



Penistone Grammar School

Never Stop Flying

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Achieving Excellence through a Values Driven Education

Ref:

Date:

Dear Parent/Carer of STUDENT FULLNAME

Hospitality and Catering Practical Exam

I am writing to inform you that your STUDENT FIRSTNAME has their Hospitality and Catering practical exam on **Tuesday 25th February**. This will be a practical exam where STUDENT FORENAME will be required to prepare, cook and present two dishes (plus accompaniments) of their choice, which meet the requirements of the examination brief, within a three-hour single session.

On this day STUDENT FORENAME will be required to arrive at school at the usual time and report to their food exam room to be registered. They will then have 30 minutes preparation time to collect equipment and read through time plans. The exam will commence at 08:45am and will run until 11:45am. Pupils will be under exam conditions during this time. When they finish the practical exam, they will have the opportunity for refreshments and verbal feedback will be given. They will have lunch at the usual time of 12:05 and return to their food exam room to complete photographs and any tidying up. Your child will then attend period 5 as normal.

Please take some time to reiterate with STUDENT FORENAME that this is an exam which goes towards 60% of their final qualification. They must be prepared with their time plan and be fully prepared with all the ingredients that they need for their chosen dishes. If STUDENT FIRSTNAME has any particular presentation plates at home they would like to use, please remind them to bring these in on the day of their exam. I would advise they also bring a clear plastic bottle of water to have during the practical exam.

If you have any further questions, please contact me via email at enquiries@penistone-gs.uk.

Thank you in advance for your support.

Yours sincerely

Mrs C Harpham
Second in Curriculum Area – Design & Technology: Food Teacher
Head of House [Saunderson](#)