

26th September 2024

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Dear Parent/Carers,

As you are likely aware, during each year students complete a rotation in Food Technology and produce a number of dishes to bring home (or eat before it makes it home). Here is a breakdown of what is taught across each year group.

Y7	Y8	Y9
<ul style="list-style-type: none"> • Pasta Salad • Vegetable Stir-Fry • Pizza • Cheese Straws • Scones & Jam 	<ul style="list-style-type: none"> • Vegetable Soup • Chilli • Pineapple Cake • Jamaican Patties/Cornish Pasties • Bread from around the world 	<ul style="list-style-type: none"> • Omelette • Swiss Roll • Danish Pastry • Lasagna • Curry & Naan • Pasta

In many secondary schools, students bring in their ingredients for Food Technology lessons, but we have found in the past that this produces some administrative challenges and also works out more expensive for families as they often have to buy a packet of something when only a small amount is needed. We therefore prefer to provide all ingredients and resources needed for Food lessons.

In order to ensure that we can do this in the most cost-effective way and to ensure we continue to offer a wide range of activities and interesting recipes we are asking for a £5 voluntary contribution which will cover the cost of your child's ingredients and resources for the entire academic year. I must stress this is a voluntary contribution and it will not affect any participation in lessons as we will continue to provide resources for all students.

The option for a £5 contribution has been added to ParentPay for all Year 7, Year 8 and Year 9 students. We would be grateful for any voluntary contributions to be paid as soon as you are able so that we can plan recipes and activities across the rest of the year.

Yours sincerely

Pippa Evans

Programme Leader of Design Technology