



Sunrising, East Looe, Cornwall PL13 1NQ

Telephone: 01503 262625

Email: enquiries@looeca.net

www.looe.cornwall.sch.uk

Headteacher: Mr P Boyes BA (Hons), PGCE, NPQH

8 September 2026

Dear Parent/Carer

Year 11 Food Technology – ParentPay Contribution for Practical Ingredients

This term in Year 11 Level 2 Hospitality and Catering, students will be focusing on building confidence in selecting and preparing dishes for their final practical examination.

The examination board will provide students with an exam brief to follow, which will form the basis of their final practical assessment. As the brief changes each year, students will spend this term developing a wide range of skills and techniques that can be adapted to any scenario they may be given.

Students will participate in a series of practical lessons designed to develop the advanced food preparation, presentation, organisational, and time-management skills required for success in their final assessment.

This term, students will prepare the following dishes:

- Profiteroles
- Salmon en Croûte
- Chocolate Mousse
- Shortbread Biscuits
- Toad in the Hole
- Chicken Goujons and Chips
- Lemon Meringue Pie
- Lasagne
- Panna Cotta with Fruit Coulis
- Chicken Curry and Flatbread
- Gateaux and Decorative Finishing Techniques

These practical sessions have been selected to allow students to develop a broad range of skills, including pastry making, piping, whisking, emulsifying, knife skills, presentation techniques, sauce making, and working with a variety of cooking methods.

Students will then have the opportunity to choose and practise additional dishes of their own, allowing them to develop menus that showcase their strengths and meet the requirements of the examination brief.

To achieve a Distinction grade, students must demonstrate a range of higher-level practical skills. Examples include:

- Gelatine use
- Choux or puff pastry
- Roux-based sauces
- Dauphinoise potatoes
- Meat or fish preparation (such as deboning or filleting)
- Whisking and emulsifying
- Bain-marie use
- Advanced knife skills (brunoise and julienne)
- Crimping, laminating and piping
- Blind baking and caramelising
- Chocolate work, including melting and shaping

When students are unsure what to prepare for their final examination, I often recommend dishes such as homemade lasagne and garlic bread, chocolate brownies, fruit coulis, and the use of decorative piping, caramelised sugar, or chocolate decorations, as these provide excellent opportunities to demonstrate a wide range of skills.

Each practical session costs £3 per student. Based on the planned 11 practical sessions, the total contribution for this term is £33. Please make your £33 contribution via [ParentPay](#) to ensure your child can participate fully in these practical lessons. We understand that paying the full amount at once may not be possible for all families; therefore, contributions can be made in smaller instalments throughout the term. Please select the payment option on ParentPay that best suits your circumstances. For Pupil Premium students, the academy can cover the cost of ingredients. Please call the school or email finance@looeca.net to arrange this.

If your child has any medical conditions, allergies, intolerances or religious requirements, please inform us so that alternative ingredients can be arranged where possible.

Mock Practical Examination

Students will also complete a mock practical examination during December (date to be confirmed). This mock examination will give students valuable experience of working under exam conditions and has proven highly successful in helping students feel confident and prepared for their final practical assessment. Students will be assessed not only on the quality of their final dishes but also on their organisation, time management, hygiene and cleanliness within the kitchen environment. Support at home in reinforcing these habits is greatly appreciated and contributes significantly to student success.

Coursework support begins immediately, and I will be contacting students and families where additional support may be beneficial. My aim is for every student to feel confident in their abilities, take pride in their work, and achieve the best possible outcome.

Thank you for your continued support. I look forward to seeing the creativity, enthusiasm, and dedication our students bring to their practical work this term.

Yours sincerely

Hayley Gardner

Teacher of Hospitality and Catering