



6<sup>th</sup> June 2017

Dear Parent / Carer

As part of the Principles of Food and Nutrition GCSE course the pupils are required to complete an assignment which includes a 3 hour practical session. The expectation is that 3 -4 dishes will be made to show the students ability to organise their time and resources.

School timetable restraints mean that the pupils only experience 1 hour sessions in class. As I am sure you appreciate these are very different requirements.

It is with this in mind that we have organised all Food students to be off timetable on Wednesday 28<sup>th</sup> June 10.00 -13.25 so that a practice practical examination can take place.

This will be an essential practice and it will be compulsory for all students in the group and therefore ingredients will need to be provided from home. We understand that this can be a financial burden for some and therefore if anyone requires help with ingredients a letter from home with a list of the ingredients needed should be with Mrs Pugh by 26<sup>th</sup> June.

In the coming weeks we will make sure that all pupils have a clear understanding of the ingredients and serving plates/dishes which will be required for the day. There is an expectation that pupils will still be in school uniform.

As usual all ingredients need to be in school refrigerators on arrival at school, labelled with the student's name.

We would like to take this opportunity to thank you for your continued support and we look forward to seeing the finished dishes.

Yours faithfully

*K Pugh T Farmer*

Mrs K Pugh and Mrs T Farmer