

October 2023

Dear Parents/Carers

Provision of ingredients/apron for Food Technology lessons in Year 9

Please be aware throughout Key Stage 3 your child will undertake a wide range of practical tasks in Food lessons. These will include regular opportunities to make dishes to bring home for the family to share, sampling foods in class and carrying out experimental work to develop understanding regarding the function of ingredients in a recipe. Pupils will be given prior notice of practical tasks and will be issued with a 'Pupil Overview' sheet to bring home, which outlines the course. Please be aware that the sequence of lessons may deviate from the outlined plan if staff are absent. Key home learning tasks are also included. If there is ever an occasion when a pupil is unable to cook, please write a note to inform the teacher of the reason. Pupils need to use their Pupil Overview promptly after absence, in order to ensure that they are fully organised for their next lesson.

As a department, we purchase several ingredients in bulk which avoids the need for parents/carers to buy certain ingredients, thus keeping costs down. We also provide an apron to wear for all practical activities. One **voluntary contribution** of £5.00 is requested towards providing these ingredients and the use of an apron to cover the Food module in Year 9.

Scopay is now the preferred method of payment for all trips, visits, and school activities. If you visit www.scopay.com you will see payment details. If you have mislaid your Scopay login details, please call Pupil Services. Should you still wish to pay by cash or cheque (cheques should be made payable to *Rayleigh Schools Trust*) please hand into Pupil Services. If you have any Scopay queries regarding this payment item, please contact Mrs A Twomey (atwomey@sweynepark.com).

If there are any financial difficulties, please contact the Headteacher, Mrs Dines, in the strictest confidence.

In addition, pupils will be requested to bring some ingredients from home, fruit, vegetables, meat, poultry and fish often fall into this category. This enables pupils to adapt recipes and ensure that the dishes they produce meet the needs of the family. **Please note that in order to safeguard a number of pupils who have a severe nut allergy, we do not allow pupils to use nuts as an ingredient.** Pupils will use their lesson overview sheets and should not leave requests for ingredients until the last minute. They also need to remember to bring a suitable labelled container in which to store and transport the completed dish home. On the day of a practical, pupils need to bring their ingredients to the Food room before morning registration. Perishable foods must be placed in a food bag and clearly labelled with the pupil's name, tutor group and the date of the practical. Non-perishable foods should be placed onto the trolley provided. Pupils need to remember to promptly collect their dishes at the end of the day of the practical. Any uncollected items of food will be disposed of after two days.

I very much hope that you will enjoy eating the dishes made and that pupils will choose to re-make recipes at home building up their culinary repertoires!

Yours faithfully

M Cooper

Mrs M Cooper
Head of Food Technology