

September 2019

Dear Parents / Carers

Re: 2019-20 Provision of ingredients for Food Technology lessons for students in years 7, 8 and 9.

The provision of ingredients for Food Technology lessons has, for many years, consisted of students and parents being provided with an ingredients list and students bringing in the required amounts for their practical lessons. To support our students and their families and to enable access and involvement for all students, from September 2019, the Design and Technology department will provide the ingredients for food technology lessons. We anticipate that it will make the venture more time and cost effective for all and will reduce waste.

In order to make this provision we need to ask for a contribution towards the cost of ingredients.

The course is one hour per week for 10 weeks (on rotation). We ask that parents make the voluntary contribution of £10.00 for the ingredients for this course for the academic year 2019-20. Payment can be made by online payment (our preferred option) or by cheque made payable to Montsaye Academy. If paying by cheque, please complete and return the slip overleaf by **Friday 20th September 2019** at the latest (form completion is not necessary if you pay online). No student will be denied participation in the activity because of difficulty in meeting the cost. In cases of financial hardship, please contact Mrs Exley Business Manager or Mrs Holt in the Finance Office in confidence.

As you may be aware, Food Technology is taught in one-hour sessions. In order to make these sessions as effective as possible, not all practical lessons will involve every student producing large products that are then transported home. We will adopt a variety of effective working methods, such as 'paired' or 'line' cooking, recipe repetition and food science experimentation.

Producing smaller quantities more quickly will allow for a greater focus on sensory analysis (such as taste-testing) of the cooked food and evaluation of the process; these are both important areas of the curriculum that are sometimes rushed or overlooked.

Recipes and photographs of the outcomes will be available on the school VLE for learners to show parents the results and encourage their son/daughter to cook at home. Occasionally, students will still be required to bring in equipment in order to take food home.

I hope that these new working methods will be considered more convenient and cost effective for you and your child(ren). Thank you in advance for your cooperation.

Yours sincerely

Mr Chris Cope
Head of Faculty for Design and Technology and Art



Reply slip: Food Technology contribution

I enclose a cheque for **£10.00** made payable to **Montsaye Academy** for the food technology contribution for:

Learner name: Form group:

Year group:

Date:.....

Please hand this slip and payment in at **student reception** in an envelope marked **FAO DT Food Technology**.

