

Pound Road, Oldbury, West Midlands, B68 8NE
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Our Ref: ING/KS3

Wednesday 4th September 2024

Dear Parent/Carer

Ingredients for Practical lessons in Hospitality and Catering in Y10 and 11

Your child currently studies Hospitality and Catering in KS4. As you will already be aware, the course involves regular practical lessons to support the way we deliver the curriculum. We are mindful of costs of ingredients and try hard to design our lessons based on the skills required for students to progress and achieve their target grades, whilst being mindful of the cost implications for families.

We operate a fortnightly 'practical week' rather than cooking once a week in Y11. This is to enable us to still to teach the high levels skills and allow students to make more challenging dishes, but without the time pressure of only having a single lesson to cook in.

Due to this format of lessons, regular attendance and excellent punctuality are essential as they will miss out on the skills if they are not in lesson. On the back of this letter is a list of ingredients for each practical lesson and any relevant information linked to dishes. The exact date of each practical will be arranged with your child's teacher during the term. The recipe and date of practical will also be shared on SMHW.

Students are expected to provide their own ingredients for practical lessons and we have space available to store them before and after the lesson in large fridges and ambient storage in classrooms. If there is any reason why providing ingredients will be difficult on some or all practical lessons, please let me know as soon as possible. We are able to support with this and understand that circumstances may change. We need at least a weeks notice prior to a practical lesson to be able to prepare resources, without this information if your child arrives without ingredients there will be a sanction applied.

Thank you in advance for supporting your child, and I hope you enjoy the dishes we make over the coming months.

Yours faithfully

Miss J Hammersley
Head of Applied Learning and Technology Faculty

Name of dish	Ingredients		Key info	Link to specification	
Buttermilk chicken tenders, triple cooked chips and mayonnaise	School will provide:	½ teaspoon salt	75 g white flour	Oil is the base of the mayonnaise, not for frying.	Deep fat fruit, emulsifying, measuring accurately.
		2 slices of bread			
		2 chicken breasts			
		3 large eggs			
		80 ml buttermilk			
		2 maris piper potatoes			
		240 ml neutral flavored oil, ideally rapeseed			
Mini Fruit tart		80g plain flour	Makes two small tarts, with sweet custard filling. Must be hard,	Blind baking, custard/crème patissiere, portion control, knife skills	
		50g butter (cold & diced)			
		40g caster sugar			
		2 eggs			
		80ml milk			
		½ tsp vanilla extract/essence			

Name of dish	Ingredients			Key info	Link to specification
Chicken pie with rough puff pastry	For the pastry	250g strong plain flour	1 tbsp vegetable oil	Bring something to make your pie in. Adapt the filling to suit preference	Laminated pastry, boning a chicken thigh, roux sauce, crimping, glazing
		1 tsp fine sea salt	4 chicken thighs		
		10g corn flour	4 rashers smoked not margarine		
		250g butter for decorating	streaky bacon		
			1 onion, halved and sliced		
			125g mushrooms		
			handful of thyme sprigs		
			1 tbsp plain flour		
Chicken Katsu Curry	For the katsu (crunchy chicken)	1 large chicken breasts	25g butter	Makes plenty of sauce, this can be frozen and used in future. Cook rice at home to serve or eat for lunch.	Making panko breadcrumbs, breadcrumbing and marinating chicken, pureeing a sauce.
		100ml milk	1 large carrot		
		50g plain flour	1 onion		
		1 egg	2 garlic cloves		
		2 slices of bread	piece of ginger		
		sprinkling shichimi togarashi or chilli power	1 tbsp mild curry powder		
		splash of soy sauce	1/2 tbsp honey		
			1/2 tbsp ketchup		
			1/2 tbsp red or brown miso paste		
			1/2 tbsp soy sauce		
		1 chicken stock cube			