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Dear Parent/Carer

## Food Technology Practical lessons

As part of the KS3 National Curriculum in Design and Technology, your son/daughter will complete a rotation in food studies.

To ensure every student participates in practical lessons and to avoid the stress of forgotten ingredients, we supply the ingredients for all planned activities. In line with our charges and remission policy, where work can be taken home by students, the cost is split between home and the Academy.

By supplying the ingredients, we can:

- Reduce the overall cost of ingredients as we are able to purchase in bulk.
- Ensure students build up a repertoire of culinary skills by cooking every other lesson.
- Avoid last minute gathering of ingredients.
- Negating the need for you to buy ingredients that are only needed in small amounts.
- Avoid the need to bring in many food containers, which may be left behind or misplaced

In the past a contribution for each practical has been collected. However, to avoid handling money in food lessons, we are asking the students to make a voluntary contribution of £20 to be paid using Wisepay. Please do email <u>finance@ridgeway.herts.sch.uk</u> if you require assistance with funding.

School does not provide disposable boxes to take home, as they are not economical or environmentally friendly. We ask students to provide a reusable plastic box to put the food they have made in. This could be a clip lidded box, or even a takeaway, chocolate or ice cream box.

If you have any other queries, please contact the Finance Office.

Yours sincerely