

E: office@theheys.school | W: www.theheys.school

Headteacher | Mr P McKendrick

Maximise our potential, to be the best we can be, every day.

7th November 2023

Dear Parents/Carers,

During the academic year, your child will study Food and Nutrition as part of their Design Technology curriculum. This is a valuable and exciting subject which offers pupils a range of real-life cooking experiences and theoretical knowledge about living healthy living.

As part of the course, pupils will be expected to take part in several practical lessons, during which they will create their own dishes. Each dish is designed to teach pupils new practical skills and help them develop an enjoyment of preparing fresh food. This is with the aim of supporting young people to achieve a healthy and self—sufficient lifestyle, both now and in the future. The recipes chosen are suitable for the time constraints of a 1-hour lesson and should suit most abilities. However, as pupils learn how to cook, there will be variations in the success of their products. Cooking is a mandatory part of the food and nutrition course.

Previously, we have requested that students provide their own ingredients, which can be both expensive and time-consuming.

This year to support students and parents due to cost increases we will be streamlining our process. The Food and Nutrition department will order and provide ingredients for our students to make a dish for 1-2 portions. Within this cost Tupperware/containers will be provided too.

To be able to do this we will be asking all parents to make a small contribution of £25 for the year (£2.50 per practical) to be paid via Arbor.

We understand that some families may find it difficult to contribute the amount in full, so we have split the payments into two. The payment window for the first amount of £12.50 will be open from 7th November until 22nd December 23 with the second payment of £12.50 being due between January 8th 2024 and 19th February 2024.

It is expected that each student will cook approximately 10 dishes per year as they will be in rotation with Product Design and Food and Nutrition.

I hope that the information regarding the Food and Nutrition course has been useful and that you enjoy sampling the results of your child's hard work.

If you have any concerns regarding payment or require more information about the course, please feel free to contact us via the school office –

Office@theheys.school

Yours sincerely,

Miss Redmond & Miss Zuco
The Food, Preparation and Nutrition Team

Respect | Kindness | Determination









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