



**STOUR VALLEY**  
— COMMUNITY SCHOOL —

Stour Valley Community School  
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Headteacher Mrs Rachel Kelly BA (Hons)

Dear Parents/Carers

8 September 2021

### **Re: GCSE Food Preparation and Nutrition**

I am delighted that your child has opted for GCSE Food Preparation and Nutrition and I look forward to working together over the next two years. As explained to those of you that viewed the Options Evening Presentation, the course is made up of a high proportion of practical work, supported by theory and testing to build on student knowledge. Students who do not meet deadlines during controlled assessments risk achieving lower grades, as all tasks have set timings and extensions are not permitted.

### **Protective Clothing**

All students are expected to wear flat shoes, which completely cover the top of the foot to protect in the event of any accident.

### **Ingredients**

Due to the course plan, students will need ingredients for practical sessions on a weekly basis. This will allow them to build up new skills and gain self-confidence - recipes will be issued a week in advance. Please note that a letter is required to explain any circumstances which prevent students from participating in any practical sessions. If a student is absent from a lesson, we would ask them to find out if ingredients are required when next possible as it is vital all students participate in practical lessons.

I aim to collect a voluntary contribution for basic ingredients to cover such items as flour, sugar, fats and eggs etc. However, due to the high proportion of practical work and that most students will be cooking something different each week, it would be near impossible to provide all ingredients. Therefore, students will be responsible for checking their recipe with me a week in advance and organising the ingredients. A voluntary contribution of £20 will allow us to provide basic ingredients for **both years 10 and 11**.

### **Text Book**

The course is supported by EDUQAS GCSE Food Preparation and Nutrition, published by Illuminate ISBN 978-1-908682857 and WJEC EDUQAS GCSE Food Preparation and Nutrition, published by Hodder Education ISBN 978-1-4718-6750-7. Both are very comprehensive textbooks and if possible I would suggest students had their of either of these texts. Students would not be required to bring these into school as we do have a class set available, however, I believe they will prove to be extremely helpful for completing homework, research and planning controlled assessments.



## Homework

This will be set weekly and it will be a requirement for all students to complete in order to achieve their potential grades.

## Allergies and Intolerances

A growing number of students have allergies or intolerances. Prior knowledge of this enables staff to plan alternatives. Please complete the reply slip accordingly to indicate.

I look forward to working with your child and should you have any enquiries please do not hesitate to contact me direct at: [hiannone@stourvalley.org](mailto:hiannone@stourvalley.org)

Yours faithfully

Mrs H Iannone



Subject Leader of GCSE Food Preparation and Nutrition

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Stour Valley Community School KS4 Food Preparation and Nutrition Reply Slip

Student Name: ..... Tutor Group: .....

*Please tick as applicable:*

My child does not have an intolerance/allergy

My child is intolerant/allergic to:

.....

I have noted the information regarding appropriate footwear

I confirm that I have paid the voluntary contribution via ParentPay

Parent/Carer signature: ..... Date: .....

Please return this reply slip before the next lesson in an envelope with student name, form and KS4 Food Preparation and Nutrition written on the envelope to Mrs Iannone or Mrs King.

