Dereham Neatherd High School
Norwich Road, Dereham, Norfolk. NR20 3AX
Headteacher: Jaime Mallett

office@neatherd.org
+44 (0)1362 697981
neatherd.org

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Dear Parent/Carer,

KS3 Food & Hospitality Ingredients Contribution

I am writing to you for your assistance in order to improve the Food and Hospitality provisions for your child. In KS3 students undertake a wide range of cooking skills in their food and hospitality lessons. We believe it is important that parents/carers see the work produced and give them praise for their efforts. We are also aware of the busy lifestyles many of us have to fit around, and purchasing ingredients in such small quantities can be difficult and inefficient/costly. An example of the costs in comparison to purchasing in bulk by the school is below.

		Initial Ingredient Cost	Quantity per pack	(g/ml/each)	Quantity Used	(g/ml/each)	Recipe Ingredient Cost	Total School Cost	Total Home Cost
Speedy Pizza	Naan Bread	£0.69	2	each	1	each	£0.35	£1.52	£11.44
	Passatta	£1	500	g	50	g	£0.06		
	Spring Onions	£0.50	100	g	25	g	£0.13		
	Pepper	£1.65	3	each	0.5	each	£0.28		
	Mushrooms	£1.55	500	g	20	g	£0.06		
	Salami	£0.90	80	g	10	g	£0.11		
	Mozzarella	£4.45	500	g	50	g	£0.45		
	Oregano	£1.10	12	g	1	g	£0.09		
Pineapple Upside Down Cake	Pineapple Rings	£1.00	8	slices	3	slices	£0.38	£1.30	£13.79
	Glacier Cherries	£1.65	200	g	40	g	£0.33		
	Brown Sugar	£3.00	1000	g	20	g	£0.06		
	Margerine	£1.45	500	g	60	g	£0.17		
	Caster Sugar	£1.45	1000	g	60	g	£0.09		
	Self Rasing Flour	£0.79	1500	g	60	g	£0.03		
	Eggs	£2.85	12	each	1	each	£0.24		
	Baking Powder	£1.60	170	g	1	g	£0.01		
Ratatoullie	Onion	£0.95	1000	g	150	g	£0.14	£1.72	£7.34
	Garlic	£0.24	8	cloves	1	cloves	£0.03		
	Pepper	£1.65	3	each	0.5	each	£0.28		
	Aubergine	£0.85	1	each	0.5	each	£0.43		
	Courgette	£2.78	1000	g	200	g	£0.56		
	Fresh Basil	£0.52	30	g	7	g	£0.12		
	Chopped Tomato	£0.35	400	g	200	g	£0.18		

In the past there were difficulties with pupils completing practical lessons due to not having the ingredients requested. This means that they either miss the development of skills, or as a school we provide the ingredients to these pupils to ensure that they are able to complete the practical element.

In light of this and in order to best address pupils completing all practical elements we are requesting a £10 contribution towards the cost of the food and hospitality ingredients. This contribution will cover the cost of the ingredients and containers whilst your child is studying food and hospitality for the academic year. The course is delivered on rotation within the design and technology department, so they will complete the food and nutrition course and hospitality and catering over two rotations within

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the academic year. Having contributed £10 at the beginning of the rotation towards the ingredients your child will use, we hope this will mean all pupils complete the practical element and that all dishes go home with pupils. This also means you won't have to plan in collecting ingredients and will look forward to a dish being brought home during your child's studies.

Pupils will be reminded that due to food safety and hygiene regulations they must collect their completed dishes within 48 hours of being produced as the school are unable to store them for longer.

Payments can be made via our on-line system, ParentPay. We would appreciate this being actioned before October half term to enable food & equipment to be purchased. The school have generously agreed to keep the contribution at £10 and cover the additional cost at a difficult financial time.

We would like to thank you in advance for your support.

Yours sincerely,

Paul Taylor
Head of Design, Technology & Food