



September 2019

Dear Parent/Carer

The subject that your son/daughter has opted for in Design and Technology is Hospitality & Catering (Food), they will study the subject for the full year.

We have changed the way that ingredients are provided for students at KS3. Previously parents were required to provide ingredients for food lessons. In the new system 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. The new scheme has been successful for the last few years and I would like to thank all parents and carers for supporting us with this.

The practical sessions will provide students with a range of food preparation, cooking and presentation skills that will build on the work they accomplished in Y7&8 and also prepare students for further study at KS4 if they choose to study Hospitality and Catering.

Costs generally work out at under £1 for each practical session. 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 or they can be eaten in class as there will be tasting sessions, or students can eat the dish they have made at lunch time. Students will need to bring a container for a few of the dishes.

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 £15, could this please be paid for via the online system login.eduspot.co.uk/public/portal/parent/?app=schoolmoney&source=website&version=20190314. 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

Rosie Honeyman-Smith

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