7 January 2026

Hospitality and Catering – Year 11

Dear Parent/Carer

This term in Year 11 Hospitality and Catering, students will be taking part in a series of practical lessons alongside their theory work. We will also be undertaking the *real* practical exam, which will commence on **Monday 26 January**. To prepare for this assessment, students will take part in several practice practical sessions on the following dates:

- **This week - Deep Clean**
- **Wednesday 14 January**
- **Thursday 15 January**
- **Wednesday 21 January**
- **Thursday 22 January**

These practice sessions are extremely important. The more the students practice, the more confident and successful they will be in their final exam. Each practical session, including the exam, requires a contribution of **£3 per session** to cover ingredients. There will be **10 practical sessions in total**, making the full contribution **£30**. Please make this payment online via ParentPay by clicking the link here. For Pupil Premium students, the academy can cover this cost; please call the school or email finance@looeca.net to arrange this.

Students are welcome to bring in their own plates, boards and cutlery for the final exam. This year's brief focuses on street-style food, so fun and themed presentation ideas are encouraged. In previous years, students have used items such as mini deck chairs, cake tiers, chalkboard menus and other props to help set the scene.

To support students' skills, we will also continue with practical lessons the following week. This will help break up coursework tasks while reinforcing cooking skills, health and safety knowledge, and wider food preparation techniques relevant to the exam content.

Please note that the coursework deadline is Friday 14 February.

Thank you for your continued support.

Yours sincerely

Hayley Gardner
Food Teacher and SENCO