



03rd October 2023

Dear Parent / Carer,

As part of the broad and balanced Technology curriculum that we offer your son/daughter at St. Philip Howard. Students will study Design Technology and Food Preparation, in Years 7-9 over two twelve-week rotations for each subject.

During DT and Food lessons, the aim is to complete as much practical work as possible, enabling students to improve their ability to produce good quality products, competently and confidently. In Food Preparation students cook a variety of predominantly nutritionally balanced dishes. We aim to provide store cupboard items like salt, pepper, oil, flour and sugar for ease of convenience. In view of this, we ask for a combined Technology voluntary contribution of £10 to cover the cost of the store cupboard ingredients and materials used in Design Technology.

If you have any queries about this, please do not hesitate to contact the following staff members: -

Mrs. Y Egwuonwu-Food Preparation and Nutrition YEgwuonwu@sph.srscmat.co.uk

Mr. C Greenwood -Design Technology cgreenwood@sph.srscmat.co.uk

Thank you in advance for your cooperation

Mrs Y Egwuonwu

Head of Design Technology