

September 2022

Dear Parent/Carer,

Year 11 Hospitality and Catering 2022 – 2023

During this academic year, the Food department have exciting and challenging plans for their curriculum. In order to deliver high quality practical's, we ask parents / carers for a contribution towards the cost of ingredients. Money from contributions is used to purchase basic ingredients and ensure equipment is available to provide the very best food curriculum for all our pupils.

A key element to the Y11 course is a practical assessment. This is a Non-Exam Assessment (NEA) which includes a three-hour practical in which pupils are required to plan and make two dishes with accompaniments in response to a set brief. This practical, along with pupil's supportive paperwork, contributes towards 60% of the pupil's final grade.

We ask for a contribution as we want pupils to have the opportunity to carry out and practice high level food skills on a regular basis and to value what they have made and respect the world's resources. It is important that our pupils are aware of how to budget for food, save money and avoid food waste. This contribution allows you to pay for the ingredients that your child will use without wasting any food. We also want pupils to take their food home, to show family and friends and share the skills that they have used.

In Year 11, we ask all pupils for a contribution of £20 towards ingredients, these include:

- Flour, margarine, sugar and other staple ingredients
- Container/packaging to store/take food home in
- Specialist ingredients/equipment required for pupil's practical exam

Payments should be made through the ParentPay system. Alternatively, if you prefer to pay by Paypoint, please contact the school office for a barcode. Please remember that this contribution is made on a voluntary basis.

Thank you for your cooperation.

Yours faithfully,

Mr J Taylor
Subject Leader for Design & Technology



