



23<sup>rd</sup> February 2016

Dear Parent/Carer

### **GCSE Food Technology Practical Exam**

Your son/daughter is currently completing their GCSE Food Technology coursework. This involves a written coursework folder leading to a practical cooking exam. As students are aware, this practical cooking exam is next week (week beginning 29<sup>th</sup> February) and will be during the lesson on Tuesday or Friday, depending on the group that they are in.

Students have been informed of all of the exam requirements in advance but as students sometimes don't keep parents as informed as they should, we are contacting you to ensure they are as fully prepared as possible on the day and have the best chance of maximising their marks.

- Can you please ensure that students have the ingredients they need for cooking, or that if school are providing ingredients that they inform the department and pay for them by the end of Wednesday this week (students are aware of this). They can also bring in fancy plates, etc., to display their work for photographing.
- Students must have a recipe and work independently. If they are unsure about anything they can ask staff for help or advice before the day.
- All health and safety rules must be adhered to, including: **not** wearing blazers, or any jewellery (apart from a watch) or false nails and varnish. An apron must be worn and hair must be tied back if long.

If you have any questions, please contact the department.

Thank you for your support.

Yours sincerely

Mrs P Westerside-Downes

