



9th September 2025

Dear Parents/Carers

Students in Year 11 who are studying the Hospitality and Catering course will now be taking part in their final run of important practical lessons in the kitchen as they prepare for their assessed NEA unit 2 practical taking place at the end of the Autumn term. The NEA is worth 60% of their final Year 11 grade for this subject and can make a significant contribution towards their grade this year.

An important aspect of this course is for students to build up their culinary skills and food theory knowledge in practical lessons that take place in the kitchen and students are expected to provide ingredients for this to take place: this is an expectation of choosing this option.

To help support students we are able to provide all ingredients and containers for our students, ensuring that there can be 100% participation in lessons, and less worried parents at home trying to pack ingredients the night before. Not only is this a more cost-effective method for all students, crucially, it is also far more environmentally friendly, reducing food waste caused by our choice of menus.

We have calculated the cost of the ingredients for all the dishes planned for our Year 11 exam students and, together with the cost of the recyclable containers, this will be a **cost of £30 for this term only**. This will be the only term where you are required to provide the cost of ingredients and this will cover the cost of complex recipes that we are covering with students in order to achieve the higher marks for this unit.

Please can you arrange to pay for the Autumn term £30.00 on your MCAS app, via the Clubs section by **Friday 31st October 2025**, this will cover the cost of all food cooked for the Autumn term as well as the recyclable containers provided.

If you decide that you would prefer to source and provide your child's ingredients yourself, this of course is absolutely fine. Students must ensure that ingredients are brought into the correct lesson otherwise they are unable to take part in the practical lesson and this could impact their progress.

If this payment will cause financial difficulties, please notify the school no later than Friday 10th October by email to admin@henleybankhighschool.co.uk

Finally, please can we ask that all parents complete the form below as soon as possible to provide us with information about any dietary requirements or allergies.

<https://forms.gle/crSPfmUHJn7t64A9>

Yours faithfully

Mrs Claire Lane
Head of Art and Technology

Stephen Derry, Headteacher

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