



BROOKVALE GROBY LEARNING CAMPUS

Valuing Everyone, Achieving Excellence

Will Teece, Headteacher

Telephone: 0116 287 9921 Website: www.brookvalegroby.com

Dear parent/guardian

For the Hospitality and Catering course, students are required to bring in their ingredients to practical lessons (normally a double lesson). In this double lesson, it is extremely busy as students plan their own dishes (their choice in advance) and follow their individual time plans.

Normally, students prepare a time plan in their Thursday single lesson the week before they have their double practical session. This time plan can sometimes be incomplete by students and is therefore set as homework to complete. There is ample time in the lesson to complete this time plan though. Mrs Brayne is also available for Extended Support on a Tuesday lunch time and after school in G13 to support students that need help in completing their time plans as well as ensuring that these are printed off ready for the practical lesson. As it is good practice as well as an exam board requirement for the course, students always have to have time plans to cook.

Unfortunately, we have been in a situation a number of times this academic year when students have not completed their time plans before their practical lesson. When this happens, it has a knock-on effect which results in the students going into their break time to compete dishes or even carry out the cleaning up (the delayed start is due to the students not completing the time plans and being fully prepared for the lesson).

In order to improve this, we have decided that as of the week commencing 7th March that students who do not have completed time plans will not complete the practical element (cooking their dish) during the double lesson and will be set written work. We very much hope that we have your full support with this. We understand that students and yourselves will have bought fresh ingredients for their double lesson and by making this decision it could result in ingredients going home rather than a completed dish. We very much hope that this new rule for Hospitality will encourage students to be organised and fully prepared from now on.

Should you have any questions, please do not hesitate to contact myself regarding this.

Kindest Regards

Sarah Dixon
ADT Faculty Leader