Dear Parent/Guardian,

Ingredients for food study practical lessons

As part of the KS3 National Curriculum in Design and Technology your son/daughter will complete a rotation in food studies.

In order to make this as successful as possible we decided to trial a pilot scheme for all key stage 3 students last year for the school to purchase ingredients for practical lessons. This worked really well as we have had some really positive feedback from both parents and students. Therefore, we are continuing the scheme for this year also.

We would hope that this will remove some of the stresses and strains for parents of purchasing ingredients and removing the following:

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.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Year** |  | **Parent**  **Per dish** | **School**  **Per 20 pupils** | **Student Cost per dish** |
| 7 and 8 | Apple Crumble | £4.41 | £23.83 | £1.19 |
|  | Fruit Muffins | £10.59 | £29.75 | £1.49 |

**The overall contribution required for ingredients for practical is detailed below:**

Year 7 and 8 (9 week rotation) - £9.00 for five practicals (£1.80 on average per dish)

If you do not wish to participate in this scheme then we will expect students to supply the ingredients and a **container.**

You can pay for ingredients at the start of term via our website through SCOPAY, the school’s online payment system. Unfortunately, we are not able to take cash or cheques.

Your son/daughter will be expected to bring in a 1 litre tightly sealed container to take food home in.

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