Dear Parent/Guardian,

Ingredients for Catering and Hospitality Practical Lessons

As part of the Key stage 4 curriculum your son/daughter has chosen to study the Level 2 Award in Catering and Hospitality.

In order to make this as successful as possible we are continuing to run a scheme with regard to the purchasing of ingredients for practical lessons which will be co-ordinated by the school.

We would hope that this will remove some of the stresses for parents of purchasing ingredients,

By supplying the ingredients to you we can:

* Reduce the overall cost of ingredients to you by buying them in bulk
* Ensure students build up a repertoire of culinary skills by cooking **every** practical lesson
* Avoid the last minute “I’m cooking tomorrow” the night before a practical lesson
* Provide ingredients at a consistent price, quantity and quality

Below is an example of a costing of some of the dishes the students will make which shows you how much you will save if you participate in the scheme. This is based on 20 students cooking.

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| --- | --- | --- | --- |
| **Recipes** | **Cost** | | **You Save** |
|  | **Cost to Parent** | **school/student cost based on 20 cooking** |
| Chicken Kiev | £9.24 | £1.44 | £7.80 |
| cheesecake | £7.01 | £1.56 | £5.45 |
| Fishcakes | £10.23 | £1.94 | £8.29 |
| Lasagne | £9.50 | £1.40 | £8.10 |
| Chocolate Brownie | £10.75 | £2.64 | £8.11 |

**The overall contribution required for ingredients for practical work for this half term is detailed below:**

Students will cook every other week which will include a demonstration and theory one week and cooking the next week. The cost will be £15 per term and in total for the year it will be £45. This will include accompaniments such as bread and vegetables etc. Students will be expected to bring in a 1 litre tightly sealed container to bring food home in. If they fail to do this, then will not be able to take dishes home on that day.

If you do not wish to participate in the scheme we will therefore expect students to supply the ingredients and a container for every practical lesson.

You can pay via SCOPAY online on the school’s website. Unfortunately, we cannot take cheques or cash. If you encounter financial difficulties and are unable to pay, please email Mrs Burrows and she will contact you to make individual arrangements with you. ([mburrows@iscaexeter.co.uk](mailto:mburrows@iscaexeter.co.uk)).

I would be grateful if you could let me know at your earliest convenience if your son or daughter has any food specific allergies, intolerances or special dietary requirements.

Yours sincerely

Mrs Burrows Mr E Donaldson

Food Teacher Team Leader, Design & Technology