

Headteacher: Mr D. Whales | Chair of Governors: Mr A. Brown

Dear Parent/Carer of students in Year 7

Re: Year 7 Food Technology

We are pleased to welcome you and your child to Food Technology at Ken Stimpson Academy. In year 7, your child will typically have food theory lessons and 4 practical cooking lessons. This is an exciting and practical subject that not only builds essential life skills but also develops understanding of food science, nutrition, and health.

To ensure your child succeeds in this subject, we ask for your support in helping them meet the following expectations throughout year 7.

1. Equipment and Preparation

- Students are expected to bring the correct ingredients for practical lessons as instructed. Ingredient lists will be provided in advance on Class charts and we ask that they are weighed out at home. We will ask for a voluntary payment of £2.00 to cover sundries such as baking paper, milk, cling film, herbs, spices, cooking oil etc. A link to ParentPay will be available shortly after the start of the school year.
- A suitable container should be brought to take food home safely.
- An apron must be worn during all practical sessions, which we will provide. Long hair must be tied back and jewellery removed. As in the food industry, we cannot permit students to handle food with long, false nails, this is also in breach of school rules.
- Please inform us of any dietary requirements or allergies using the link below. We need an allergy form for you to prior to your child's first practical lesson. **This is a legal requirement and we are unable to allow your child to handle food without it.**
- [Ken Stimpson Academy - Food Technology Year 7 – Fill in form](#)

2. Participation and Engagement

- Full participation is expected in both theory and practical lessons.
- Students should take care in planning and preparing for practical work, including time management and hygiene.
- A positive and responsible attitude is essential when working with equipment and in shared kitchen spaces.
- Students arriving to a practical lesson without ingredients will be given a written task to complete during the lesson. Should they arrive without a written explanation, this will be logged as a homework concern.

3. Homework and Coursework

Headteacher: Damien Whales, Ken Stimpson Academy is a school within the Four Cs Multi-Academy Trust (MAT)

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- Regular homework will be set; short videos to watch in preparing for each dish, demonstrating the key skills to be learned or equipment to be used. Your child is responsible to communicate the recipe ingredients to you in advance of the lesson. We will upload the recipes at least a week before the cooking date. If you are in receipt of Free School Meals and require our support, you must notify us by mid-day on the Thursday before the practical.

4. Support and Communication

- Please encourage your child to stay organised and ask for help if they are unsure of any tasks.
- We welcome communication with parents and carers—please don't hesitate to get in touch with any questions or concerns.

We are excited to begin this journey with your child and look forward to seeing their skills and confidence in the kitchen grow over the coming years.

Thank you for your continued support.

Yours sincerely,

Mrs L Cooper
Teacher of Food Technology

Email: l.cooper@kenstimpson.org.uk

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