RESILIENCE · RESPECT · INTEGRITY · COMMUNITY
The Ongar Academy, Fyfield Road, Ongar, CM5 0AN
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Tel: 01277 500990
Email: communications@theongaracademy.org
Website: www.theongaracademy.org
Headteacher: Mr. J. Sands
Deputy Headteacher: Ms. R. Gilbert

Friday 4th October 2024

Dear Parents and Carers,

Food Technology Practical Lessons

This year in Food Technology, we are looking to adapt and change the way in which students have food available for their practical lessons. As a school, we will now order the food required through suppliers, and then ask that parents or carers make a payment via Parent Pay for the cost of the ingredients.

By adapting the process to this way, it should help reduce the stress of families having to collect their ingredients prior to their lesson and also help reduce the overall cost of buying the ingredients. Each half-term we will send a letter with what the students are cooking, and the overall cost that will need paying via Parent Pay.

During the remaining period of this half-term, your child will be making:

Year 7 - Caribbean Fruit Salad at a cost of £2.15

Year 8 - Jerk Chicken Skewers at a cost of £2.40

Year 9 - Chicken Skewers with Mango Salsa at a cost of £2.50

If any child has an allergy or intolerance to the ingredients being used, or if your child has any special dietary requirements can you please inform us prior to your child cooking by email to spearson@theongaracademy.org.

Your sincerely,

Mr Talbot, Mrs Auld-Jospehs and Mr Talbot
Design Technology Food

Bridge Academy Trust
Ofsted Good Provider
YAMAHA MUSIC LONDON EDUCATION PARTNER
TEACH WELL SCHOOL GOLD
THE NATIONAL SAFETY CERTIFICATION SCHEME FOR SCHOOLS SafetyMARK
SSAT inquire inspire innovate impact