



Midhurst Rother College

The best in everyone™

Part of United Learning

13 September 2023

Dear Parent/Carer

Food Technology – Ingredients Payment

During each year at KS3 students undertake a Food Technology project for one term as part of the Design and 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 do not need to bring their own ingredients into College and parents are not 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

MRC aprons are available for students that do not have their own apron or if they forget one, but it would be preferred if they could bring in their own as this reduces washing costs to the college. This is for practical lessons only.

How much will it cost for year 7, 8 and 9?

Despite recent increases in costs to ourselves and mindful of increasing costs that households are facing, we have only made a small increase to the cost which is **£17.50** (which equates to just under £3.00 per cook) for this academic year, and would request that this is paid through our online payment system. This provides your child with ingredients for 6 cooking lessons encouraging a healthy eating lifestyle and developing an understanding of a balanced diet. If your household currently faces a difficult financial situation, please let me know this, in confidence, so that we can support you with these costs.

Those Year 9 students who chose to complete a second food project after Easter, should provide their own ingredients.



Principal: Stuart Edwards

Midhurst Rother College
North Street
Midhurst

West Sussex GU29 9DT

t 01730 812451

f 01730 813524

e enquiries@mrc-academy.org

www.mrc-academy.org

How do I pay?

Please pay for Food Technology ingredients via the online payment system using the following link: [Midhurst Rother College \(arbor.sc\)](#). If you require support with the online process, please contact Hannah Clayton or Nicola Robson in our finance department at finance@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 £17.50 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.

Students are advised to bring a suitable container with a sealed lid for practical lessons so dishes can be taken away and eaten at home. All food cooked by students should be taken home on the day of cooking. 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 Tracey.Bedford@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 'T. Bedford', written in a cursive style.

Tracey Bedford
Director of Art, Design and Technology