

15 September 2025

**Dear Parent/Carer,**

My name is Mr Constant, and I am delighted to introduce myself as the new Subject Lead for Hospitality and Catering here at The Bourne Academy. I am really excited to bring fresh ideas, new recipes and lots of practical opportunities for our students this year. I want their catering lessons to be enjoyable, engaging and to give them valuable life skills alongside their qualifications.

Rather than ask you to purchase the required ingredients for each practical lesson, we purchase the ingredients on your behalf, however we do require you to make a contribution towards this cost. Your support with this would be greatly appreciated as it allows us to provide a high-quality learning experience for all students.

There are several benefits to this approach:

- **Families no longer need to buy individual ingredients each week, as the department will buy everything.**
- **Students will always have the right ingredients, reducing the chance of forgotten items and ensuring they can take part every lesson.**
- **Cooking in this way minimises food waste, as students will only use what is needed.**
- **Lessons will involve exciting, high-quality dishes that are both varied and challenging.**

The contribution for the year works out at a much cheaper rate than if you buy the ingredients yourself, at £1.25 per lesson. The contribution will be:

- **KS3 (Years 7-8): £15 for 12 practical lessons.**

In order to make this payment, please do so using the Academy's online payment system ([www.scopay.com](http://www.scopay.com)). This can be found within the products section called 'KS3 Food Ingredients 2025/26'. If you have any issues, or your child is free school meal eligible, or has been in the last six years, please contact the Finance Department at [finance@thebourneacademy.com](mailto:finance@thebourneacademy.com) for assistance.

Thank you for considering supporting this initiative. I am looking forward to working with your child and seeing them grow in confidence and skill in the kitchen. Together, we can make Hospitality and Catering a truly enjoyable and rewarding subject.

Yours sincerely,

**Mr N Constant**

***Subject Lead for Hospitality and Catering***

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**Principal: Mr Mark Avoth**

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