

DESIGN & TECHNOLOGY / ART DEPARTMENT
KS4 FOOD PREPARATION AND NUTRITION YEAR 11

Dear Parent/Guardian,

As part of the GCSE Food Preparation and Nutrition Curriculum your child will continue to undertake 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 whereby parents/carers contribute for ingredients and materials supplied by the school for food lessons at the start of the academic year. In year 11 the school still runs a system where we can provide the ingredients for the first part of the year – The NEA1 (Coursework- a number of scientific investigations into a topic provided by the exam board)

Students need to provide their own food ingredients for their Non-Exam Assessment 2 (3/4 trial dishes and a final practical exam of 3 dishes completed in Spring term).

We ask that students make a contribution towards ingredients required for the Non-Exam Assessment 1. Analysis of expenditure also shows that Y11 students also use a share of food consumables throughout 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.) The quantity and breadth of consumables used in year 11 has been steadily increasing in response to more complex exam briefs, and more generous provision by the school of sauces / garnishes, etc.

With central Government funding continuing to decrease in real terms, it is becoming ever more challenging for the school to meet the above costs. We are therefore requesting that all parents/carers of year 11 GCSE Food Preparation and Nutrition students contribute **£30** to cover these costs over the 2026/27 academic year.

Payment for this contribution will be via ParentPay and we would be grateful if you could pay by **30 September 2026**. If this payment is likely to cause difficulty, please contact our Finance Office (finance@chichesterfreeschool.org.uk).

We also would like to remind you that we request students 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 the wider school. Students with loose hair and/or false/gel nails will not be permitted to take part in food practical lessons.

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. This will help us ensure this information remains up to date and can be taken into account during practical lessons.

Yours faithfully,

Mrs A Russell
Subject Lead Food Technology
DT Faculty Lead