

KS4 FOOD PREPARATION AND NUTRITION YEAR 11

June 2024

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 students provide their own food ingredients, however analysis of expenditure shows that *all* GCSE students use a share of food consumables during 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.)

With Government funding under increasing pressure and central funding decreasing in real terms, it is becoming ever more challenging for the school to meet these costs. We are therefore requesting that all parents/carers of Year 11 GCSE Food Preparation and Nutrition students contribute **£10** to cover these costs over the 2024/25 academic year.

Payment for this contribution will be via ParentPay and we would be grateful if you could pay by **Friday 6 September 2024**. 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.

Yours faithfully,

The Design and Technology Department