



SCISSETT MIDDLE SCHOOL

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Headteacher: Mrs A Large

19 October 2021

Dear Year 6 Parent/Carer,

The Design Technology Department, for many years, has strived to provide high quality learning opportunities for pupils, allowing them to experience a wide range of materials and processes to develop their knowledge and skills. However, due to ever increasing costs and the reduction in overall school budgets, I am writing to ask you for a voluntary contribution of **£5** towards the cost of materials which will be split between Resistant Materials and Textiles. This will enable us to purchase quality materials such as fabric, aluminium, softwood and acrylic for the pupils' use.

Under the terms of the 1988 Education Act there is no obligation to contribute and no pupils will be omitted from any of the activities. However, unless a substantial majority of parents is willing to offer voluntary contributions we would not be able to offer products of as high a quality as we may wish.

With regard to Food Technology, we are now looking to provide all of the basic ingredients to cover; recipes throughout the year, food tasting sessions and aluminium foil containers/pizza boxes as required. This will ensure that every pupil is able to cook and help reduce the cost to parents as we will be able to purchase ingredients in bulk quantities. The cost for the year is **£5**.

If you do not wish to pay the ingredients, parents will be expected to provide the ingredients for cooking lessons. Please note that pupils eligible for free school meals will be exempt from this as funding has already been allocated to cover this cost.

I would appreciate if you would pay the above costs online using ParentPay.

Thank you in anticipation of your support.

Yours sincerely

M Bishop

Mr M Bishop

Head of Design Technology

The Food Department here at Scissett Middle School would like to set up a practical network to provide a rich learning experiences for our students. We would welcome contacts from local food businesses, chefs and food experts. Would you be interested in coming into work with our students?

Please let us know if you can help in any way.

Name: Contact No/Email.....

Further Information:
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Recipes for Year 6 – Ready Steady Cook

The students will be charged £5 for the year

Allergens are in blue

1. Poached Egg on toast

1 egg, 1 **bread**, **butter**

2. Smoothies – make batches all children try all 4.

Sunrise Smoothie

1 cup **milk**, 1 pot low fat peach **yoghurt**, 1 tin peaches, 1 banana, 2 cups fresh orange.

Tutti Fruity Sensation

1 cup frozen berries, 1 tin pineapple, 2 cups pineapple juice, 1 cup vanilla **yoghurt**, 2 bananas.

Peach and Berry Sensation

1 tin peaches, 1 cup **strawberries**, 1 cup pineapple juice, 1 cup vanilla **yoghurt**, 1 banana

Strawberry and Kiwi Surprise

2 cups apple juice, 2 kiwi fruit, 10 **strawberries**, 2 teaspoon honey

3. Pasta Salad

100g **pasta**, ¼ cucumber, 1 tomatoes, 2 carrots, **mayonnaise** or salad dressing.

Optional - students can bring in cooked meat or fish

4. Scones

175g Self-raising **flour**, ¾ teaspoon Baking Powder, 15g Sugar, 37.5g **margarine**, 75ml **milk**, 1 egg.

Optional – students can bring in chocolate chips or marshmallows. NO NUTS

5. Chocolate Cupcakes

40g self-raising **flour**, 10g cocoa powder, 50g **margarine**, 50g sugar, 1 **egg**

