



17<sup>th</sup> September 2020

Dear Parents/Carers,

Your son/daughter has opted to study GCSE Food Preparation and Nutrition. The course places a significant emphasis on developing the ability to produce good quality food competently. This year, Students will complete their controlled test, which represents 50% of their final grade; this involves preparing two dishes under exam conditions along with the required written element. We will advise you later in the year of the date for the practical exam, along with any further guidance.

When completing the practical requirements of the Food Preparation and Nutrition course, we will be complying with all the government guidelines and ensuring that we reduce any risks surrounding Covid 19. This means that there will be a number of additional measures to both mitigate /minimise potential risks whilst still ensuring the lessons are as still as enjoyable as possible for all of our pupils.

In regards to the Food Preparation and Nutrition course, in prior years, charges may have been applied to cover the cost of ingredients provided by school. However, in the current circumstances, this is not possible and we want to minimise the sharing of ingredients and equipment as much as possible. This means that parents/carers will be required to provide ingredients for their child's practical lessons on the day in which they will need them. (If you feel that this may not be possible or if there may be an occasion when you may need school to provide your child with ingredients, please contact me at the earliest opportunity so that we may make arrangements in advance).

Pupils are asked to store their raw ingredients in the fridge as soon as they arrive in school. Please can we ask that they are clearly labelled with your child's name to enable us to identify and distribute them before the lesson starts. It is recommended that food prepared using high risk ingredients (i.e. those containing meat, fish, dairy etc.) is consumed by pupils at break or lunch or we can refrigerate this for students should they need to. If students bring dishes with these items in home, we ask you to ensure it is stored correctly at home then reheated to a temperature of 76°C or above before being consumed..

\*As we have children in school with nut allergies, we do not allow the use of any peanuts, nuts or nut based products in the Food Preparation room (e.g. pesto or Nutella). Please do not give your child any of these foods to bring into school.

Please also be aware that your child will need to remove their jumper and blazer for practical lessons. It is therefore important that they are labelled with his/ her name.

If you wish to discuss any of the above points in further detail, please feel free to contact me.

Yours faithfully,

Mrs T Jeacock

Head of Design Technology



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