

CWO/lqu

27th June 2018

Dear Parent/Carers

Year 9 Hospitality Class – GCSE Food and Nutrition

I am writing to inform you that on Wednesday 11th July 2018 your son/daughter will be taking part in a formal skill assessment for GCSE Food and Nutrition, each student will need to be able to perform specific skill to achieve the higher grades. One of these skills is portioning chicken and using it to make a range of dishes as follows:

Stuffed chicken breasts
Chicken stock (used for curry)
Thai Curry
Chicken in a simple cream sauce

Please find attached a list of ingredients which your son/daughter will need for the day and please ensure they have 3 large sealed containers to take the dishes home in.

Each student will need to pay in advance for the whole fresh chicken at a cost of £4.00 per student and this includes the trimming pack from the butcher. The payment must be made no later than Friday 6th July 2018 via Wisepay. The skills will be delivered as part of a master class from the local butcher.

This a compulsory session and each student is required to participate, if there are any concerns or issues relating to payment or participation, these need to be raised in advance of the session, so please do not hesitate to contact me.

We would like to invite you to come in at 15:30 to see what your son/daughter has achieved and to taste the dishes which they will have made.

I look forward to sharing with you what will be an exciting day.

Yours faithfully

Claudia Wotton
Lead Practitioner for Vocational Education

Ingredients required for GCSE master class.

Chicken: provided by local butcher
25g Unsalted butter
X1 whole garlic
X1 fresh lemon
X1 lime
2 spring onions
1-2 fresh chillies (red or green, depend on taste)
X1 leak
Approx 2.5cm of fresh root ginger (not too much)
75g Frozen peas (small bag between two if you can arrange)

I will supply the following:

Bacon and stuffing meat
Dijon mustard for sauce
Thai fish sauce for the curry
Lemon grass for the curry
Coriander for the curry