

Year 8 –8a/Tc1

11th May 2023

Dear Parents & Careers,

Re: Food Technology Year 8

Welcome to Food Technology at Ken Stimpson Community School. As part of the year 8 syllabus, your son / daughter will study food for seven weeks, from 24th May 2023.

We have launched a new system this year, whereby we provide all ingredients for your dishes. This will reduce the cost of food technology for families as you will no longer need to purchase full bags of items you may not always have at home, for example Couscous, or a full box of eggs when your child may only need 1. This is one way we can help families through these difficult financial times. Whilst we must state that the contribution is voluntary, we hope that everyone will see the benefit to their child and that food will become a fully inclusive subject, building children's confidence and skills needed for further study. If you are facing extreme financial difficulties could you please contact us for advice.

We now ask that you complete the Microsoft Form at the foot of this letter to confirm if you wish for us to provide the ingredients at a total cost of £10.00 or if you prefer to supply your child with ingredients each lesson. You will be able to find the recipes on class charts one week in advance of the practical lessons. Your child will access this and should bring a suitable container on the day to carry their food home in.

We also ask that you indicate any allergies, intolerances or special dietary requirements for your child on the form, this information is vital if we need to provide alternative ingredients and to ensure they are not given ingredients which could affect their health. We must stress that like any other food production area, we are unable to eliminate the risk of cross-contamination. However, with the information you provide, we can offer your child an individual workspace in the food room. Your contribution should be paid via Parent Pay to the account <https://www.parentpay.com/> you will then see a link to Year 8 Food Contribution.

In accordance with the school rules, may we remind you that all long hair must be tied back, for food hygiene reasons we cannot permit students to handle food with false nails or nail varnish. Should your child be unable to cook, please would you notify us by letter or email - l.cooper@kscs.org.uk Practical cooking is a timetabled lesson, and we hope that all learners will participate in each one.

Microsoft Forms: <https://forms.office.com/e/rRNdW2tkjk>

(Please see next page)



Recipe	Skills
Homemade Burger 7 th June 2023	Working with meat, use of correct coloured chopping boards. Revising bridge and claw knife techniques, safe use of grill.
Quick Pizza	Making a yeast free dough, kneading and shaping. Safe use of oven.
Ken Stimpson Focaccia Art	Yeast cookery, knife skills and decoration/presentation skills
Spaghetti Bolognese	Making a ragu, preparing and cooking meat and vegetables. Safe use of the hob. Assembling a dish.

If you have any questions, please do not hesitate to contact me,
Kind regards,
Lynn Cooper.

Teacher of Hospitality & Catering

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