



01 June 2026

Dear Families

Your child will be participating in their mock practical cooking exam during the week commencing **Monday 08 June 2026**. Each student has been allocated a specific day for their assessment.

Exam Structure - Thursday 11 June 2026

The exam will run for three hours, from **9.00 am to 12.00 pm**. During this time, students are required to:

- Prepare and cook two dishes with accompaniments.
- Manage their workspace, including washing up and tidying away.

Following the practical session and lunch break, students will return to lessons.

Important Requirements

- **Uniform:** Standard school uniform is required.
- **Ingredients:** Students must bring all necessary ingredients, unless specific arrangements have been made with the school.
- **Preparation:** To ensure fairness, no preparation (chopping, weighing, or marinating) is to be done at home. All prep work is part of the formal assessment.
- **Portion Size:** We recommend making only 1–2 portions. This helps keep costs down and ensures all cooking can be completed within the time limit.
- **Equipment:** While the school provides all standard equipment and tableware, students should bring any specialist tools they prefer to use.
- **Storage containers:** These must be provided by the students so they can take their food home

Peanuts or nut related products are not allowed to be on the school site.

Preparation

Success in a practical exam comes down to confidence. We highly recommend that students practice their chosen dishes at home as many times as possible before the exam week to perfect their timing and skills.

If you have any questions or concerns, please do not hesitate to contact myself or Miss Wicks on vslater@mysackville.co.uk, ewicks@mysackville.co.uk

Yours sincerely

Mrs Vicky Slater

CTL Food Technology Teacher

