## **All Hallows Catholic College**

A Voluntary Academy

Aspire not to have more but to be more



## **Dear Parents & Carers**

## Welcome to Hospitality & Catering 2023

As part of the WJEC H&C qualification, your child will have 5 lessons over the two week timetable. Each week there will be one designated practical lesson and either a theory lesson or an activity lesson.

As explained in class, we are experimenting with a new system of providing the ingredients; this will reduce costs for you, ensure all students can fully engage in all lessons, reduce food waste, reduce packaging and also allows students to eat what they have made for their lunch or tea. Parent Pay will be set up for you to pay in £15 per term or £45 for the academic year, to contribute to the cost of the ingredients and other sundry items. They will only be making 1 portion in class. They will need to bring a suitable container each lesson such as a plastic lunch box with a lid and cutlery. If your child is on Free School Meals, then you do not need to pay this money. This money will also cover the ingredients needed for the practical exam.

If your child has any allergies or special dietary needs, or you wish to still provide your own ingredients then please let me know.

## <u>Assessment</u>

During the academic year, your child's skills and knowledge will be assessed through a variety of practical assessments, multiple choice assessment, longer style exam questions and online quizzes. All of this knowledge is essential for successful completion of the NEA and for the external examination at the end of the course.

The NEA coursework will be completed in this academic year which will form 60% of their final grade.

If you have any questions, please feel free to email me on <a href="mailto:a.heaton@allhallows.org.uk">a.heaton@allhallows.org.uk</a>

Mrs A. Heaton

(Theme Leader Food / Catering / HSC / Vocational studies)









