

14 December 2023



Smestow Academy
www.smestowacademy.co.uk

Dear Parent/Carer

During the Spring Term, we are delighted to introduce a program of Food Technology lessons for your child in school. These will include a series of practical lessons within the Food Room, for which your child will require:

- A plain black apron – this will need to be brought into school for each practical lesson and washed in between.
- A sealable plastic container to take food home in.

During the Food Technology lessons, pupils will be cooking/preparing food in the kitchen every fortnight. Pupils will be expected to bring their own ingredients for these recipes, and will be sent home with ingredient lists in their planners the week before. Recipes have been chosen to minimise the amount of ingredients required during the program and pupils can look forward to making cuisines ranging from coleslaw to pasta salads and pizza bread to blueberry muffins.

Ingredients will need to be pre-weighed and measured by your child, ready for cooking in the classroom; please understand that this will save time essential to support cooking within our one-hour lessons. Please encourage and support your child to do this for themselves, in order to help them learn this skill.

We look forward to introducing food technology onto our curriculum and we thank you for your support in ensuring your child is prepared for these lessons.

Yours faithfully

A handwritten signature in black ink, appearing to read 'I Chamberlain', with a flourish at the end.

Mr I Chamberlain
Headteacher



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