



# SCISSETT MIDDLE SCHOOL

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Headteacher: Mrs A Large

19 October 2021

**Dear Year 8 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 **£15**.

**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:  
.....



# Recipes for Year 8

The students will be charged **£15** for the year for ingredients.

## Allergens are in blue

These sessions may vary due to class size

### **1. Bread Tasting**

125g strong white **flour**, 3g yeast, ½ teaspoon sugar, ¼ teaspoon salt.

### **2. Pizza and dough balls**

100g strong white **flour**, 100g whole-wheat **flour**, 100g cheddar/mozzarella **cheese**, Pizza topping sauce 120g.

**Optional – Students can add toppings such as mushrooms, pepperoni, peppers – these will be supplied**

### **3. Shop bought Lasagne tasting**

Beef (23%), Tomato, **Whole Milk**, Cooked Egg Pasta [**Durum Wheat** Semolina, Water, Pasteurised **Egg**], Water, **Whipping Cream (Milk)**, Tomato Purée, Cornflour, Mature Cheddar **Cheese (Milk)**, Onion, Red Wine, Garlic Purée, Medium Fat Hard Cheese (**Milk**), Carrot, **Celery**, Medium Fat Soft **Cheese (Milk)**, **Wheat Flour [Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamine], Salt, **Butter (Milk)**, Beef Extract, Yeast Extract, Oregano, Marjoram, Black Pepper, Bay, White Pepper

### **4. Lasagne**

1 onion, 1 clove garlic, 1 carrot, 1 x 15ml oil, 250g lean minced beef, 400g canned chopped tomatoes, 1 x 15ml spoon tomato puree, 1 x 5ml spoon Italian herbs, Black pepper, 6 **lasagne sheets** (oven cook), 25g **butter/soft spread**, 25g **plain flour**, 300ml **semi-skimmed milk**, 50g **Cheddar cheese**

### **5. Pastry experiment (Teacher make 3 batches and all students try and analyse differences)**

100g plain **flour**, 50g **butter**, 50g **lard**, 50g **Margarine**

### **6. Swiss Roll**

40g sugar, 40g Self Raising **flour**, Jam, 1 ½ eggs

### **7. Cinder toffee Tasting**

100g sugar, syrup, Bicarbonate of Soda

### **10. Rocky Road Crunch**

75g **margarine**, 150g **chocolate**, 125g digestive **biscuits**, 40g marshmallows, 5 tbs golden syrup.

**Optional – Students can add crunchie bars or Maltesers – these will be supplied**

### **11. Vegetarian/Vegan Versus Meat sausage tasting**

Meat, vegetarian and Vegan Sausages

### **12. Chicken or Quorn Fajitas**

1/2 green chilli, 1 clove garlic, 1x15ml spoon coriander, 1x10ml spoon oil, 1 small chicken breast (or 3-4 thighs), 1/2 onion, 1/2 green pepper, 2 **whole-wheat tortillas**, 1 tomato, 25g **cheddar cheese**, 1x15ml spoon **guacamole** (or salsa), optional

