



(Student Name) - (Student Form)

22 July 2026

Dear Families

We are delighted to welcome your child to Year 10 Hospitality and Catering this year! It's a wonderful, hands-on course where students will build incredible culinary skills by preparing and cooking complex, restaurant-standard dishes.

To support their learning and help them get coursework-ready for unit 2, students will be practicing key techniques throughout the year. To help them hit the ground running, they will need to supply some of their own equipment and ingredients.

Practical Lessons & Digital Recipe Book

- Advance Notice: All practical lessons will be posted on the homework app one week in advance so you have plenty of time to get organised.
- Digital Recipe Book: To make things as easy and accessible as possible, our course recipe book is 100% digital! It will be available to view and download directly from Google Classroom.
- Ingredients & Dietary Needs: Ingredients can easily be adapted for allergies, dietary needs, or personal taste! Just make sure your child chats with their teacher beforehand so we can approve any quick swaps.
- Attendance: Every practical lesson counts! Even if a student misses a teacher demonstration, they are still expected to jump in and join the practical class.

Because this is a professional-style food course, we follow strict health and safety standards. Nail varnish, gel/acrylic polish, and false nails are strictly not permitted during practical sessions. These present both a physical hazard (chipping into food) and a bacterial hazard (trapping bacteria beneath the nails). We appreciate your support in helping us keep our kitchen a safe, clean environment for everyone!

Below is the list of key items required for Year 10:

- Airtight plastic container
- 4x Loose-based metal tart tins
- Piping bags and large nozzles
- Ovenproof dish with lid
- Textbook (New Version): *WJEC Level 1/2 Vocational Award Hospitality & Catering (2nd Edition)* by Anita Tull. (*The older 1st edition is cheaper and still very relevant if you prefer to purchase a pre-owned copy!*)
- Revision Guide: CGP or Hodder Education *WJEC Level 1/2 Hospitality and Catering*.

We are really looking forward to a fantastic, delicious year ahead! Please feel free to reach out if you have any questions at all - ewicks@mysackville.co.uk or akedgley@mysackville.co.uk

Yours sincerely

Miss E Wicks

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Mrs A Kedgley

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