



Stour Valley Community School
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www.stourvalleycommunityschool.org

Headteacher Mrs Rachel Kelly BA (Hons)

8 September 2023

Dear Parents/Carers

Re GCSE Food Preparation & Nutrition

I am very pleased that your child has opted for GCSE Food Preparation and Nutrition and I look forward to working together over the next two years. As explained to those of you that attended the Option Evening, the course is made up of a high proportion of practical work, supported by theory and testing to build on student knowledge. Students failing to meet deadlines during controlled assessments, risk achieving lower grades as all tasks have set timings and extensions are not permitted.

Protective Clothing

All students are expected to wear flat shoes, which completely cover the top of the foot to protect themselves in the event of any accident.

Ingredients

The course is planned so that students will need ingredients for practical sessions on a weekly basis. This will allow students to build up new skills and gain self-confidence. Recipes will be issued a week in advance. I require a letter to explain any circumstances which prevent your child from participating in any practical session. If a student is absent, we would ask them to find out if ingredients are required as it is vital all students participate in practical lessons. Following on from the success of the contribution system last year, I aim to collect a voluntary contribution for basic ingredients to cover such items as flour, sugar, fats and eggs. However due to the high proportion of practical work, and that most students will be cooking something different each week, it would be almost impossible to provide all ingredients. Therefore, students will be responsible for checking their recipe with me a week in advance and organising the ingredients. A contribution of £20 will allow us to provide basic ingredients for both years 10 and 11.



Recipe Book/Textbook

The course is supported by EDUQAS GCSE Food Preparation & Nutrition, published by Illuminate ISBN 978-1-908682857 (a very comprehensive textbook) and WJEC EDUQAS GCSE Food Preparation & Nutrition, published by Hodder Education ISBN 978-1-4718-6750-7 and CGP, GCSE Food Preparation & Nutrition – For WJEC EDUQAS (grade 9-1), The Revision Guide. If possible, I suggest that students have their own copy of the above. They would not have to bring these into school as we have a class set available, however, I believe they will prove to be extremely helpful for completing homework, research and planning controlled assessments.

Homework

This will be set weekly, and it will be a requirement for all students to complete in order to achieve their potential grades.

Allergies/Intolerances

A growing number of students have allergies or intolerances. Prior knowledge of this enables staff to plan alternative. Please complete the reply slip below accordingly.

I look forward to working with your child and if there are any enquiries regarding the course, please do not hesitate to contact me via email at hiannone@stourvalley.org

Yours faithfully

Mrs H Iannone
Subject Leader of GCSE Food Preparation and Nutrition

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Stour Valley Community School KS4 Food Preparation and Nutrition Reply Slip – *please return by next lesson in an envelope with name, form and KS4 Food Preparation and Nutrition written on the envelope*

Student Name: Tutor Group:

My child **does not** have an intolerance/allergy

My child **is** intolerant/allergic to:

.....

I have noted the information regarding appropriate footwear

I confirm I have made payment via ParentPay

Parent/Carer Signature: Date:

