

OCR Entry Level Food Studies

Dear Parent / Carer

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

The two year course has been planned so that there is a variety of theory and practical lessons. Practical work will be an opportunity to learn new skills and prepare students for independent living. The theory will support the practical and ensure they understand healthy eating.

For all practical lessons students will be required to bring in their own ingredients, their apron 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.

Assessment

There will be two short tasks set by the teacher where students will plan and make a dish of their choice and evaluate their work, each of these short tasks represents 20% of the final marks.

There is one longer task set by the examination board and students will, plan, design and make a themed dish and evaluate their work. This represents 40% of the final marks.

There is no written examination for this course.

Homework

Your son / daughter should shop for ingredients and weigh them out in preparation for practical sessions. Some written tasks will be set, but not necessarily every week.

We are asking for a contribution of £5.00 during this year. This will enable us to purchase items for tasting sessions and small quantity items such as clingfilm, seasoning, flour for rolling out etc.

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
2nd in D&T

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Name of student _____ Tutor Group _____

- I am /am not able to make a contribution of £5.00
- I enclose a cheque / cash

My son / daughter has an allergy to the following foods

Signed _____ Parent / Carer