

# St. Bede's Catholic College

Specialist Science and Sports College  
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Principal: Mr J. G. Maher, M.A.



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Dear Parents/Carers,

Your child will be completing their first piece of Food Science coursework on Monday 21<sup>st</sup> October 2019. The coursework is a Food Science investigation, which is written as a science report and the experiments are purely for investigation purposes and cooking skills will not be assessed at this point.

The students will be excused from their timetabled morning lessons to ensure they have enough time to complete their chosen experiments and write up the results.

This first piece of coursework is very important and worth 15% of your child's overall GCSE grade. This year the exam board have set the students the following task:

*Raising agents are used to produce a risen light airy texture in baked products. Investigate the working characteristics, the functional and chemical properties of a range of chemical raising agents used to make scones.*

Your child will need to arrive promptly on Monday morning fully prepared with all of their ingredients weighed, measured and ready to start their experiments in **exam conditions**. Please could you ensure that your child is equipped with the raising agents that they have specified they will use in the planning stage of their report.

Many thanks for your continued support.

Mrs E Walker  
Food and Nutrition Teacher

