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Our Ref: HGA/LSU

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Dear Parent/Carer

### **Year 11's Level 1 and 2 Hospitality and Catering course**

As we enter this important term, we'd like to inform you about the plan for Year 11's Level 1 and 2 Hospitality and Catering course. This term is crucial, as students will be engaging in both practical and written coursework activities, and they will also undertake their mock exams.

#### **Practical Sessions**

We are excited to start with the first four practical sessions:

1. Panna cotta with fruit coulis
2. Lemon meringue pie
3. Chicken and leek pie
4. Salmon en croute

These sessions will give students the chance to refine their skills in preparation for their practical exam after Christmas. We would like each student to decide on the two dishes they will prepare for their practical exam by next week, as this will help us plan practice sessions in the lead-up to the exam. Please remember to make payments of £2 per practical via ParentPay to cover the cost of ingredients.

#### **Coursework Focus and Assessment Criteria**

This term there will be a significant focus on the written coursework, which is worth 60% of the final grade. The coursework is marked out of a total of **120 marks** and is divided into different sections. Below is a breakdown of the success criteria and mark allocation:

1. Brief – Analyse
2. Understanding the importance of macronutrients and micronutrients for each customer (10-year-old & Adult) – 8 marks
3. Impact of cooking methods on the nutritional value of the chosen dishes – 4 marks
4. Factors affecting choice of dishes (e.g. cost, portion control, balanced diet, time of day, client preferences, equipment, techniques, and environmental factors) – 8 marks
5. Plan to produce two dishes – 10 marks

After Christmas

6. 3½ hour practical assessment:
  - Health and safety – 8 marks
  - Preparation of dishes – 24 marks
  - Cooking of dishes – 26 marks
  - Presentation – 8 marks
7. Evaluation of presented dishes – 12 marks
8. Self-evaluation and review of performance – 12 marks

This structured coursework is equivalent to GCSE grade boundaries, providing a clear framework for students to understand how their performance aligns with GCSE standards.

### **Mock Exams and Practical Mock Exam**

While the entire Year 11 cohort will be undertaking important GCSE mock exams this term, we may experience some interrupted lessons due to the school-wide exam schedule. However, students in Hospitality and Catering will also be completing a practical mock to practice for their real exam, which will take place after Christmas. Information will be sent out soon regarding the practical options for this mock exam, allowing students to prepare and gain hands-on experience under exam conditions.

Please feel free to reach out if you have any questions regarding the practical elements, coursework or mock exams. We are here to support each student's journey towards success in this course and we wish all students the very best as they undertake these assessments.

Kind Regards

**Hayley Gardner**  
**Hospitality and Catering Teacher and Key stage 3 SENCO**