## **Seaford Head School**

**Achieving Excellence Together** 

September 2024



## **GCSE Food and Nutrition**

Dear Parents/ Carers,

Thank you for your support with providing ingredients for your child's Food and Nutrition lessons last year. We are delighted that your child will be continuing Food and Nutrition in Year 10.

Food and Nutrition teaches them valuable knowledge about healthier and more sustainable diets, and how to feed themselves and others, as well as important information regarding food safety and hygiene, and where food comes from.

This is a practical subject and an important element of the lessons is learning how to prepare and cook a range of dishes - these practical experiences are designed to impart valuable food skills which can be used and built-upon over time - now and in the future.

The policy for ingredient provision in Key stage 4 is:

Students are asked to bring in most ingredients – students will be notified via Teams in advance of the ingredients needed, we have tried to ensure that these are healthy and affordable. Students may be asked to bring in containers for them to bring dishes home - you will be notified in advance. However, to try to reduce some costs to parents, we will provide some pantry items so that large quantities don't have to be purchased when only small amounts are being used. These include items such as oils, vinegars, dried and fresh herbs, spices, flour for rolling out, icing sugar for decorating, stock cubes, mustard and other condiments for sauces, all ingredients for practical investigations and some foil containers used for cooking specific dishes.

We kindly request a voluntary donation towards the ingredients and containers that we will provide. The amount for Year 11 students is £10.00. This can be paid as a one-off payment via our online system 'ParentPay' which can be found on the school website.

If you do not have a ParentPay account please email <u>parentpay@seafordhead.org</u> stating your child's name and tutor group.

In Year 10, the students will be carrying out investigations for their NEA 1 assessment worth 15% of their final grade and they will make a range of dishes including their final menu as part of their NEA 2 task which is worth 35% of their final grade. They will also be carrying out mini practicals as part of their revision (these ingredients will be provided by school).

We would greatly appreciate the contribution being paid by Friday 13 September.

Thank you for your assistance.

Yours sincerely,

Jeneron

Mrs V. Feneron

Head of Food and Nutrition

## **Seaford Learning Trust**

Mr R Ellis, Headteacher

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