



The Farm Cookery School



GCSE

FOOD PREPARATION & NUTRITION

KEY INFORMATION

This letter details some key information regarding the running of the course

Course Tutor

Gretchen will be your course tutor, she owns the business and will be teaching the weekly online sessions with the occasional assistance from Jodie, our Kitchen Manager and Cookery School Teacher.

Gretchen has been teaching cookery since 2014. She completed her GCSE and A Level in Food & Nutrition then went on to university to study Hotel and Catering Management. Her career in the hospitality industry included running restaurants in London and Bristol as well as bespoke & corporate event management in London.

Google Classrooms

All lesson material, coursework, assessment guidance & notes will be made available to you via Google Classroom.

Here is a You Tube link to a guide on how to use Google Classrooms:

<https://www.youtube.com/watch?v=qSxNLaWm74g>

Alternatively, you can look at the official Google.com support website:

<https://support.google.com/edu/classroom/#topic=11986307>

Communications

Gretchen will communicate all work and information to students via Google Classroom. Parents/Guardians will be contacted via email. We would recommend that you have access to your student's Google Classroom app so that you can assist and monitor their work.

Students can contact Gretchen via Google Classroom, either in the Stream (this will make sense when you see Google Classrooms!) or via private comment in a Topic/Assignment.

Parents/Guardians can contact Gretchen via email or phone call. Our telephone number is 01380 859 478 and our email address is enquiries@thefarmcookeryschool.co.uk

The Farm Cookery School office is open between the hours of 9.30am – 2.30pm Monday to Friday. Emails will be replied to Monday to Friday between the hours of 9am and 5pm where possible.

In order to facilitate communication between Students and Parents/Guardians there is the option to join our WhatsApp support group as either a Student or a Parent/Guardian.

Course Textbooks

We do recommend buying the **OCR GCSE Food Preparation & Nutrition Textbook** to help support learning, but all the information needed will be available via Google Classrooms in our own format.

This particular book is endorsed by ORC & published by Hodder Education (ISBN: 978 1471 86749 1).

Online Lessons

These take place weekly **Term-Time Only**. Please be online and ready to participate 10 minutes before the start of your lesson.

You will join the lesson using the Google Classroom link provided at the start of the course.

Coursework

Weekly coursework will be set, which may include both practical & theory elements. This should be completed & returned (in PDF format, through Google Classroom) by the pre-agreed deadline.

Non-Examined Assessments

There are two Non-Examined Assessments which are explained in further detail in the attached **Frequently Asked Questions** document.

The Exam

The Examining Body that we will be working with is OCR, more information about the course can be found via their website at: <https://ocr.org.uk/>

The administration and payment of the written exam element needs to be arranged with **Tutors & Exams** directly. Further details about the costs and exam centres can be found on their website.

Website: <https://www.tutorsandexams.uk/>

Phone: 02476221008

You will need to obtain a **Candidate Number** and also a **Centre Number** from the Exam Centre where the student will be sitting the written exam. Our advice is to do this as soon as you can after the course begins in September 2023. More information about this can be found in the attached Frequently Asked Questions document.