



Monday 16 September 2019

Dear Parent/Carer,

As part of the Key Stage 4 qualifications, your child will be taking part in the BTEC Level 2 Certificate in Hospitality and Catering. This is a new venture, and a very exciting one, where all the food skills they have learnt will be consolidated and put into the context of catering.

The following units will be studied over the year:

- Principles of producing bread and dough products
- Principles of producing basic cakes, sponges and scones
- Principles of producing basic hot and cold desserts
- Principles of basic pasta dishes
- Principles of basic pastry dishes
- Principles of producing flour, dough and tray bakes

Plus five units of work based around health and safety, working together, money management and catering as a service industry.

To help support the above, could we ask that you regularly involve your child in food shopping and encourage them to look at the above products, to help them have a better understanding of the range of products available.

Whilst doing this, it would also be really beneficial if they could practise handling money and meeting people. Details of all these experiences could then be included in their coursework, which is folder based and could be further enhanced by providing both photographic and written evidence.

We look forward to an exciting year developing their knowledge and skills further to meet the exam requirements of the course.

Please contact me if you would like any further information.

Yours sincerely

Mrs S Walker  
**Subject Leader**

***Medeshamstede Academy is part of the Greenwood Dale Foundation Trust  
Group of Academies***

