

3rd September 2019

**Parents/Guardians
TQEA Students**

Dear Parents and Guardians

Key stage 4 Hospitality and Catering - practical lessons

To support our students learning and to ensure that all have the opportunity to partake and engage fully in lessons our policy for the provision of ingredients for Hospitality and Catering lessons in key stage 4 is for the school to purchase and provide the majority of basic ingredients. We are asking parents to donate £12 towards the cost of these basic general ingredients for the year.

This can be paid as a lump sum, in instalments of £4 for 3 terms or £2 for 6 half terms. Students will still be required on occasion to provide some key individual ingredients, normally chicken, meat, or vegetarian alternative and to always bring containers to school to take their food home.

This policy ensures that all students can work with the same quality and quantities of ingredients and that lesson time can be used most effectively, it also simplifies homework for families and helps to eliminate food wastage. Where appropriate we provide vegetarian options for students who prefer this. We can also make provision for coeliacs and students with lactose intolerance.

No student will be prevented from completing practical work for reasons linked to non-payment, if you do foresee any difficulties please do not hesitate to contact the school to make individual arrangements.

Yours sincerely



Mrs D Johnson
Head of Food Nutrition