

Re : Year 11 GCSE Food and Nutrition

Dear Parent/Carer,

As you are now aware from the previous information sent home your son/daughter has started the second piece of coursework which is worth 40% of their final grade. The brief for this has been issued by the exam board and the topic is breakfast. This is a very practical based piece of coursework therefore requires a significant amount of skilful cooking, and there is also a significant amount of written work required to support these practical's. I have attached a **new** plan outlining the **deadlines** and when your son/daughter will be cooking. I have also attached a guide to assist the students which they can follow if they so wish when completing the coursework.

At least 2 hours per week should be spent doing preparation for this coursework at home. Students need to do as much work as they can at home using the template provided and then copy up in class.

As this is such a substantial part of the course please encourage your son/daughter to complete all tasks to the best of their ability.

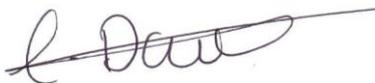
The coursework timed sessions which are outlined in the attached plan must be done in controlled exam conditions.

Practical examinations

The students are required to cook 4 products and then select 3 to make in their 3hr practical exam. The trial sessions will take place from week beginning February 5th. They will have to make one dish a week and in the third week make 2 products, so that they are ready for the practical exam in week 4. Half term will be used to write up coursework. If you have any problems purchasing ingredients for these lessons please let me know as soon as possible.

If you have any questions please do not hesitate to contact me.

Yours sincerely,



Irene Davies