

September 2019

## Dear Parent/Carer

We have changed the way ingredients are provided for students in food and cooking lessons. Previously parents were required to provide ingredients for food lessons. In the new system, which has now been running for a few years, we ask for a monetary contribution towards the ingredients. The benefits are that we buy in bulk and you only pay for the actual ingredients used, thus greatly reducing the cost to you. It also saves you time and it means every student will cook during each practical session. Again this scheme has been really successful and I would like to thank all parents and carers for supporting us with this.

Students learn to make healthy and nutritious recipes that they enjoy eating, with the feedback from students we feel we are getting it right but we always welcome feedback from parents also. The dishes will provide students with a wide range of skills that will enable them to cook healthy, flavoursome dishes for a life-time. Of course there will be a little baking too! The national curriculum is exciting for food because it focuses on teaching students about 'cooking and nutrition'. A quote from new national curriculum, "Instilling a love of cooking in pupils will also open a door to one of the great expressions of human creativity. Learning how to cook is a crucial life skill that enables pupils to feed themselves and others affordably and well, now and in later life."

To keep the cost down we have taken a creative approach and developed projects where students will work individually, in pairs or in group work. Students will have the opportunity to bring some of the dishes home to show you. However, some of the dishes will be eaten in class as there will be tasting sessions, or students can eat the dish they have made at lunch time.

We would like to request that parents/carers pay for the cost of the ingredients in the first three weeks of the school year. The cost for the ingredients is £10, could this please be paid for via the online system: <u>https://login.eduspot.co.uk/public/portal/parent/?app=schoolmoney&source=website&version=201903</u> <u>14</u>. A reminder will be sent via text.

All pupil premium students will have ingredients paid for by the academy, however donations are greatly received. To qualify for this your child needs to be entitled to FSM, within the last 5 years.

We hope that you share our enthusiasm for these exciting changes in the food curriculum. Thank you in anticipation of your support.

Yours sincerely

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