

Dereham Neatherd High School

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Dear Parent/Carer,

KS3 Food & Hospitality Ingredients Contribution

In KS3 pupils undertake a wide range of cooking skills in their food and hospitality lessons and we believe it's important that parents/carers see the work produced. We are aware of the busy lifestyles many of us have and purchasing ingredients in such small quantities can be difficult and costly. An example of the costs in comparison to purchasing in bulk by the school is below:

		Initial Ingredient Cost		(g/ml/each)	Quantity Used	(g/ml/each)	Recipe Ingredient Cost	Total School Cost	Total Home Cost
Speedy Pizza	Naan Bread	£0.69	2	each	1	each	£0.35	£1.52	£11.44
	Passatta	£1	500	g	50	g	£0.06		
	Spring Onions	£0.50	100	g	25	g	£0.13		
	Pepper	£1.65	3	each	0.5	each	£0.28		
	Mushrooms	£1.55	500	g	20	g	£0.06		
	Salami	£0.90	80	g	10	g	£0.11		
	Mozzarella	£4.45	500	g	50	g	£0.45		
	Oregano	£1.10	12	g	1	g	£0.09		
Pineapple Upside Down Cake	Pineapple Rings	£1.00	8	slices	3	slices	£0.38	£1.30	£13.79
	Glacier Cherries	£1.65	200	g	40	g	£0.33		
	Brown Sugar	£3.00	1000	g	20	g	£0.06		
	Margerine	£1.45	500	g	60	g	£0.17		
	Caster Sugar	£1.45	1000	g	60	g	£0.09		
	Self Rasing Flour	£0.79	1500	g	60	g	£0.03		
	Eggs	£2.85	12	each	1	each	£0.24		
	Baking Powder	£1.60	170	g	1	g	£0.01		
Ratatoullie	Onion	£0.95	1000	g	150	g	£0.14	£1.72	£7.34
	Garlic	£0.24	8	cloves	1	cloves	£0.03		
	Pepper	£1.65	3	each	0.5	each	£0.28		
	Aubergine	£0.85	1	each	0.5	each	£0.43		
	Courgette	£2.78	1000	g	200	g	£0.56		
	Fresh Basil	£0.52	30	g	7	g	£0.12		
	Chopped Tomato	£0.35	400	g	200	g	£0.18		

In the past there were difficulties with pupils completing practical lessons due to not having the ingredients requested. This means that they either miss the development of skills, or as a school we provide the ingredients to these pupils to ensure that they are able to complete the practical element.

Therefore, we are requesting a £10.00 contribution towards the cost of ingredients and containers for the academic year. The course is delivered on rotation within the DT department, so they will complete the food and nutrition course and hospitality and catering over two rotations within the year.

We hope this will mean all pupils complete the practical element and that all dishes go home with them. This also means you won't have to provide ingredients and will look forward to a dish being brought home during your child's studies.

















Pupils will be reminded that due to food safety and hygiene regulations they must collect their completed dishes within 48 hours of being produced.

The £10.00 payment can be made via ParentPay. We would appreciate this being actioned as soon as possible to enable food & equipment to be purchased. The school have generously agreed to keep the contribution at £10 and cover the additional cost at a difficult financial time.

We would like to thank you in advance for your support.

Yours sincerely,

Paul Taylor

Head of Design, Technology & Food