

# St Luke's Science and Sports College

A Church of England (VC) School founded in 1873

Harts Lane

Exeter

EX1 3RD

Tel: 01392 204600

e-mail: [office@st-lukes.devon.sch.uk](mailto:office@st-lukes.devon.sch.uk)

web site: [www.st-lukes.devon.sch.uk](http://www.st-lukes.devon.sch.uk)

Principal: Dave Holt



Science

Dear Parent/ Carer

We are pleased that your son/daughter has chosen Catering as an option at GCSE. If GCSE Catering lessons are to be really effective, careful advance planning is required by students as well as teachers. The procedures set out below are designed to enable all students to use, to the best advantage, the opportunities presented in these lessons.



Cooking will usually take place in your son / daughter's double lesson, where the students are required to bring in all their own ingredients.

Students will be either:

- Told the ingredients required for the lesson or,
- Choose themselves the ingredients required for the lesson. This information will be given to the students a week in advance of the practical lesson, so there is sufficient time for purchase of ingredients.



You are strongly advised to rethink your design option choice if you think you may be unable to consistently provide ingredients. It is impossible for students to achieve a grade C or above in GCSE Catering if they do not cook.



Where individual students have genuine difficulty in obtaining ingredients for practical or financial reasons, they should discuss the matter with the teacher who will always be willing to give the necessary help. You will however appreciate that help of this nature cannot be given at the last moment, and I am asking you to make sure that the teacher is informed by email, letter or telephone of any difficulties at least 3 days before the lesson so alternative arrangements can be made. If any pupil fails to bring the necessary ingredients and there is no letter of explanation (on 2 occasions), we will inform you of this situation. Students will be failing to meet the requirements of the course and as a result be disadvantaged in developing the necessary practical skills required as part of their Catering course.



Work Apart From  
01392 204600

Also, from the beginning of the course we try to stress the need to follow basic health and safety guidelines in order to reduce the risk of food poisoning: Students are expected to arrive to lessons free from jewellery and with no nail varnish, for all practical lessons. Long hair must be tied back at all times during food production. If a student arrives to the lesson; inadequately



prepared they will be unable to cook. As a school we have to adhere to the correct food and hygiene regulations for the protection of all students and staff.

Ingredients must be brought to the Food room as soon as your son/ daughter arrives in school; with high risk ingredients such as chicken and meat being stored in the fridge. For some practicals a suitable dish to cook your product in is required e.g. for lasagne etc. A description of a suitable cooking dish will be given along with the ingredients. Your son/ daughter is expected to collect their finished product (s) at the end of the day. Food must be stored and transported home in suitable, preferably airtight, containers to avoid cross contamination and spoilage. These containers should be labelled in some way with your son / daughter's name. This is also helpful for ensuring pots and containers are reunited with their owners if they are left behind at the end of the day!!

I am sure you understand that we cannot provide each student with ingredients, hair bands, nail varnish remover, cotton wool, casserole dishes and plastic containers etc., and we therefore ask that you assist us in teaching them to take responsibility for themselves. We ask for your cooperation to enable your son/daughter to receive the best possible teaching and learning experience which will, in turn, give them a solid grounding for their Catering qualification.

Students will be completing a Level 2 Basic Food Hygiene qualification in their first term; which is an industry recognised Award for those who work with food. It also forms part of students' examination preparation. Although students will be set up and shown how to use the program in school; the course is an online one and the majority of which will be set as homework tasks during this term. We would be grateful if you could support your son/daughter by checking that one unit is completed each week ( each one takes between half an hour to three quarters of an hour) Please let us know ASAP if you have any concerns about this computer based homework and we will endeavour to find a solution.

We are constantly looking for ways to further the students' learning at this crucial time. Therefore we strongly recommend that each GCSE Catering pupil purchases the approved exam board revision workbook. In addition, we will be supplying appropriate condiments, herbs and spices and sundries such as tin foil, cling film, oil, flour and baking paper etc. To enable this to be possible a £15 payment is required from each pupil; which includes the cost of the revision guide.

Finally, during certain food activities carried out in school, students may need to taste food. Could you let us know if your child has any special dietary needs or allergies which could prevent him/her from eating certain foods.

Please acknowledge receipt of this letter by completing the slip below.

If you do wish to discuss any individual concerns that you have with GCSE Catering, please do not hesitate to contact your son/daughter's teacher at any time. We look forward to an exciting and fruitful journey.

We thank you in anticipation of your co-operation in this matter.

Yours faithfully

Mrs J. O'Connell / Mrs F Mimpriss  
Catering Teachers  
Design and Technology Department

mrs.oconnell@st-lukes.devon.sch.uk Telephone: 01392 204600

[mrs.mimpriss@st-lukes.devon.sch.uk](mailto:mrs.mimpriss@st-lukes.devon.sch.uk)

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Please return to Mrs O'Connell/Mrs Mimpriss

Students Name ..... Tutor Group.....

I have read the letter explaining the arrangements for Catering lessons.

My son/ daughter does / does not have an allergy to certain foods. If so, please state:

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Payment of £15 enclosed either by cash or cheque, please make cheques payable to St Luke's Science & Sports College

Signed by parent/carers .....