

Headteacher: Mr D. Whales | Chair of Governors: Mr T. French

1<sup>st</sup> November 2023

Dear Parents & Carers,

**Re: Food Technology Year 9**

Welcome to Year 9 at Ken Stimpson Academy. As you are aware your child has chosen to study Hospitality and Catering for the next 3 years.

This term, as the course requires, we are going to be learning how to put on an event. We have chosen this to be an afternoon tea event. Each week we will be making an element of the afternoon tea, building up to the actual event in December.

Your child will be working in a team; therefore, we have decided that for this event **ONLY** we will be asking your child to arrange within their team to divide the ingredients between them, so each time they cook your child will only be required to bring in their pre-agreed ingredient/s. Their team will then make only 1 batch of each item with these ingredients. This will ensure all students can participate in every element of the afternoon tea and they will learn valuable teamwork skills which are required for this course. Please see overleaf the items we aim to produce for the afternoon tea. All recipes will be shown on Class charts for your reference.

We are asking families to make a one-off voluntary contribution of £1 to cover the cost of all sundries, for example, baking paper, foil, oil and seasonings for the year.

This contribution should be paid via Parent Pay to the account <https://www.parentpay.com/> you will then see a link to Year 9 Food Contribution.

After the event in December, your child will be required to bring in their own ingredients. This teaches each child the independence they require to progress through the course into year 10/11. We will communicate all the required information to you nearer the time, your child will be able to access all the information via class charts.

Should your child be unable to cook, please would you notify us by letter or email - [L.cooper@kscs.org.uk](mailto:L.cooper@kscs.org.uk) Practical cooking is a timetabled lesson, and we hope that all learners will participate in each one.

In accordance with the academy 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. Gloves will be provided in lessons for students who require them.

Please click this link: <https://forms.office.com/e/iCPQ7BcvMV> to complete the Microsoft form, which will inform us of any food intolerances or allergies in your home. **We require this form to be completed before any child can participate in future food practical lessons.**

This is required so that we can adjust our recipes and make cooking a safe and enjoyable experience for your child. 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 provide your child with an individual workspace in the food room if necessary.

Afternoon tea:
Sandwiches - Demonstration
Shortbread Biscuits
Pastry – Jam Tarts or Sausage Rolls
Sweet or Savoury Scones
Fairy Cakes
Cookies

If you have any questions, please do not hesitate to contact me,

Kind regards,

Lynn Cooper

**Teacher of Hospitality & Catering**

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