



Ref RK

5th September 2024

Dear Parents/Carers

Food Technology – KS3

As part of the Key Stage 3 Design and Technology Curriculum your son/daughter will be participating in food technology. Our aim is to foster a life-long enthusiasm for food through a combination of theory and practical work. Food technology lessons contain practical elements as students are assessed on their ability to prepare and cook a range of foods safely and hygienically. All students will cook a range of savoury and sweet dishes to equip them with the skills required to eat a healthy and balanced diet after leaving school.

To allow this work to happen successfully, your son/daughter will record a list of recipes and the date of the practical sessions in their homework diary. The list of ingredients required will be available on Class charts. In accordance with the health and safety policy, pupils will be required to provide their own apron. They will also need a large named container to store ingredients/dishes in. We recommend that all containers are named (including lids) so they can be quickly recognised.

Pupils have the option of bringing in all the ingredients from home or we have set up a 'QE larder' which carries a wide range of store cupboard essentials – including herbs, spices, colourings, flavourings, oils, yeast, baking powder, soy sauce and garlic as well as some other items not commonly used. We hope that by providing these ingredients we can ensure all students have access to the same ingredients over the course of the year and reduce the overall cost to you by buying them in bulk. If you wish to use the QE larder, we would like to ask for a £5 voluntary contribution. Lists of recipes will detail which items can be sourced from the larder and those which are expected to be brought in.

Payments can be made via MCAS App (under Products) or by cash. Cash should be sent in a clearly marked envelope, stating 'Larder Payment,' student name and form and handed to Mrs. Kent.

Please can you email me if your son/daughter has any allergy information or special dietary requirements (religious diets/personal choice such as vegetarian/vegan). The QE is a nut-free environment and therefore pupils will not be asked to bring in nut-based product. Please can I request your support in ensuring nut-based products are not bought into school.

If you require any further information about Key Stage 3 Food Technology, please do not hesitate to contact me via email (rkent@tcat.school)

Yours sincerely

Mrs. R Kent

Food Technology Teacher



QUEEN ELIZABETH
HIGH SCHOOL