

### GCSE Catering

Dear Parent / Carer

At the beginning of the year I would like to give you information about some of the activities that your son / daughter will take part in during their GCSE course.

The two year course has been planned so that there is a variety of theory and practical lessons. Practical work will be a combination of focussed tasks, to teach skills, and more independent planning and making. The theory will support the practical and prepare students for the written examination in year 11.

Theory topics we will cover include types of establishment, job roles, health and safety, risk assessments, nutrition, menu planning, dietary needs, environmental issues, commodities, portion control and cooking methods. Students will gain an additional qualification by working through an on line course and will be awarded their basic Food Hygiene Certificate.

There are two controlled assessments

Assessment 1 – year 10 represents 20% of the final GCSE and the task set by the examination board requires students to trial dishes, research a theme and produce four dishes in a practical examination. This project will begin in March and the practical examination will take place in June / July.

Assessment 2 – Year 11 represents 40% of the final GCSE and the task set by the examination board requires students to do a more in depth project, a presentation and produce a two course meal for two in a practical examination.

In year 11 there is also a written examination representing 40% of the GCSE.

For all practical lessons students will be required to bring their own ingredients, their "chef's whites" (see attached slip) and a container suitable to take the product home in. If any lessons are missed your son / daughter will need to catch up any work missed.

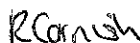
#### Homework

Your son / daughter should expect to do a minimum of one hour's homework a week which may be research, evaluation or a task linked to the theory topic at that time.

We are asking for a contribution of £15.00 during year 10. This will enable us to purchase chef's whites at a discounted price and provide items for tasting sessions during the year.

I hope your son / daughter will enjoy the course. If you have any questions please do not hesitate to contact me.

Yours sincerely



Miss R Cornish  
2<sup>nd</sup> in D&T

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GCSE Catering

Name of Student \_\_\_\_\_ Tutor Group \_\_\_\_\_

- I am / am not able to make a contribution of £15.00
- I enclose a cheque / cash

My son / daughter has an allergy to the following foods

\_\_\_\_\_

Signed \_\_\_\_\_ Parent / Carer

**GCSE CATERING - YEAR 10 ORDER FORM**

**Please return to Miss Cornish**

Name of student \_\_\_\_\_ Tutor Group  
\_\_\_\_\_

\*I am / unable to make a contribution of £15.00 towards the Whites and sundries my child will use during the next year. (Please make cheques payable to Wood Green School)

\*Please circle the size of Whites required

XS 32" - 34"

M 40" - 42"

XL 48" - 50"

S 36" - 38"

L 44" - 46"

\*My son / daughter has an allergy to the following foods

\_\_\_\_\_

Signed \_\_\_\_\_

Name \_\_\_\_\_ Parent / Guardian