



Wadham School

A Church of England Community School

"Life in all its fullness" John 10:10



September 2022

Dear Parent/Carer

RE: Food Technology Lessons

I am writing to let you know that your son/daughter will be undertaking food tasting and cooking at school shortly as part of their KS3 Food and Nutrition course.

We will be preparing and cooking many different types of dishes.

All students will be given advance notice for each recipe so that there is adequate time to purchase ingredients in order that they can participate in the practical lessons. Reminders will also be posted on Teams.

If there are any difficulties in providing ingredients, please do not hesitate to contact me (khodge@wadhamschool.co.uk). I will do my best to try and help.

Guidelines for practical lessons:

- If a student is absent from a lesson, they must check if a practical lesson is planned for the following week – the information regarding each practical lesson will be on Teams.
- Where meat is used, recipes can be adapted to suit vegetarians.
- It is advisable to think how the dishes prepared will be carried home. Please supply suitable, named containers/carriers.
- Please do not send in your best china/glass dishes!
- Ingredients should be bought to the Food room prior to registration and put in a fridge if necessary.
- Finished dishes will be kept safe until being collected at the end of the school day.

Thank you in anticipation of your support.

If you have any questions or concerns regarding the Food lessons, please do not hesitate to contact me.

Yours faithfully

Mrs K Hodge
Lead Teacher of Design Technology.

