

7 September 2023

Dear Parents/Guardians

The Food Technology Department would like to welcome your son or daughter to the Angmering School. Food Technology is one of the specialisms studied at Key Stage 3 and we are looking forward to working with you and the students, particularly given the importance to health of making good food choices throughout life. We develop the skills and knowledge needed through a combination of theory and practical work, our aim being to foster a lifelong enthusiasm for good food.

Developing practical skills is a high priority and an essential element of the course. Further details will follow regarding payment of ingredients via parent pay or your child can bring in their own from home. If you are in receipt of free school meals, there is a fund we can access to help covering costs of ingredients, please ask your Food Technology teacher for details. Students will be encouraged to adapt recipes and to discuss their choices with you.

We will give as much notice as possible for the practicals - a minimum of a week, never one day. Students will have the dates for the practical lessons available on class charts. Our recipes are kept up to date and published on Classcharts/Google classroom.

Our tasting lessons will develop experience and an awareness of different foods and we will provide ingredients. Could you complete and return the google form [here](#) so that your child can safely take part in these activities and please advise of any known allergies.

We do appreciate your support. If you have any queries or problems please do contact your child's Food Technology teacher and we will be happy to discuss them. Alternatively you could email an electronic copy of this reply form to:

Yours sincerely

Mrs K Stoner, Ms A Foulds, Ms E Symmonds & Mrs D O'Hare
Food Technology Department
