

Dear Parent/Carer,

Re: Ingredients for VCert Food & Cookery practical lessons

As you are aware your child is studying a GCSE equivalent course in KS3 (Y8 & 9) in Food Cookery (VCert). This is the first year we have delivered this course to KS3 students and they have settled in brilliantly!

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 year is different per term. Please see the table below to know how much you will need to pay. The deadline for payments is Monday 2nd October 2023.

Year Group	Amount	Number of practical lessons
Term 1	£11	8
Term 2	£12	6 including Coursework practical
Term 3	£12	8

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.

You can pay the £35 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.

Yours sincerely,	
Mr A. Purdie	
Director of Teaching & Learning: Technologies	
Please bring this letter back to your Food & Cookery teacher or the Technology office in 902 if you	ou

u are not participating.

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

Our Community — **Our Future**

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

INVESTORS IN PEOPLE

Bronze

















74	te Marple Hall
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Student name: Tutor group: Tutor