



The Henry Cort Community College

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Our ref: SJG/HLS

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Dear Parents/Carers

GCSE Hospitality & Catering Practical Mock Exam

I am writing to inform you about the upcoming **GCSE Hospitality and Catering practical mock examination**, which forms an essential part of your young person's preparation for their final practical assessment. This mock exam allows students to rehearse the full process of planning, preparing, cooking, and presenting dishes under timed, exam-style conditions.

The practical mock exam will take place on **Thursday 9 July between 0845-1305**.

The practical mock is designed to:

- Assess students' ability to plan and produce dishes safely and hygienically.
- Develop confidence in working independently within a professional kitchen environment.
- Provide experience of the timing, organisation, and presentation standards required in the final assessment.
- Identify areas for improvement in practical skills, workflow, and time management.

During the practical mock exam, students will be required to:

- Produce **two dishes** with accompanying sides or components within the allocated time.
- Demonstrate safe and hygienic working practices, including correct use of equipment and cleaning routines.
- Apply technical skills taught in lessons, such as knife skills, cooking methods, and presentation techniques.
- Manage their time effectively to ensure all dishes are completed and presented to a high standard.

Students are expected to bring their completed **planning documentation**, including a time plan.

Equipment and Ingredients

The school will provide the majority of specialist equipment; however, students are expected to bring:

- A container for completed dishes.
- Ingredients for their chosen dishes.
- Submit all ingredient lists and recipes in a document format by **Wednesday 1st July** – please see edulink.

ASPIRE

ACHIEVEMENT * SUPPORT * PERSEVERANCE * INDIVIDUALITY * RESPECT * EXCELLENCE

If there are any difficulties in sourcing ingredients, please contact the department as soon as possible but no later than **Wednesday 1st July**, so that alternative arrangements can be made.

You can support your young person's preparation by encouraging them to:

- Practise their chosen dishes at home where possible.
- Review their **time plan** to ensure it is realistic and achievable.
- Organise ingredients and equipment in advance.
- Reflect on feedback from previous practical lessons.

If you have any questions or concerns regarding the practical mock exam or your young person's progress, please contact **Miss Greenstreet - Head of Creative and Technical Faculty**.

Thank you for your continued support.

Your sincerely,



Miss Greenstreet
Head of Creative and Technical Faculty