



March 2023

Dear Parents and Carers,

YEAR 12 FOOD SCIENCE AND NUTRITION

As part of the Level 3 Food Science and Nutrition course, students have to complete an internal assessment which requires them to plan and cook a *3 course meal for a children's menu in a restaurant*.

The students have made a great start to understand the requirements of the task and have started to carry out the theory and planning involved in their projects. Following this they will then be required to cook the *final menu of three dishes in three and a half hours* during a formal examination.

To achieve the best possible outcomes for these students I would like to give them enough time to carry out their final cook including their analysis and evaluation. Therefore, they will be completing their practical assessment on **Wednesday 29th March 11-3pm**.

Please discuss this practical assessment with your child to help with the planning and preparation. The final menu of three dishes will need to be planned: what the practical involves and what ingredients/equipment will be needed. The students will need to come prepared with their ingredients weighed out, recipe sheets to follow and a dovetail production plan for making all dishes. They will need to consider the presentation of their dishes as these will all be photographed.

I hope you find this information useful and would like to thank you for your continuing support. Please contact Mrs Feneron if you have any further questions.

Yours sincerely

Mrs Feneron
Head of Technology

Seaford Learning Trust

Mr R Ellis, Headteacher

Arundel Road, Seaford, East Sussex, BN25 4LX
01323 891623 / reception@seafordhead.org / www.seafordhead.org

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