



28 September 2021

Dear Parents and Carers

**Re: GCSE Food & Nutrition**

We are pleased that your son or daughter has opted to take Food & Nutrition for one of their GCSE courses, and would like to provide you with further information about some of the details of the course.

The course is divided into six-week units focussing on a different food group. Dates for the practical lessons are issued and given to the students at the start of each unit together with a supporting recipe book.

The expectations for the practical lessons are: -

- Students must bring in their own ingredients.
- Students will need a clean butcher's apron for the lesson (this can be purchased from the uniform shop or Amazon).
- Health and Safety rules need to be observed throughout the lessons.
- Suitable containers to be provided by the student with their name and class clearly labelled for them to bring their finished dishes home in.

If there are occasions when you are unable to provide ingredients, please contact your son or daughter's food teacher ahead of the practical lesson date.

If there are dietary allergies, intolerances, religious or other restrictions with any food then please make suitable substitutions which demonstrate similar skills.

It is our expectation that students partake fully in all lessons including practical lessons, therefore, we will issue detentions to students if they do not bring in ingredients.

If your child is in receipt of Pupil Premium funding, we can support the cost of ingredients up to £100 over the two years. Students must bring in the receipts for ingredients they have purchased and take them to the finance office for reimbursement.

If you have any further enquiries about the course, please do not hesitate to contact myself or Mr Baxter.

Yours sincerely

Mrs S Moodley  
**Head of Food Preparation and Nutrition**

*Be The Best You Can Be*