

Summer Activity: 2025/2026

Curriculum Area:

- Hospitality & Catering
- Professional Cookery

To help you prepare for your course, you will need to complete the following tasks.

You will be asked to submit them during your induction week

Time required: No longer than 3 hours

Deadline: Induction w/c 1st September 2025

The winning entry will be cooked and served to paying guests on our Restaurant later in the year to paying guests.

Task 1: Design a four-course lunch or dinner menu which reflects the very best of produce grown within the counties of East & West Sussex.
(Pass grade)

Task 2 (optional): ***In addition to Task 1*** Provide accurate costings for your menu ensuring they do not exceed a total cost of £10.00 per person
(Merit grade)

Task 3 (optional): ***In addition to Tasks 1&2*** Recommend a different Sussex wine to be served with each course and explain how your selection compliments each dish.
(Distinction grade)

What will I learn?

Menu planning, design and costing	IT Skills
Coffee production and quality checks	Research skills
Employment opportunities	Writing/English Language
Self-Management & Development	Mathematics (costings)

Good luck and we look forward to reading your submissions!