



14th March 2022

Dear Parent/Carer

Practical exam for City and Guilds Professional Cookery

As part of the City and Guilds Level 2 Professional Cookery courses students are expected to plan and make a three-course meal for two within 3 hours 30 minutes. The students have been busy planning and practising for this. This letter is to inform you about the dates of the assessment and what is expected from your son/daughter.

Task 1 is about planning and will take place Friday 18th March. This is completed under exam conditions and will be completed using the exam pack that was issued week commencing 7th March. This pack has all the recipes the students will need.

For Task 1 Year 12 Professional Cookery students will need to produce a time plan, detailed risk assessment along with a food order. This is a timed task allowing 1 hour and 30 minutes.

Task 2 will take place on 20th April for group 1 and 21st April for group 2. The students have been spilt into two groups and they will know which group they are in. During this time Year 12 Professional Cookery students need to cook and serve the 3-course meal for two that they planned in Task 1. There will be an examiner from City and Guilds present on 20th April.

On both days the kitchen will be available from 8am to set up and the exam will start at 9am. All three courses must be served within the 3 hours and 30 minutes. All students must wear the correct uniform.

Task 3 is a 1 hour session to write an evaluation of Task 2, this is planned for 22nd April from 9am for 1 hour.

I would appreciate it if you could discuss this with your son/daughter and if they have any questions to please let me know.

Yours faithfully

Ms R Upham
Professional Cookery teacher

Miss V Collin
Curriculum Leader for DT