



# Kingsmead School



A PARTNER ACADEMY IN JOHN TAYLOR MAT

Headteacher: Mrs M Mincher, Bsc, NPQH

RESILIENT



INNOVATIVE



MINDFUL



EMPLOYABLE



## Hospitality and Catering Cooking Days Information

Dear parent/carer,

As you will be aware, your child will be undertaking the practical element of their Unit 2 coursework soon. This will involve students creating the two dishes that they have been planning towards since September. These will take place throughout **w/c Monday, 22<sup>nd</sup> January** for the entire week. Your child will have been told which day they are needed, with 9 students completing it each day. If they are unsure of their day, they need to ask their teacher.

On the day itself students need to arrive in school with all of their ingredients and go straight to C24. They need to ensure they bring all of the ingredients on their list as we will not be able to postpone their cooking slot. We do have staples such as oil, salt, pepper, etc., in school, so they do not need to bring things such as this. Their practical will begin at 8:30am and they must have cooked and presented both dishes by 1:45pm. They will have break and lunch as normal.

We are aware that this can be an expensive element of the course, so if you require support towards the purchasing of ingredients, please email [r.duckett@kingsmeadschool.net](mailto:r.duckett@kingsmeadschool.net) by **Monday, 15<sup>th</sup> January** so that an order can be placed.

If you have any questions, please contact me on the email address above.

Yours faithfully,

Mrs. R. Duckett

Teacher of Hospitality and Catering