

Dear Parent/Carer,

Re: Ingredients for Food Studies practical lessons

As part of the Key Stage 3 National Curriculum in Technology your son/daughter will complete a rotation in Food Studies.

To ensure all pupils cook during every planned practical lesson and to avoid the distress of forgotten ingredients I have decided to supply all ingredients for each planned activity at cost price to you from September 2023.

By supplying the ingredients to you we can:

- Reduce the overall cost of ingredients to you by buying them in bulk
- Ensure pupils 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
- Avoid the need to bring in and often lose expensive food containers or bakeware.

The overall contribution required for ingredients and containers for practical work over the rotation is different per year group. Please see the table below to know how much you will need to pay. The deadline for all payments is Friday 6th October 2023.

Year Group (from September 2022)	Amount	Number of practical lessons
Year 7	£9	6
Year 8	£9	7
Year 9	£10	7

Please note if your child is eligible for Pupil Premium funding nothing will change and ingredients will still be provided. If you choose to not take part in this scheme, please ensure you provide the ingredients for your child. If your child does not bring their ingredients in to the lesson a strike will issued as per school policy. Your child will be provided with a recipe book to ensure all the correct ingredients are brought in. Practical lessons may be uploaded to Satchel One too.

If you wish to help by making the contribution for your child, please complete the payment via Gateway using the School Gateway app or alternatively follow the link directly from the school website at http://www.marplehall.stockport.sch.uk. If you require support with Gateway please contact the school Finance Office on accounts@marplehall.stockport.sch.uk.

I would be grateful if you could let the school or I know at your earliest convenience if your son or daughter has any food specific allergies, intolerances or special dietary requirements that have not been reported to the school.

Mr A. Purdie Director of Teaching & Learning: Technologies

Please bring this slip back to your **Technology teacher** or the DT office in 902 if you do not wish to participate

Student name: Tutor group: Tutor

I do not want to participate and will ensure the ingredients are brought in from home, weighed out with appropriate Tupperware

Our Community — **Our Future**

Bronze



















A place of excellence where learners are proud of their school and confident of success

Yours sincerely,