedures	i-Ask: Types of Emergency and Emergency Response i-Ask: Fire Emergency i-Ask: Emergency Signs and Posters i-Check: Safety and Emergencies i-Test: Safety and Emergencies
		i-ACT: Manual Handling	i-Ask: Manual Handling Legislation i-Ask: Lifting and Carrying i-Check: Manual Handling i-Test: Manual Handling
		i-ACT: Risks and Hazards	i-Ask: Hazards in the Workplace i-Ask: Good Working Practices and Risk Assessment i-Ask: Reporting Risks and Hazards i-Check: Risks and Hazards i-Test: Risks and Hazards i-Test: Hazards in the Workplace

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4	Teamwork 1Gen4 Level 2	i-ACT: Teamwork Introduction	i-Ask: Teamwork and Effective Communication i-Ask: Principles of Teamwork and Team Organisation i-Ask: Self Development i-Check: Teamwork i-Test: Teamwork
5	Maintaining Food Safety When Storing, Preparing and Cooking Food D/601/6980 Level 2	Aims and Objectives	
		i-ACT: Personal Hygiene and Food Safety	i-Ask: Main Hazards Affecting Food i-Ask: Control Measures i-Ask: Managing Food Safety Hazards i-Check: Managing Food Safety Hazards i-Check: Food Hazards and HACCP Requirements i-Check: Food Safety Control Measures i-Test: Food Safety
		i-ACT: Maintain Personal Hygiene	i-Ask: Hand Hygiene i-Ask: Protective Clothing i-Ask: Illness and Infection i-Check: Illness and Infection i-Test: Personal Hygiene i-Test: Protective Clothing i-Test: Personal Hygiene and Food Safety
		i-Practice: Storing Food	i-Practice: Storing Food – Part 1 i-Practice: Storing Food (Assessment) – Part 1 i-Practice: Storing Food – Part 2 i-Practice: Storing Food (Assessment) – Part 2
		i-Practice: Maintaining Personal Hygiene	i-Practice: Personal Hygiene i-Practice: Personal Hygiene (Assessment) i-Practice: Handwashing i-Practice: Handwashing (Assessment)

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6	Contributing to Kitchen Control and Efficiency L/601/4996 L/601/5372 J/601/4768 A/601/4766 Level 2	Aims and Objectives	
		i-ACT: Set Up and Close Kitchen	i-Ask: Setting Up the Kitchen i-Ask: Closing the Kitchen i-Check: Setting Up and Closing the Kitchen i-Test: Setting Up and Closing the Kitchen
		i-ACT: Kitchen Documentation	i-Ask: The Documents i-Ask: Completing the Documents i-Check: The Documents i-Check: Completing the Documents i-Test: Kitchen Documentation
		i-ACT: Controlling Food Resources in the Kitchen	i-Ask: Impact of Wastage and Importance of Organisation i-Ask: Portion Control and Stock Management i-Check: Impact of Wastage and Importance of Organisation i-Check: Portion Control and Stock Management i-Test: Controlling Food Resources in the Kitchen
		i-ACT: Maintain an Efficient Use of the Kitchen Resources	i-Ask: Waste and Its Impact i-Ask: Waste Reduction and Disposal i-Check: Waste and Its Impact i-Check: Waste Reduction and Disposal i-Test: Controlling Food Resources in the Kitchen
		i-ACT: Contributing to Kitchen Control and Efficiency	i-Ask: Recycling i-Check: Recycling i-Test: Recycling

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6	Contributing to Kitchen Control and Efficiency L/601/4996 L/601/5372 J/601/4768 A/601/4766 Level 2	i-Practice: Stock Rotation	i-Practice: Preparing for New Stock Arrival, Rotation of Dry Goods i-Practice: Preparing for New Stock Arrival, Rotation of Dry Goods (Assessment) i-Practice: Rotation of Refrigerated Goods i-Practice: Rotation of Refrigerated Goods (Assessment) i-Practice: Rotation of Frozen Goods i-Practice: Rotation of Frozen Goods (Assessment) i-Practice: Rotation of High Risk Allergenic Goods i-Practice: Rotation of High Risk Allergenic Goods (Assessment)
		i-Practice: Set Up Prior to Service	i-Practice: Checking Kitchen Setup and Equipment i-Practice: Checking Kitchen Setup and Equipment (Assessment) i-Practice: Preparing Ingredients Before the Service i-Practice: Preparing Ingredients Before the Service (Assessment)
		i-Practice: Clearing the Work Area After Service	i-Practice: Clearing Food and Equipment After Service i-Practice: Clearing Food and Equipment After Service (Assessment) i-Practice: Clearing the Work Area After Service i-Practice: Clearing the Work Area After Service (Assessment)
7	Maintain and Deal with Customer Payments 2Gen12 Level 2	Aims and Objectives	
		i-ACT: Taking Payments	i-Ask: Payment Types and Processing Payments i-Ask: Preparing the Payment Point i-Ask: Payment Consumables and Security Measures i-Check: Preparing for Taking Payments and Payment Types i-Check: Taking Payments i-Test: Taking Payments

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7	Maintain and Deal with Customer Payments 2Gen12 Level 2	i-Practice: Preparing Payment Point	i-Practice: Preparing Payment Point i-Practice: Preparing Payment Point (Assessment)
		i-Practice: Taking Cash Payments	i-Practice: Taking Cash Payments i-Practice: Taking Cash Payments (Assessment)
		i-Practice: Taking Card Payments	i-Practice: Taking Card Payments i-Practice: Taking Card Payments (Assessment)
		i-Practice: Taking Card Payments	i-Practice: Taking Card Payments i-Practice: Taking Card Payments (Assessment)
		i-Practice: Taking Contactless Payments	i-Practice: Taking Contactless Payments i-Practice: Taking Contactless Payments (Assessment)
8	Produce Basic Hot Sauces F/601/7328 Level 2	Aims and Objectives	
		i-ACT: Produce Basic Hot Sauces	i-Ask: Types of Hot Sauces i-Ask: Hot Sauce Thickening Agents and Techniques i-Ask: Preparing and Storing Hot Sauces i-Check: Preparing Hot Sauces i-Test: Preparing Basic Hot Sauces i-Test: Produce Basic Hot Sauces
		i-Practice: White Sauce	i-Practice: Preparing for Making White Sauce i-Practice: Preparing for Making White Sauce (Assessment) i-Practice: Making White Sauce i-Practice: Making White Sauce (Assessment) i-Practice: Storing White Sauce and Clearing Up i-Practice: Storing White Sauce and Clearing Up (Assessment)

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8	Produce Basic Hot Sauces F/601/7328 Level 2	i-Practice: Beef Brown Sauce	i-Practice: Preparing for Making Beef Brown Sauce i-Practice: Preparing for Making Beef Brown Sauce (Assessment) i-Practice: Making Beef Brown Sauce. Part 1 i-Practice: Making Beef Brown Sauce. Part 1 (Assessment) i-Practice: Making Beef Brown Sauce. Part 2 i-Practice: Making Beef Brown Sauce. Part 2 (Assessment) i-Practice: Storing Beef Brown Sauce and Clearing Up i-Practice: Storing Beef Brown Sauce and Clearing Up (Assessment)
		i-Practice: Tomato Based Sauce	i-Practice: Preparing for Making Tomato Based Sauce i-Practice: Preparing for Making Tomato Based Sauce (Assessment) i-Practice: Making Tomato Based Sauce i-Practice: Making Tomato Based Sauce (Assessment) i-Practice: Storing Tomato Based Sauce and Clearing Up i-Practice: Storing Tomato Based Sauce and Clearing Up (Assessment)
		i-Practice: Veal Veloute Sauce	i-Practice: Preparing for Making Veal Veloute Sauce i-Practice: Preparing for Making Veal Veloute Sauce (Assessment) i-Practice: Making Veal Veloute Sauce i-Practice: Making Veal Veloute Sauce (Assessment) i-Practice: Storing Veal Veloute Sauce and Clearing Up i-Practice: Storing Veal Veloute Sauce and Clearing Up (Assessment)

Chapter N°	Topic	i-ACT/i-Practice	Module
9	Produce Basic Fish Dishes H/601/4938 Level 2	Aims and Objectives	
		i-ACT: Produce Basic Fish Dishes	i-Ask: Fish Types and Quality Checks i-Ask: Cooking Methods for Basic Fish Dishes i-Ask: Food Safety in Basic Fish Dishes i-Check: Selecting Fish for Basic Fish Dishes i-Check: Cooking Basic Fish Dishes i-Test: Producing Basic Fish Dishes
		i-Practice: Deep Frying Fish	i-Practice: Deep Fried Fish in Batter with Vegetables, Salad and Sweet Potatoes i-Practice: Deep Fried Fish in Batter with Vegetables, Salad and Sweet Potatoes (Assessment) i-Practice: Deep Fried Fish in Breadcrumbs with Vegetables, Salad and Sweet Potatoes i-Practice: Deep Fried Fish in Breadcrumbs with Vegetables, Salad and Sweet Potatoes (Assessment)
		i-Practice: Shallow Frying Fish	i-Practice: Shallow Frying Fish with Vegetables, Salad and Sweet Potatoes i-Practice: Shallow Frying Fish with Vegetables, Salad and Sweet Potatoes (Assessment)
		i-Practice: Grilling Fish	i-Practice: Grilled Fish Stuffed with Lemon and Herbs i-Practice: Grilled Fish Stuffed with Lemon and Herbs (Assessment) i-Practice: Chargrilled Fish with Fresh Salad and Tartare Sauce i-Practice: Chargrilled Fish with Fresh Salad and Tartare Sauce (Assessment)
		i-Practice: Boiling Fish	i-Practice: Boiled Fish with Steamed Vegetables, Fresh Leaf Salad, Lemon Butter and Herbs i-Practice: Boiled Fish with Steamed Vegetables, Fresh Leaf Salad, Lemon Butter and Herbs (Assessment)

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9	Produce Basic Fish Dishes H/601/4938 Level 2	i-Practice: Steaming Fish	i-Practice: Steamed Fish with Sweet Chilli Sauce, a Herb Topping, and Fresh Lemon i-Practice: Steamed Fish with Sweet Chilli Sauce, a Herb Topping, and Fresh Lemon (Assessment) i-Practice: Steamed Fish with Fresh Salad, Olive Oil, Garlic and Ginger i-Practice: Steamed Fish with Fresh Salad, Olive Oil, Garlic and Ginger (Assessment)
		i-Practice: Baking Fish	i-Practice: Baked Fish with Fresh Herbs, Roasted Potatoes and Tartar Sauce i-Practice: Baked Fish with Fresh Herbs, Roasted Potatoes and Tartar Sauce (Assessment)
		i-Practice: Microwaving Fish	i-Practice: Microwaving Fish to Serve with Hollandaise Sauce and a Herb Topping i-Practice: Microwaving Fish to Serve with Hollandaise Sauce and a Herb Topping (Assessment)
10	Produce Basic Meat Dishes H/601/4941 Level 2	Aims and Objectives	
		i-ACT: Produce Basic Meat Dishes	i-Ask: Meat Overview i-Ask: Equipment Requirements i-Ask: Beef Cuts i-Ask: Lamb Cuts i-Ask: Pork Cuts i-Ask: Cooking Different Types of Meat i-Check: Quality Check for Basic Meat Dishes i-Check: Meat Cuts i-Test: Quality Inspection
		i-Practice: Producing Stir-Fried Beef with Rice Noodles and Vegetables	i-Practice: Producing Stir-Fried Beef with Rice Noodles and Vegetables i-Practice: Producing Stir-Fried Beef with Rice Noodles and Vegetables (Assessment)

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10	Produce Basic Meat Dishes H/601/4941 Level 2	i-Practice: Producing Shallow Fried Pork Medallions with New Potatoes and Vegetables	i-Practice: Producing Shallow Fried Pork Medallions with New Potatoes and Vegetables i-Practice: Producing Shallow Fried Pork Medallions with New Potatoes and Vegetables (Assessment)
		i-Practice: Producing Grilled Steak with Quinoa Salad	i-Practice: Producing Grilled Steak with Quinoa Salad i-Practice: Producing Grilled Steak with Quinoa Salad (Assessment)
		i-Practice: Producing a Boiled Gammon Joint with Mashed Potatoes	i-Practice: Producing a Boiled Gammon Joint with Mashed Potatoes i-Practice: Producing a Boiled Gammon Joint with Mashed Potatoes (Assessment)
		i-Practice: Producing Steamed Pork Tenderloin Fillet with Roasted Vegetables	i-Practice: Producing Steamed Pork Tenderloin Fillet with Roasted Vegetables i-Practice: Producing Steamed Pork Tenderloin Fillet with Roasted Vegetables (Assesment)
		i-Practice: Producing Steak on the Griddling Pan with Wilted Spinach	i-Practice: Producing Steak on the Griddling Pan with Wilted Spinach i-Practice: Producing Steak on the Griddling Pan with Wilted Spinach (Assessment)
		i-Practice: Producing Meat and Vegetable Stew	i-Practice: Producing Meat and Vegetable Stew i-Practice: Producing Meat and Vegetable Stew (Assessment)
		i-Practice: Producing Braised Meat with Vegetables	i-Practice: Producing Braised Meat with Vegetables i-Practice: Producing Braised Meat with Vegetables (Assessment)

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10	Produce Basic Meat Dishes H/601/4941 Level 2	i-Practice: Baking Meat Lasagne	i-Practice: Baking Meat Lasagne i-Practice: Baking Meat Lasagne (Assessment)
		i-Practice: Producing Roasted Lamb with New Potatoes	i-Practice: Producing Roasted Lamb with New Potatoes i-Practice: Producing Roasted Lamb with New Potatoes (Assessment)
11	Produce Basic Poultry Dishes R/601/7303 Level 2	Aims and Objectives	
		i-ACT: Introduction to Poultry Dishes	i-Ask: Poultry Preparation i-Ask: Methods of Cooking Poultry i-Check: Poultry Dishes i-Test: Poultry Dishes
		i-Practice: Deep Frying Poultry Dishes	i-Practice: Producing Deep Fried Chicken with Lemon Sauce i-Practice: Producing Deep Fried Chicken with Lemon Sauce (Assessment)
		i-Practice: Shallow Frying Poultry Dishes	i-Practice: Producing Shallow Fried Chicken with Shaken Peas i-Practice: Producing Shallow Fried Chicken with Shaken Peas (Assessment)
		i-Practice: Stir Frying Poultry Dishes	i-Practice: Producing Stir Fried Chicken with Vegetable Accompaniment i-Practice: Producing Stir Fried Chicken with Vegetable Accompaniment (Assessment)
		i-Practice: Sauté Frying Poultry Dishes	i-Practice: Producing Sautéed Chicken and Vegetables i-Practice: Producing Sautéed Chicken and Vegetables (Assessment)

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11	Produce Basic Poultry Dishes R/601/7303 Level 2	i-Practice: Poaching Poultry Dishes	i-Practice: Producing Poached Chicken with Sesame Sauce i-Practice: Producing Poached Chicken with Sesame Sauce (Assessment)
		i-Practice: Griddling Poultry Dishes	i-Practice: Producing Griddled Chicken Fillets with Little Gem Lettuce and Cucumber Salad i-Practice: Producing Griddled Chicken Fillets with Little Gem Lettuce and Cucumber Salad (Assessment)
		i-Practice: Roasting Poultry Dishes	i-Practice: Producing Roasted Chicken on a Bed of Roasted Vegetables i-Practice: Producing Roasted Chicken on a Bed of Roasted Vegetables (Assessment)
		i-Practice: Grilling Poultry Dishes	i-Practice: Producing Grilled Chicken and Lemon Basil Pasta Accompaniment i-Practice: Producing Grilled Chicken and Lemon Basil Pasta Accompaniment (Assessment)
12	Produce Basic Vegetables Dishes R/601/4949 Level 2	Aims and Objectives	
		i-ACT: Produce Basic Vegetable Dishes	i-Ask: Vegetable Varieties and Their Quality Points i-Ask: Vegetable Cooking Tools and Equipment and Healthy Diet Considerations i-Ask: Cooking Methods for Preparing Vegetable Dishes i-Check: Vegetable Varieties and Healthy Eating i-Test: Produce Basic Vegetable Dishes
		i-Practice: Cooking Methods of Vegetables – Deep Frying	i-Practice: Deep Frying Vegetables and Mushrooms i-Practice: Deep Frying Vegetables and Mushrooms (Assessment)

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12	Produce Basic Vegetables Dishes R/601/4949 Level 2	i-Practice: Cooking Methods of Vegetable Dishes	i-Practice: Vegetable Omelette with Shallow Fried Vegetables i-Practice: Vegetable Omelette with Shallow Fried Vegetables (Assessment)
		i-Practice: Cooking Methods of Vegetables – Stir Frying	i-Practice: Stir Frying Vegetables with Rice Noodles i-Practice: Stir Frying Vegetables with Rice Noodles (Assessment)
		i-Practice: Cooking Methods of Vegetables – Grilling	i-Practice: Grilling Vegetable Kebabs i-Practice: Grilling Vegetable Kebabs (Assessment)
		i-Practice: Cooking Methods of Vegetables – Baking Vegetables	i-Practice: Baking Vegetables i-Practice: Baking Vegetables (Assessment)
		i-Practice: Cooking Methods of Vegetables – Roasting	i-Practice: Cooking Honey Drizzled Roast Vegetables i-Practice: Cooking Honey Drizzled Roast Vegetables (Assessment)
		i-Practice: Cooking Methods of Vegetables – Boiling	i-Practice: Boiling and Mashing Potatoes i-Practice: Boiling and Mashing Potatoes (Assessment)
		i-Practice: Cooking Methods of Vegetables – Stir Frying	i-Practice: Stir-Fry with Blanched Vegetables i-Practice: Stir-Fry with Blanched Vegetables (Assessment)
		i-Practice: Cooking Methods of Vegetables – Steaming	i-Practice: Steaming Vegetables with a Convection Steamer i-Practice: Steaming Vegetables with a Convection Steamer (Assessment)

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12	Produce Basic Vegetables Dishes R/601/4949 Level 2	i-Practice: Baking Meat Lasagne	i-Practice: Steaming Vegetables on a Stove i-Practice: Steaming Vegetables on a Stove (Assessment) i-Practice: Using Steamed Vegetables in a Recipe i-Practice: Using Steamed Vegetables in a Recipe (Assessment)
		i-Practice: Cooking Methods of Vegetables – Microwaving	i-Practice: Prepare a Curry Dish, Incorporating the Microwaving Technique i-Practice: Prepare a Curry Dish, Incorporating the Microwaving Technique (Assessment)
13	Produce Basic Pasta Dishes F/601/7331 Level 2	Aims and Objectives	
		i-ACT: Produce Basic Pasta Dishes	i-Ask: Identifying Different Types of Pasta i-Check: Produce Basic Pasta Dishes i-Test: Produce Basic Pasta Dishes
		i-Practice: Basic Pasta Dishes	i-Practice: Creating a Tomato Sauce Pasta by Boiling i-Practice: Creating a Tomato Sauce Pasta by Boiling (Assessment) i-Practice: Baking a Lasagne i-Practice: Baking a Lasagne (Assessment)
14	Produce Basic Bread and Dough Products F/601/4925 Level 2	Aims and Objectives	
		i-ACT: Produce Basic Bread and Dough Products	i-Ask: Types of Bread, Helpful Bread Cooking and Storing Factors i-Ask: Bread Preparation Techniques and Ways of Cooking i-Check: Understanding Bread Preparation Techniques i-Check: Identifying Bread Types and Preparation Techniques i-Test: Understanding Bread Types, Preparation Techniques and Storage Factors

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14	Produce Basic Bread and Dough Products F/601/4925 Level 2	i-Practice: Bread Dough	i-Practice: Bread Dough i-Practice: Bread Dough (Assessment)
		i-Practice: Enriched Bread	i-Practice: Enriched Bread i-Practice: Enriched Bread (Assessment)
		i-Practice: Soda Bread	i-Practice: Soda Bread i-Practice: Soda Bread (Assessment)
		i-Practice: Naan Bread	i-Practice: Naan Bread i-Practice: Naan Bread (Assessment)
15	Produce Basic Pastry Products, Cakes, Sponges and Scones F/601/4946 L/601/4934 Level 2	Aims and Objectives	
		i-ACT: Produce Basic Pastry Products	i-Ask: Types of Pastry and Pastry Cooking Factors i-Ask: Pastry Preparation Techniques i-Check: Types of Pastry and Pastry Cooking Factors i-Check: Identifying Pastry Types, Preparation Techniques and Cooking Methods i-Test: Understanding Pastry Preparation Techniques and Cooking Methods
		i-ACT: Techniques and Recipes for Creating Cakes and Scones	i-Ask: Techniques for Creating Cakes and Scones i-Ask: Recipes for Cakes and Scones i-Check: Identifying Techniques Used for Creating Cakes and Scones i-Test: Understanding Techniques and Recipes for Creating Cakes and Scones
		i-Practice: Short Pastry	i-Practice: Cooking a Quiche Lorraine – Part 1 i-Practice: Cooking a Quiche Lorraine (Assessment) – Part 1 i-Practice: Cooking a Quiche Lorraine – Part 2 i-Practice: Cooking a Quiche Lorraine (Assessment) – Part 2

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15	Produce Basic Pastry Products, Cakes, Sponges and Scones F/601/4946 L/601/4934 Level 2	i-Practice: Sweet Pastry	i-Practice: Baking an Apple Pie – Part 1 i-Practice: Baking an Apple Pie (Assessment) – Part 1 i-Practice: Baking an Apple Pie – Part 2 i-Practice: Baking an Apple Pie (Assessment) – Part 2
		i-Practice: Suet Pastry	i-Practice: Steam-Cooking a Steak and Kidney Pie i-Practice: Steam-Cooking a Steak and Kidney Pie (Assessment)
		i-Practice: Choux Pastry	i-Practice: Cooking Choux Pastry for Eclairs – Part 1 i-Practice: Cooking Choux Pastry for Eclairs (Assessment) – Part 1 i-Practice: Cooking Choux Pastry for Eclairs – Part 2 i-Practice: Cooking Choux Pastry for Eclairs (Assessment) – Part 2
		i-Practice: Puff Pastry	i-Practice: Cooking Puff Pastry for Savoury Turnovers i-Practice: Cooking Puff Pastry for Savoury Turnovers (Assessment) i-Practice: Cooking Savoury Turnovers i-Practice: Cooking Savoury Turnovers (Assessment)
		i-Practice: Convenience Pastry	i-Practice: Cooking Convenience Pastry for Raspberry Filo Tarts i-Practice: Cooking Convenience Pastry for Raspberry Filo Tarts (Assessment)
		i-Practice: Fruit Cake	i-Practice: Baking a Fruit Cake i-Practice: Baking a Fruit Cake (Assessment)
		i-Practice: Victoria Sponge	i-Practice: Baking a Victoria Sponge Cake i-Practice: Baking a Victoria Sponge Cake (Assessment)
		i-Practice: Scones	i-Practice: Baking Scones i-Practice: Baking Scones (Assessment)

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16	Produce Hot and Cold Desserts J/601/4964 Level 2	Aims and Objectives	
		i-ACT: Produce Basic Hot and Cold Desserts	i-Ask: Ingredients and Dish Requirements i-Ask: Hot and Cold Dessert Types i-Check: Dessert Preparation i-Check: Dessert Example Overview i-Test: Dessert Cooking Methods
		i-Practice: Baking a Vanilla and Nutmeg Custard	i-Practice: Baking a Vanilla and Nutmeg Custard i-Practice: Baking a Vanilla and Nutmeg Custard (Assessment)
		i-Practice: Creating Apple Fritters Using the Deep Fat-Fryer	i-Practice: Creating Apple Fritters Using the Deep Fat-Fryer i-Practice: Creating Apple Fritters Using the Deep Fat-Fryer (Assessment)
		i-Practice: Creating Fruit Pudding Using the Microwave	i-Practice: Creating Fruit Pudding Using the Microwave i-Practice: Creating Fruit Pudding Using the Microwave (Assessment)
		i-Practice: Creating a Fruit Pudding Using Steaming Technique	i-Practice: Creating a Fruit Pudding Using Steaming Technique i-Practice: Creating a Fruit Pudding Using Steaming Technique (Assessment)
17	Produce Cold Starters and Salads H/601/4955 K/601/4844 Level 2	Aims and Objectives	
		i-ACT: Preparing Cold Starters and Salads	i-Ask: Preparing Cold Starters and Salads i-Ask: Cold Starters Quality Overview i-Check: Starter Preparation Sequence i-Test: Understanding Cold Starter Preparation and Quality

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17	Produce Cold Starters and Salads H/601/4955 K/601/4844 Level 2	i-ACT: Preparing Hot and Cold Sandwiches	i-Ask: Preparing Hot and Cold Sandwiches i-Check: Preparing Hot and Cold Sandwiches i-Test: Preparing Hot and Cold Sandwiches
		i-Practice: Prepare Sandwiches and Salads	i-Practice: Creating a Tuna and Sweetcorn Wrap i-Practice: Creating a Tuna and Sweetcorn Wrap (Assessment) i-Practice: Creating a Chicken and Salad Wrap i-Practice: Creating a Chicken and Salad Wrap (Assessment) i-Practice: Cheese and Pickle Sandwiches i-Practice: Cheese and Pickle Sandwiches (Assessment) i-Practice: Mozzarella and Tomato Platter i-Practice: Mozzarella and Tomato Platter (Assessment)
		i-Practice: Preparing Cold Starters	i-Practice: Crudité Platter i-Practice: Crudité Platter (Assessment) i-Practice: Pre-Prepared Pastry Platter i-Practice: Pre-Prepared Pastry Platter (Assessment) i-Practice: Pâté and Bread i-Practice: Pâté and Bread (Assessment) i-Practice: Meat Platter i-Practice: Meat Platter (Assessment) i-Practice: Fish Platter i-Practice: Fish Platter (Assessment)

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18	Present Menu Items According to a Defined Brand Standard Y/601/4855 Level 2	i-ACT Present Menu Items According to a Defined Brand Standard	Aims and Objectives
			i-Ask: What is a Brand Standard? i-Ask: Brand Standards and Me i-Ask: Portion Control and Brand Standards i-Check: What is a Brand Standard? i-Check: Brand Standards and Me i-Test: Present Menu Items According to Brand Standard
19	Yourself and Your Organisation L/601/0933 Level 2	i-ACT: Giving Customers a Positive Impression of Yourself and Your Organisation	Aims and Objectives
			i-Ask: Giving Customers a Positive Impression of Yourself and Your Organisation i-Check: Giving Customers a Positive Impression of Yourself and Your Organisation i-Test: Giving Customers a Positive Impression of Yourself and Your Organisation
20	Produce Healthier Dishes A/601/4962 Level 2	i-ACT: Producing Healthier Dishes	Aims and Objectives
			i-Ask: Concept of a Balanced Diet i-Ask: Nutrients in Food Items i-Ask: Preparation Techniques for Healthier Dishes i-Ask: Food Labelling i-Check: Recommended Portion Sizes i-Check: Producing Healthier Dishes i-Test: Nutrients in Food