



**A SPECIALIST SCIENCE SCHOOL**

Headteacher  
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# Sandhurst School

the opportunity to succeed

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15th February 2011

Dear Parent/Carer

## **GCSE Catering Practical Exam**

Last week I launched the controlled coursework lessons for the Year 10 catering group. Over the next few weeks they will be putting together their plan to cook for their catering practical exam on Monday 28th or Tuesday 29th March.

They need to cook four dishes for one of the following themes:

1. Chefs use a wide range of fruit and vegetables to add colour, flavour and texture to their menus. Using fruit and vegetables produce and serve four interesting dishes that would be popular with customers.
2. There is a wide variety of dairy products available for chefs to use. Using dairy products, produce and serve two sweet and two savoury dishes that could be included on a menu.
3. Rice and pasta are increasingly popular on restaurant menus as alternatives to potatoes. Using pasta and rice, produce and serve four colourful and interesting dishes that a chef could include on a restaurant menu.

All coursework must be completed in school under controlled conditions. However, they should bring their research and recipes with them to lessons to help them complete all the written tasks.

Students will have thirty minutes to organise their ingredients and equipment and two hours to cook. They will receive a list of tasks that they may complete during the preparation time.

All of the dishes we have cooked this year fit into one or more of the themes given by the exam board. There is no reason why students should not repeat dishes they have made already. They will receive a list from the exam board explaining the skills they are required to demonstrate.

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So how can you help? Let your child practice their dishes at home as often as possible. Time them and make sure washing up is included in the time limit.

Help them to write a time plan of how they will dovetail their dishes so they make the most of the time available e.g. If their pie is in the oven they could be preparing another dish or washing up. They can bring in the time plan and add it to their coursework.

On their exam day they will be off timetable all day, preparing, cooking, and then evaluating their dishes.

They need to present each dish garnished or decorated but do not need a table cloth or menu this time.

There will be ten students cooking each day, using both kitchens in the department. We will practice using both kitchens so they are familiar with where all the equipment can be found.

Of course the students will be nervous faced with this task, but they are all capable of achieving really good grades if they keep on at their present rate of progress!

If you have any concerns or queries please do not hesitate to contact me at the school.

Yours sincerely

Mrs L Tudor  
Assistant Subject Leader, Design & Technology

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