Dronfield Henry Fanshawe School

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Success with Care

Headteacher: Mr M. J. Cooper

Dear Parent and Carers,

Technology KS3 – Year 7

For many years, parents and carers have contributed towards the cost of practical work in technology by either providing materials themselves or by purchasing those provided by the school. This has enabled us to maintain a wide variety of work and students to produce individual designs. It also serves to encourage the students to take more care with their work and not waste materials. Therefore, they design and make products of good quality, using the best possible materials. We believe this helps our students to value their work, and in our experience, almost without exception, parents wish to retain the products that their child has made.

The Year 7 Design and Technology modules involve considerable use of the consumable materials and components in discrete specialist areas including: Resistant Materials, Engineering and Textiles. Rather than charge per item, it is more convenient for families if we ask for a voluntary contribution of £25.00 to cover the cost of the products made in September of Year 7. A further contribution will be asked for in Year 8 and Year 9**.**

This contribution covers the basic design of the product. There may be times when your child may choose to extend their design idea and include further components or materials. If this is the case, then we will notify you of the cost in advance.

The projects undertaken in Year 7 are:

- Nourish: Cooking and Nutrition for a Healthy Body and Mind
- Sustainable Woodworking: Designing Bug Hotels for UK Pollinators
- Chocolate Delights: Designing and Manufacturing Bespoke Chocolate Packaging
- Designing and manufacturing Pugly Doll
- Designing and manufacturing an embroidered card
- Designing and manufacturing an acrylic desk tidy
- The art of communication in DT

If parents or carers are unable to make such a provision, materials will be provided by the faculty. If there are any difficulties related to meeting costs described above, please do not hesitate to contact me in confidence, so that we may reach a solution. Students who are eligible for Free School Meals or are Pupil Premium, can apply for financial support to cover the cost of the Technology provision. Please contact your House Progress Leader or Year Support Manager to request an application form.

Your contributions can be made online through **ParentPay at the start of the school term in September 2026**.

If food preparation and nutrition lessons are to be effective, careful advance planning is required by students as well as teachers. The arrangements set out below are designed to enable all students to use to the best advantage the opportunities presented in these lessons.

Throughout the course students will be involved in a variety of:

- focused (set practical) tasks and
- design and make tasks required by the National Curriculum.

Ingredients

Students will be either:

- told the ingredients required for the lesson or,
- choose themselves the ingredients required for the lesson.

This information will be given to the students a week in advance of the practical lesson, so there is sufficient time for purchase of ingredients. Where individual students have genuine difficulty in obtaining ingredients for practical or financial reasons, they should discuss the matter with the teacher who will always be willing to give the necessary help. You will however appreciate that help of this nature cannot be given at the last moment, and I am asking you to make sure that the teacher is informed by letter, telephone or email of any difficulties **at least 3 days before** the lesson so alternative arrangements can be made.

If any pupil fails to bring the necessary ingredients and there is no letter of explanation, we will inform you of this situation as they will be failing to meet the requirements of the course and will be disadvantaged in developing the necessary practical skills required in food preparation and nutrition.

Dishes

A description of the serving dish if required will be given in advance of the lesson with the ingredients lists, and parents are asked to provide suitable dishes from home. A suitable container is also required to transport the finished product home. **Please label student dishes and containers with their name.**

Hygiene and Safety

For hygiene and safety reasons we insist on the following:

- long hair to be tied back.
- wearing of an apron – **these are provided in the lessons.**
- school blazers/jumpers/cardigans to be removed.

Also, as part of the lesson, students will also be required to use a range of approved cleaning solutions e.g., washing up liquid and multipurpose cleaning surface spray. Your consent on the transition form also includes giving permission for your child to use these products. COSHH information can be supplied on request via the email address at the end of this letter, letting us know of any medical conditions.

Please acknowledge receipt of this letter by completing the transition from sent from school so that we know that each parent is aware of these arrangements. Please also inform us if you anticipate any problems arising from these arrangements. Finally, during certain food activities carried out in school, students may need to taste food. Could you let us know, via the same transition form, if your child has any **special dietary needs or allergies**, which could prevent him/her from tasting certain foods.

Yours sincerely,

S Thompson

Mr S Thompson
Curriculum Leader - Technology

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