



HEANOR GATE SCIENCE COLLEGE

“Develop all learners to achieve their full potential”
“Create a culture of aspiration”

Principal: **Mr S Huntington**



September 2019

Dear Parent/Carer

Your child is studying Key Stage 3 Hospitality and Catering this year. To cut down on waste and to ensure every student is participating in practical lessons, the school has decided to provide students with the basic ingredients needed for each recipe. Students will only need to bring in meat or a substitute when required.

Students will be cooking the following:-

Year 7 - coleslaw, ratatouille, pizza toast, spicy kofta meatballs and breakfast berry muffins.

Year 8 - healthy stir fry, pizza wheels, cheesy frittata, pasta bake, chicken goujons, oatly crumble and Mexican chicken fajitas.

Year 9 - pizza, penne pasta fiorentina, chilli con carne, chicken tikka/korma curry, sausage or cheese and onion rolls, chow mein noodles and mince pies or jam tarts.

A contribution towards the cost of the ingredients is as follows:

- Year 7 or 8 - £5.00
- Year 9 - £7 (due to a higher quantity of ingredients being used over the course of the year)

Our preferred method of payment is via ParentPay. Please logon to your child's account. If you need a PayPoint card please contact school as soon as possible.

If you have any concerns regarding the cost, please contact g.kidd@heanorgate.derbyshire.sch.uk

Yours sincerely

Katie Hadley
Hospitality and Catering

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