

5 September 2024

Dear Parents and Carers

## Re: Food Technology - Exciting Updates!

We're thrilled to announce some exciting changes to our food technology program that will benefit all students! As part of the core curriculum, learning to cook equips students with valuable life skills they can use at home and beyond.

- **Previously, asking parents and carers to provide ingredients created challenges for some families.** To ensure a more inclusive and engaging experience for everyone, we've decided to centrally source and supply ingredients this year. This new system offers several advantages:
- **Reduced Cost:** By purchasing in bulk, we can significantly cut ingredient costs and eliminate late-night shopping trips to ensure everyone can participate fully.
- **Convenience:** No more scrambling to find forgotten ingredients! We handle everything, saving you valuable time and money.
- **Minimised Waste:** We can carefully plan portions and manage ingredients, reducing food waste significantly.
- **Enhanced Safety:** Centralised sourcing allows us to effectively manage potential risks associated with allergies.

**To support this program, we kindly request a £10 contribution per student for the entire academic year's Food Technology lessons.** This contribution will be collected when your child's timetable assigns them to the "Food" rotation within Design & Technology (DT). We will inform you of this rotation via a Group Call text and email. Payment can be made easily through **Vericool**, in the shop section under "KS3 Food Technology Ingredients".

Students will participate in food technology for one term, creating 7-9 delicious dishes! We simply ask that students bring appropriate containers to take their creations home safely; class reminders will be sent via Classcharts.

**Food Allergies:** If your child has any food allergies, please email Ms. Fernandes ([EFernandes@stangroundacademy.org](mailto:EFernandes@stangroundacademy.org)) with your child's name, tutor group, and allergy details. This allows us to plan accordingly and ensure a safe learning environment for all.

We hope you agree that by working together, we can ensure a fun and enriching Food Technology experience for every student. The continuation of this new system relies on your contributions, we do understand however that circumstances may vary; if a £10 contribution is challenging, please reach out to me ([RBaines@stangroundacademy.org](mailto:RBaines@stangroundacademy.org)) to discuss alternative options.

Thank you for your continued support.

Yours faithfully



**Rebecca Baines**  
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