



14th December 2020

Dear Parent(s) / Guardian(s)

FOOD TECHNOLOGY

We are delighted to announce that the development of The Ladies' College Food Technology area has now been completed and will open in the New Year. We plan to provide Food Technology lessons for students in Remove to Upper Four as part of their Design & Technology lessons.

These lessons will be delivered on a rotational basis by Mrs Smith. This year students will do an 8-week rotation (8 hours), to be developed from next September.

The focus of the lessons will be to provide students, practically, with the necessary life skills relating to food, preparation and how to cook, whilst applying the principles of nutrition and healthy eating.

Students will be using a wide range of utensils and cooking equipment to facilitate their progress. Learning how to cook is a life skill that enables students to feed themselves and others affordably and well, both now and in later life. Our aim is to ensure a good level of Food Technology competence and proficiency, whilst also ensuring a thorough understanding of Health and Safety awareness.

In consultation with parents in the PTA, all of the necessary ingredients for the course will be available in school. By doing this, students and parents will not need the responsibility of organising and transporting ingredients each week. In order to do this, we intend to make an annual charge. We intend to invoice £45 which will appear on the Trinity term fee account. Special Place Holders in Upper Four will be invoiced. The food that students make will be sent home and we hope that over the 8 weeks you will enjoy what is made, appreciating that some meals are more expensive and others less so.

In the event of financial hardship please contact us. If your preference is to not incur additional costs, which we appreciate we are only making you aware of now, we can make alternative provision for your daughter to continue with her current D&T course, at no additional cost.

From September 2021, we will add the charge to the Michaelmas fee account.

We hope that students will very much enjoy the Food Technology course, adding another layer of skills to those already gained. Please do not hesitate to get in touch if you have any concerns. The course has already considered students with allergies to ensure safe provision for them.

Yours sincerely,



Mrs Ashley Clancy
Principal

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