

# The Sixth Form at George Abbot

'Academic excellence within a vibrant community.'



Subject:

Head of Department: Mrs Furse and Mrs Clark [sfurse@georgeabbot.surrey.sch.uk](mailto:sfurse@georgeabbot.surrey.sch.uk)

[kclark@georgeabbot.surrey.sch.uk](mailto:kclark@georgeabbot.surrey.sch.uk)

## Pre Sixth Form Tasks

Task	Detail	Demonstrated		
		Yes	Partially	No
Organisation	<ol style="list-style-type: none"> <li>1. Research and create a short report on Food safety Act (1990) and Food Hygiene regulations (2013). Bullet the key points of both pieces of legislation.</li> <li>2. Write a brief summary of the following kitchen roles: <ul style="list-style-type: none"> <li>• Executive Chef</li> <li>• Sous Chef</li> <li>• Chef De Parties</li> <li>• Line Chefs (different types)</li> <li>• Junior or Commis Chef</li> <li>• Kitchen Porter</li> <li>• Front of house roles</li> </ul> </li> <li>3. Bring in a photo of something that you make over the holiday. This should show skills and be well presented.</li> </ol>			
Organisation	<p>Create a folder with dividers for the following sections:</p> <ul style="list-style-type: none"> <li>• Lesson Notes</li> <li>• Recipes</li> <li>• Practical feedback sheets</li> <li>• Exam Practice</li> </ul>			
Further Reading	<p><a href="https://resources-legacy.wjec.co.uk/Pages/ResourceByArgs?subId=54">https://resources-legacy.wjec.co.uk/Pages/ResourceByArgs?subId=54</a>  <a href="https://www.nutrition.org.uk/">https://www.nutrition.org.uk/</a>  <a href="https://www.food.gov.uk/">https://www.food.gov.uk/</a></p>			
Additional task(s)	<p>Please cook as many high skills dishes as you can. Make Pastries, bread, pasta use precise vegetable cutting techniques as well as portioning chicken and filleting fish.</p>			

All tasks completed	Yes	No
Subject Teacher Signature		