



HT/bg

September 2023

Dear Parent/Carer

Food and Nutrition – New Curriculum, Ingredients Policy and Allergy Information

Summary of Actions	Deadline
<p>If required, fill in the attached Microsoft form with allergy information. https://forms.office.com/r/34XBWn28zQ</p> <p>If required, email Food and Nutrition Department for support with ingredients.</p>	Friday 22 September

I am writing to inform you that I have recently taken over as the head of Food and Nutrition. I am truly excited about this new role and am committed to providing a remarkable educational experience for your children. I am thrilled to announce that I have created some exciting changes to our curriculum. I have developed a fresh and comprehensive program that focuses on introducing your children to a varied and nutritious diet. As part of this new curriculum, I have incorporated recipes from around the world, exposing students to different cultures and promoting a global perspective on food and nutrition.

Furthermore, I would like to introduce a new policy regarding forgotten ingredients in our classes. We understand that sometimes students may forget to bring their ingredients required for a lesson. Previously we would ask students to sit out of the lesson, however our new policy involves giving these students various tasks that assists the teacher in ensuring the smooth delivery of the lesson. This way, all students will still be engaged in the lesson, and be involved in the preparation and execution of the recipes. These tasks will vary from assisting with the preparation of ingredients ready for teacher demonstrations, washing bowls and equipment as necessary, and supporting their classmates when required. It is important to note that this policy is not meant to excuse the responsibility of remembering ingredients, but rather to foster a collaborative and supportive learning environment.

As you will be aware, the prices of food and essential ingredients have been on the rise recently, making it increasingly difficult for some families to provide ingredients for their children. In light of this, if you find yourselves struggling to acquire the necessary ingredients for your child's recipes, we kindly ask you to get in touch with us.

To support all students with this, we have decided to create a large store cupboard and will provide all the oils, herbs, and spices necessary throughout the year in the hope of reducing waste at home, but also to reduce the cost to families.



Bottisham Village College

Achievement through Inspiring, Caring, Enriching

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Finally, if your child has any food allergies, please can you fill in this Microsoft form to inform us of these. It is imperative that we have up to date information regarding any allergies students have to keep everyone safe in our lessons.

<https://forms.office.com/r/34XBWn28zQ>

I am looking forward to working together with you to ensure your children receive the best possible education in Food and Nutrition. If you have any questions or concerns, please do not hesitate to reach out to me or the Food and Nutrition department at any time.

Yours sincerely,

Mrs H Billson
Head of Food and Nutrition
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