



1st October 2020

Dear Parents/Carers,

Your son/daughter has opted to study GCSE Food Preparation and Nutrition. The course places a significant emphasis on developing the ability to produce good quality food competently and confidently.

As we are trying to get back to some degree of normality following the Covid-19 Pandemic, it is essential that we begin to complete the practical requirements of the Food Preparation and Nutrition course. I want to reassure you that we will be complying with all the government legislation and guidelines during our practical lessons. We will do this in the most practicable and sympathetic way possible to both mitigate/minimize the risk and to make the lessons as comfortable and enjoyable as possible for our pupils.

In regards to the Food Preparation and Nutrition course, in prior years, charges may have been applied to cover the cost of ingredients provided by school, however with the current circumstances, it has been decided to keep things as simple as possible so that we may be prepared for any eventuality. School will provide ingredients for some practical lessons and when required, parents/carers will be asked to provide ingredients for their child on the day of practical lessons. If you feel your circumstances may have changed due to the current situation or if there are occasions when you may need us to provide your child with ingredients please do contact me at the earliest opportunity so that we may make arrangements in advance.

Please can we ask that any ingredients are clearly labelled with your child's name to enable us to identify and distribute them before the lesson starts. It is recommended that food prepared using high risk ingredients (i.e. foods containing meat, fish, cream etc.) is consumed by pupils at break or lunch or we will refrigerate this. We ask you to ensure it is stored correctly at home before consumption and reheated to a temperature of 76°C or above.

Please also be aware that your child will need to remove their jumper and blazer for practical lessons. It is therefore important that they are labelled with their name.

Please do not hesitate to contact me at school if you want to discuss any of these points.

Please complete and return the attached form for our records. As we have children in school with nut allergies, we do not allow the use of any peanuts, nuts or nut based products in the Food Preparation room (e.g. pesto or Nutella). Please do not give your child any of these foods to bring into school.

Yours faithfully,

Mrs T Jeacock
Head of Design Technology



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NOTTINGHAM

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Company Number 7937154



**St Ralph
Sherwin**
Catholic Multi Academy Trust

Please complete below:

Sometimes your son/daughter will be invited to taste different ingredients/foods. Please complete the following if any of the below applies to them. If this slip is not returned we will assume this does not apply.

My son/daughter has an intolerance /is allergic
to _____

My son/daughter cannot eat these foods due to religion/culture/belief

Name of Pupil _____ Tutor
Group _____

Signed _____ Date
