



**DESIGN AND TECHNOLOGY DEPARTMENT
KS4 FOOD PREPARATION AND NUTRITION YEAR 10**

Dear All,

As part of the GCSE Food Preparation and Nutrition Curriculum your child will be undertaking a range of practicals in order to master and demonstrate the skills required by the examination board.

At CFS we use a very successful system in Year 10, whereby parents/carers pay **£90** for ingredients and materials supplied by the school for food lessons at the start of the academic year. For this one off payment at the start of the year the school will provide all ingredients and related consumables*. For pupils using the scheme this will mean:

- These pupils will not need to spend time/effort purchasing ingredients or transporting them
- Pupils can take responsibility for planning their dishes and providing a list of ingredients to the DT Technician each week, thereby practicing a key skill used throughout the catering industry
- Economies of scale mean that ingredients can be stored at school more efficiently and costs are minimised for all using the scheme

GCSE pupils cook regularly throughout the year, producing some very sophisticated dishes, some with multiple courses. Based on experience we believe it is reasonable to request **£90** to cover this extensive programme of practical work. (*This would not cover any special, very expensive ingredients a pupil might opt to use such as saffron, lobster, expensive cut of beef, etc.)

We estimate that under this scheme each dish made will cost under £2.50. This is arguably cheaper than purchasing individual ingredients, particularly where more expensive foods such as meat, berries, cheeses, garnishes etc are involved.

Some GCSE pupils choose to bring in their ingredients from home rather than take part in the above scheme. However, analysis of expenditure shows that *all* GCSE pupils use a share of food consumables during the academic year. (For example, food cupboard basics such as oil, herbs and raising agents, baking parchment, cling film, washing up liquid, laundry detergent, etc.) We are therefore requesting that all parents/carers of GCSE Food Preparation and Nutrition pupils contribute **£10** to cover these costs over the 2023/24 academic year.

Payment for the option of your choice will be via ParentPay. Initially both options will show on your account; **please pay for the option you would like to take up** and on **5 September 2023** we will delete the unwanted option from your account. If, after this date, you have not contributed, then your child will be expected to bring in their own ingredients for each practical lesson and they will not be provided by the school. If this payment is likely to cause difficulty, please contact our Finance Office (finance@chichesterfreeschool.org.uk).



We request that pupils bring in their own aprons for food practicals and that these are taken home and washed before the next practical. If this is likely to cause difficulty please contact your child's food teacher, as in exceptional circumstances an apron may be borrowed from the school. We would also like to remind pupils that hair that is long enough to tie back must be tied up during food practicals, and pupils must bring in their own hair tie. Make up, particularly false/gel nails are not permitted in the food rooms, or indeed the wider school. Pupils with loose hair and/or false/gel nails will not be permitted to take part in food practical lessons.

We hope that the products arrive home and you have the opportunity to sample some of the amazing dishes your child makes.

Yours faithfully,

The Design and Technology Department

Miss T Pye

Mr R Corser

Head of Design and Technology