

Dear Parent/Guardian,

Re: GCSE Catering

We wish to let you know that the second coursework project is getting underway very soon. Pupils have already completed one assignment worth 20% of the final grade; this assignment, like the first project, will be a combination of written work and a 2 hour practical exam. This time, pupils need to put a two course meal on the table, but they need to show skill and development beyond what they did last year, so two simple dishes will not get them the marks they need. They will also need to show side dishes, sauces, vegetables, garnishes etc, and to present it beautifully. Most of the written work will be taking place in controlled conditions, and then pupils will need to write up their text at home onto a template that we will provide, and then email it in to either Mrs Haines or Mrs Parker so that we can check that the text is the same as in the controlled assessment, and so that we have a record of what work they have done so far in case work gets lost.

For each of the controlled assessments, pupils will need to arrive prepared for what they are going to write. They will also need to bring notes with them – research for the reasons for choice; recipes for the time plan and requisitions; costing, nutrition notes and tasting notes for the evaluation. For each of the controlled assessments, they can write a rough draft and email it to their teacher beforehand to make sure that they are on the right lines, and that they have missed nothing out. We really recommend that pupils do this, and few do. We suggest that they write the reasons for choice for one dish and send that, that they do a rough order for their time plan, and an evaluation for one dish, emailed in before the controlled assessment to make sure they are doing it right.

We will be talking to pupils about this before half term because we need them to do their research over the half term holiday. This can be presented as a Word document, a Power Point presentation or a Publisher document, and needs to be completed and emailed to either Mrs Haines or Mrs Parker before the mocks. Through November and the mocks period, they will have the opportunity to find some recipes that might be suitable for the exam, as there is more freedom at this stage, and try them out. They will have the opportunity to practice the dishes they have chosen in January before the practical exams themselves. We also strongly suggest that pupils practice their whole time plan through at home at least once before the date of their practical exam.

The final deadline is the 6<sup>th</sup> of March for the C group, and the 2<sup>nd</sup> of March for the two D groups. This deadline is final; no further work will be accepted after that date without extenuating circumstances. After that we will be preparing for the written exam in the summer.

Overleaf you will find a detailed breakdown of the dates that the controlled assessments and practicals will be taking place. We hope that we can rely on you to support your son or daughter in the preparation necessary for the practical exam and the controlled assessments, and if you have any questions, please don't hesitate to contact us.

Yours sincerely

Mrs L Parker

Mrs J Haines

11 D1 & 2	11 C1	Subject
21 <sup>st</sup> October	11 <sup>th</sup> October	Introduction to exam
<b>Research Homework</b>	<b>to be done over half term</b>	
9 <sup>th</sup> and 23 <sup>rd</sup> November	8 <sup>th</sup> and 17 <sup>th</sup> November	Some experimental cooking for the exams (pupils can try out some recipes that they have found here, as relevant to their brief.)
<i>Mock exams. If pupils are</i>	<i>not in an exam for their</i>	<i>double lessons, they may cook. Please see LP &amp; JHS</i>
2 <sup>nd</sup> December	9 <sup>th</sup> December	Preparation for controlled assessments
16 <sup>th</sup> December –	15 <sup>th</sup> December –	Controlled assessment – menu choice and reasons for choice
4 <sup>th</sup> January	12 <sup>th</sup> January	Controlled assessment – writing the timeplan and requisitions
13 <sup>th</sup> and 18 <sup>th</sup> of January	17 <sup>th</sup> and 26 <sup>th</sup> January	Practice cooking
27 <sup>th</sup> January	31 <sup>st</sup> January	Practical 1
1 <sup>st</sup> February	9 <sup>th</sup> February	Practical 2
10 <sup>th</sup> February	21 <sup>st</sup> February	Practical 3
22 <sup>nd</sup> February	1 <sup>st</sup> March	Controlled assessment – Evaluation
2 <sup>nd</sup> March	6 <sup>th</sup> March	Deadline