



**Midhurst Rother College**

The best in everyone™

Part of United Learning

12 January 2022

Dear Parent/Carer

### **Food Technology – Ingredients Payment**

During each year at KS3, students undertake a termly Food Technology project as part of the Design/Technology curriculum and the Government's strategy to develop healthy eating attitudes in school. Unlike many secondary schools, the Food Technology Department at Midhurst Rother College offers a service to provide ingredients for students in Year 7, 8 and 9. Students are no longer required to bring their own ingredients into College and parents will no longer be asked to purchase ingredients on a weekly basis. There are several advantages as to why we offer this:

- Bulk orders at wholesale prices significantly reduce the cost to parents.
- Removes the time constraints and pressures on parents to carry out an additional shop each week.
- The College operates a cashless system making payment straightforward, accessible and flexible.
- Allows for a more inclusive cooking experience for all students.
- Reduces waste from unused ingredients.
- Eliminates lost or stolen ingredients.

### **Own Aprons**

We would also prefer it if students could bring in their own clean apron due to having to be extra careful with COVID-19. There will be aprons available for those students that cannot get an apron or if they forget one, but it would be preferred if they could bring in their own. This is for practical lessons only.

### **How much will it cost?**

### **For Year 7 and 8 only**

I am pleased to confirm that a **£15** payment per student remains the same for the 2021-2022 academic year. This provides a student with ingredients for 6 cooking lessons encouraging a healthy eating lifestyle and developing an understanding of a balanced diet.



**Principal: Stuart Edwards**

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**How do I pay?**

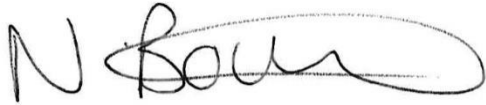
Please pay for Food Technology ingredients via the online payment system using the following link: <https://www.scopay.com/midhurst?redirect=true>. If you require support with the online process please contact our finance department at; [hannah.clayton@mrc-academy.org](mailto:hannah.clayton@mrc-academy.org) or [gemma.downs@mrc-academy.org](mailto:gemma.downs@mrc-academy.org). If you do not have access to the internet please make cheques payable to 'Midhurst Rother College'.

*Note: At the start of each food tech unit, the department will provide ingredients for the first 2 practical sessions during which time the £15 payment should be made. If parents/carers prefer to provide their own ingredients based on the project recipes, these can be given upon request. Failure to provide ingredients on a consistent basis without notification and/or a reasonable explanation will result in poor progress and is not accepted. Parents/carers will be informed and a College sanction given.*

Students are advised to bring a suitable container with a sealed lid during practical lessons so dishes can be taken away. I hope you enjoy and receive the benefits that our ingredients payment system provides. If you would like any further information, or would like to discuss any aspects of the system including payment details, then please contact [natalie.bowers@mrc-academy.org](mailto:natalie.bowers@mrc-academy.org)

Many thanks and I hope your child enjoys their cooking experience this year.

Yours sincerely

A handwritten signature in black ink, appearing to read 'N Bowers', with a large, sweeping flourish at the end.

Natalie Bowers  
Subject leader of Food Technology