



# YSGOL CWM BROMBIL

FORGING FUTURES TOGETHER

Year 7 & 8

5<sup>th</sup> September 2024

Dear Parent/Carer,

I am writing to you to explain the arrangements for pupils during their Food & Nutrition lessons at Ysgol Cwm Brombil as part of their Art, Design and Technology subject rotation.

Pupils in Year 7 are given an introduction to cooking and nutrition. They will study good food hygiene practices and learn about the importance of a healthy, well balanced diet. Pupils in Year 8 develop these topics further as well as investigate how food is processed and produced/grown. Lessons are a mixture of practical and theory work. Pupils learn to prepare a range of ingredients correctly and safely. The focus will always be placed on the skills pupils need for life, rather than the dish being produced.

Pupils will be advised about the ingredients they need to bring to lessons via Teams and Class charts as well as in theory lessons before a practical. This will be in enough time for home to purchase ingredients. Where individual students have a genuine difficulty in obtaining ingredients for financial reasons, the school should be made aware of this as soon as possible. The school will always be willing to give the necessary help if we know there is an issue. You will however appreciate that help of this nature cannot be given at the last moment and the school needs to be informed of any difficulties as soon as practicable, should your circumstances change. This can be done via letter, email or telephone. If any pupil fails to bring the necessary ingredients for their practical lessons and the school is not aware of any issues preventing them from taking part, then they will miss out on the opportunity to learn the necessary practical skills to progress and develop further. They will also receive behaviour points. If a pupil misses 2 or more practical lessons due to no ingredients, then they will receive a departmental detention and a phone call home.

The school will provide unusual ingredients or ingredients which we can obtain in bulk that will reduce the overall cost of a recipe. We hope that this will make cooking lessons as low cost as possible to you. Payment for these additional ingredients can be made via Parent Pay at the start of the year. If you have any issues using this online system then please contact the school.

During food practical lessons carried out in school, students will need to taste food. Please advise us if your child has any special dietary needs which could affect them during Food lessons. We use ingredients that could cause an allergic reaction within the Food department and cannot guarantee an allergen free environment. It is very important that we are made aware of any allergies and/or intolerances your child may have, so adaptations to lessons can be made and we can keep pupils as safe as possible. Please fill in the consent form below so we can keep an up to date register of special dietary needs. It is your responsibility to let us know if your child develops an allergy or intolerance during their time at Ysgol Cwm Brombil.

## HEADTEACHER:

MR. S. CLARKE

BERTHA ROAD  
MARGAM  
PORT TALBOT  
SA13 2AN

[www.ysgolcwmbrombil.co.uk](http://www.ysgolcwmbrombil.co.uk)

TEL: (01639) 760110

EMAIL: [ysgolcwmbrombil@npt.school](mailto:ysgolcwmbrombil@npt.school)

[@ysgolcwmbrombil](https://twitter.com/ysgolcwmbrombil) 



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Please note that nail varnish and false nails should not be worn in school as these are against school uniform policy and will need to be removed before a cooking practical lesson. This is for hygiene and safety reasons in line with Food Hygiene Guidelines.

Please acknowledge you have received this letter by following the link below and completing the consent form: <https://forms.office.com/r/Dy6gzdg4qL> Pupils **will not** be able to take part in any practical lessons until we have received your consent. If you have any questions or wish discuss any issues further, please don't hesitate to contact me. Please find my email address below.

Yours sincerely,  
Mrs Monck  
Teacher of Food, Nutrition and Catering  
[MonckM@hwbcymru.net](mailto:MonckM@hwbcymru.net)

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