



## DESIGN & TECHNOLOGY / ART DEPARTMENT

### KS3 YEAR 7 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, product design 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 **£26** contribution to cover all three subjects from Sept 2021-July 2022.

This will cover:

#### Art

- 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

- Materials for a range of practical projects including wood, acrylic, metal and textiles
- Contribution towards essential equipment such as saw blades, finishing materials, etc
- **For year 7 only** for a hard backed A4 92 page 140 gsm book for theory and design work. This should last all through the KS3 course up to the end of year 9

#### Food preparation and nutrition

- Food ingredients for regular cooking practicals (2-3 each half term)
- Exercise book for theory and recipe planning

Having the school purchase ingredients centrally has the following benefits:

- 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

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We would therefore be grateful if you could pay a one off amount of **£26** by **6 September 2021**. Please pay using your ParentPay account. If this payment is likely to cause difficulty, please contact our Finance Office ([finance@chichesterfreeschool.org.uk](mailto: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. The art sketch book and hard backed DT book will become available to purchase by request from the school finance office.

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.

Students with specific individual requirements such as food intolerances may wish to opt out of the 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 request a contribution of £7 towards the art and DT materials.

We would like to remind students that wherever possible 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 products arrive home and you have the opportunity to sample some of the amazing dishes your child makes.

Yours faithfully

**Miss T Pye**  
**Miss Hicks**  
**Mr Lean**  
**The Design and Technology and Art Department**

**Mr R Corser**  
**Head of Design and Technology**