



Ref: RK/SW

11th September 2026

Ashfields, Bromyard, Herefordshire, HR7 4QS

T:01885 482230 www.qehs.co

E:admin@tcat.school

Headteacher: Mr. S. Seneque NPQH

KS3 Larder for DT Food Technology

Dear Parents and Carers

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 pupils are assessed on their ability to prepare and cook a range of foods safely and hygienically. All pupils 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 be informed about the recipes and the date of the practical sessions in their lessons. 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 that may not be commonly used at home. We hope that by providing these ingredients we can ensure all pupils have access to the same ingredients over the course of the year (two rotations across 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. The recipes provided to pupils will detail which items can be sourced from the larder and those which are expected to be brought in.

Payments can be made by MCAS App or we can take card payment over the phone.

QE is a nut-free environment and therefore pupils will not be asked to bring in nut-based products. 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

R Kent

Mrs. R Kent
Food Technology Teacher



QUEEN ELIZABETH
HIGH SCHOOL