



Acting Headteacher: Di Beddow MA, FRSA

22nd September 2015

Dear Parent/Carer,

In KS3, students will study half a year of Food Technology and half a year of Design and Technology. Your son / daughter is starting with Food Technology.

I am writing to explain that the week before students will be cooking, the list of the ingredients they will need will be written in their log book; hopefully the recipe will be something the whole family can enjoy!

Your son/daughter will need to bring a suitable container with a lid to transport their cooking home.

During the course of Food Technology, one week will be devoted to a free choice of recipe. In addition to this we will organise a 'Junior Master Chef' competition, where students are able to compete against one another for a trophy.

One important aspect of teaching Food Technology is that we know of any students with food allergies. Please complete the slip below to make us aware of any issues.

If your daughter/son is in receipt of free school meals, the Academy can provide ingredients. Please indicate on the slip below, if you would like us to do this. If you are not eligible for free school meals, but are concerned about the cost of providing ingredients, due to financial constraints, please contact me to discuss your concerns on kdodsworth@ernulf.cambs.sch.uk or 01480 374748.

Yours faithfully

**Miss K Dodsworth
Partnership Director**

Please return this slip to Miss Dodsworth in your next Food Technology lesson.

Student Name: _____ Tutor Group _____

Please give details of any food allergies or medical considerations: _____

My daughter/son is in receipt of free school meals and I would like the Academy to provide any ingredients required.

(Please tick if required)



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