



8 March 2019

Dear Parents / Carers

Your child will be taking food technology lessons after Easter. We are always looking at ways we can improve and feedback has indicated that some would prefer to pay the school to buy the ingredients for food technology on their behalf. This saves time buying the ingredients and can be more cost effective as we can buy ingredients in bulk. This can also take pressure off students who may forget to either mention a practical lesson or leave the ingredients at home.

At this point we are asking if you would be interested in this scheme. The cost would be £25 for the school to buy the ingredients on your behalf. This would ensure your child always has their ingredients and would include everything your child would need for cookery classes, apart from a container to take food home in.

In cases of financial hardship, the school may be able to offer assistance towards the cost of this activity. Please write to the Headteacher in confidence detailing your circumstances and the amount you are able to contribute.

The course is 9 weeks long and we cook in 7 of those lessons. Please see the menu below. We are happy to discuss dietary requirements however we are unable currently to purchase Halal meat. Should you wish to opt into this scheme but require Halal meat please email me on butlerc@skdrive.org to discuss.

<u>year / </u>	<u>Year 8</u>
Fruit salad	Fruit crumble
Vogotable kohabe with Halloumi choose	Chicken gouions

Vegetable kebabs with Halloumi cheese Chicken goujons and parmentier potatoes

Flapjacks Chicken Chow mein
Pizza bread Banana cake
Sponge cakes Cottage pie

Mince Veggie cornish pasty

Cheesecake Scones

If enough parents/carers express an interest to make this viable for us to run, a further communication will be sent out with with the payment link on Parent Pay. If you are interested, please can you email me on butlerc@skdrive.org by Friday 22 March.

Yours sincerely

C Butler

Mrs C Butler

Headteacher: Justin Humphreys



