



November 2018

Dear Parent/Carer

## Provision of ingredients for Food Technology lessons

For many years the provision of ingredients for practical Food Technology lessons has consisted of students and parents being provided with an ingredients list, and students bringing in the required amounts. However, quite often (and for a host of different reasons) this method has proved problematic for students, their families and staff.

To simplify this for everyone, the Design and Technology department now provides the necessary ingredients for the students; this reduces costs, time and waste.

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

Year	Hours per week	Number of weeks	Ingredients contribution
7	2	14	£15
8	1.5	14	£12
9	1.5	6	£7

Payment may be made by WisePay (our preferred option) or by cheque, made payable to Ashlyns School. Please complete and return the slip below by Friday 14 December. Please note that there is no need to return the slip if paying by WisePay.

No student will be denied participation in the activity because of difficulty in meeting the cost. In cases of genuine financial hardship, please contact Mrs Wilson in the Finance Office in confidence

Students in Year 9 who opt for GCSE Food as one of their option choices will get a second block of Food lessons between May half-term and the summer holidays, and therefore a second contribution will be requested.

Food Technology is taught in a carousel of Technology subjects and all students will complete the Food course at some point during this academic year.

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 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 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.

I hope that these working methods will be seen as more convenient and cost effective for students and parents alike.

Thank you in advance for your cooperation.

Yours sincerely

Mr Nicholson  
Head of Faculty for Technology, Computer Science and Business Studies

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**Provision of ingredients for Food Technology lessons** - Please return to the Finance Box outside the staffroom by Friday 14 December. There is no need to return this slip if payment is made by WisePay.

Student Name: \_\_\_\_\_ Form: \_\_\_\_\_

I enclose a cheque for £\_\_\_\_\_ (insert appropriate amount) payable to Ashlyns School

Signed: \_\_\_\_\_ (Parent/Carer) Date: \_\_\_\_\_

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