

Headteacher: Ms Jo Meloni BA (Hons) NPQH

7 October 2025

Food Technology Practical Cooking Exam

Dear Families

Your child will be involved in a practical cooking exam week commencing 20 October 2025. They have each been allocated a day. Students will make 2 dishes with accompaniments, as well as wash and dry up and tidy away. This will last for 3 hours, starting at 9.00am and finishing at 12.00pm.

Students are required to wear school uniform and bring in all ingredients, unless otherwise catered for by the school. No preparation is allowed to be done at home, as this is part of the assessment.

The dishes only need to be 1 or 2 portions in size. This will reduce cost as well as preparation and cooking time. All equipment should be available in school, but any specialist items should be brought in. Plates, cutlery and other table items will be provided unless students would rather provide their own.

Following the exam, students will have a lunch break then be supervised in completing a written review of the practical exam and practical outcomes. This is also part of the assessment. We highly recommend students take the time to practice their dishes at home prior to the exam.

Peanuts or peanut related products are not allowed in the school.

Please contact myself or Miss Wicks if you have any concerns.

Yours sincerely

Mrs Vicky Slater

Curriculum Team Leader of Food Technology



















