

DESIGN & TECHNOLOGY / ART DEPARTMENT**KS3 FOOD PREPARATION AND NUTRITION, DESIGN AND TECHNOLOGY, and ART**

Dear Parent/Guardian,

As part of the yr7-9 curriculum your child will be taking part in a range of regular Food practical lessons, Design Technology projects and Art lessons throughout the year. With Government funding under increasing pressure, it is becoming ever more challenging to maintain the facilities, equipment and materials necessary to provide a comprehensive and engaging range of practical work within these important subjects.

We therefore have a very successful system at CFS, whereby parents/carers pay a contribution at the start of each academic year for ingredients and materials supplied by the school to cover the year. This year we are asking for a **£18 contribution for Year 7 pupils and £24 contribution for Years 8 & 9 pupils** to cover all three subjects from September 2026 - July 2027. We endeavour to maintain this contribution at the lowest possible rate despite the increasing cost of ingredients nationally and ensure best value through economies of scale.

This contribution will cover:

Art	<ul style="list-style-type: none">• A laminated cartridge paper 140 gsm sketch book (The school will cover the cost of everything else; this includes various paints, sculpture materials, ceramics materials, sketch equipment, adhesives, collage materials, inks, etc.)
Design and Technology	<ul style="list-style-type: none">• Materials for a range of practical projects including wood, acrylic, metal and textiles• Contribution towards essential equipment such as saw blades, finishing materials, etc
Food Preparation and Nutrition	<ul style="list-style-type: none">• Food ingredients for regular cooking practicals (approximately 7 each term) Having the school purchase ingredients centrally has the following benefits:<ul style="list-style-type: none">➤ Reduction in the overall cost of ingredients per pupil by buying in bulk – without this scheme parents / carers would need to purchase ingredients for each practical separately➤ Ensuring students build up a repertoire of skills by taking part in every practical➤ Avoiding last minute “I’m cooking tomorrow” the night before the lesson➤ Providing ingredients at a consistent price, quality and quantity➤ Ensuring all food is transported and stored safely and hygienically prior to the practical

We would therefore be grateful if you could pay the one-off amount by **30 September 2026**. Please pay using your ParentPay account. If this payment is likely to cause difficulty, please contact our Finance Office (finance@chichesterfreeschool.org.uk).

If, after this date, you have not contributed, then your child will be expected to bring in their own ingredients for each food practical lesson and they will not be provided by the school. Late payments may also impact the range and breadth of materials available to pupils in Design and Technology.

If students would like to add additional ingredients to enhance their recipes, then they will need to purchase these separately and bring them into school. Unfortunately, we are unable to accommodate for personal tastes on a large scale.

Please ensure that any food allergies, intolerances, or dietary requirements are brought to the attention of your child's Food Technology teacher, even if this information has already been provided to the school. Students with specific individual requirements, may wish to opt out of the contributions scheme for food practicals and bring in their own ingredients. We request that these pupils speak to their teachers to confirm this and in these instances, **we still request a contribution of £8 towards the Art and DT materials.**

We would like to remind students that they should 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 students that hair that is long enough to tie back must be tied up during food practicals, and students must bring in their own hair tie. Make up, particularly false/gel nails are not permitted in the food rooms, or indeed within the wider school. Students with loose hair and/or false/gel nails will not be permitted to take part in food practical lessons.

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

Yours faithfully,

Mrs A Russell
Subject Lead Food Technology
DT Faculty Lead

Miss J Hicks
Subject Lead Design Technology

Mr A Lean
Subject Lead Art