Dear Parents/Carers.

I am writing to inform you of the plan and support, moving forward for the year 11 Hospitality & Catering group. Students have 2 units to complete:

Unit 1- The Hospitality & Catering industry, is the theory and exam component of the course. This is worth 40 % of their final grade and is completed in exam conditions lasting 1 hour and 20 minutes.

Unit 2- Hospitality and Catering in action, is the coursework element of the course where students are required to plan, cook and evaluate two dishes in assessment conditions. This is worth 60% of their grade and must be completed in 12 hours.

Find below a 16-week countdown plan which the year 11 students will follow. As you can see each component has been mapped out to enable our students to achieve the best grade possible.

There are several interventions that I would like to draw your attention to which will be vital for the students to engage in and attend.

Monday coursework support (3.30 – 4.30) Mrs Mowat (Head of the Technology department at Newark Academy) will be delivering a coursework support session every Monday to support and teach our students in addition to their timetabled lessons during the week. We strongly advise that students attend this additional support.

Saturday Masterclass (24th February 10-1.30) Mrs Mowat will deliver a masterclass practical lesson. This will enable students to practice making their chosen dishes before completing the actual practical assessment during the week commencing the 4th March.

Half term intervention- As can be seen below we will also offer a day during both half term holidays where students can work on their coursework and use the IT facilities in the school. Specific days and dates will be confirmed in due course.

Hodder Boost- online resource. All students will have access to this online platform to help support them with their coursework and exam preparation.

WJEC Revision book- All students will be issued with a revision workbook to support with their exam theory lessons and revision. This book will be used in the theory lessons.

The Final deadline for unit 2 (coursework) will be on the 29th March.

The unit 1 (external exam) will be on the 20th June.

If there are any questions in relation to the contents of this letter, please do not hesitate to leave a message at the school reception, or email me at rsmith@suthersschool.co.uk

Yours sincerely,

Mr Smith

Head of Desing Technology

Associate School Leader

16 Week Countdown- Hospitality & Catering coursework and exam

Week	Date (W/c)	Topic	Unit	Monday coursework support 3.30- 4.30	Saturday Masterclass			
1	29 th Jan	Analyse Brief – recommend 1 dish for each customer and gather nutritional information. Explain impact of cooking on nutritional value of dishes.	2	K				
2	2 nd Feb	Time plan- produce a time plan for two identified dishes. Discuss factors which effected the choice of dishes.	2					
HALF TERM intervention - students to practice dishes at home with accompaniments. Coursework support day (TBC)								
3	19 th Feb	Review time plans and work completed to date	2					
4	26 th /Feb	Review time plans and work completed to date	2	K	24 th Feb- 10-1.30			
5	4 th March	Practical Preparation, cooking and presentation. Final exam practical assessment (off timetable)	2					
6	11 th March	Evaluation of cooking techniques and assessing the production of presented dishes	2	K				
7	18 th March	Evaluating cooking techniques- review your own performance	2	K				
	25 th March	Final week to complete coursework 29th March	2	K				
Half tern								
8	15 th April	Coursework feedback &review Exam preparation & Theory	2					
9	22 nd April	Coursework feedback &review Exam preparation & Theory	2					
10	29th April	Exam preparation & Theory	1					
11	6th May	Exam preparation & Theory	1					

12	13 th May	Exam preparation & Theory	1	K	
13	20 th May	Exam preparation & Theory	1	K	
Half Terr					
14	3 rd June	Revision	1		
15	10 th May	Revision	1		
16th		Exam Thursday 20th June			