

July 2022

Dear Parents/Carers of Food Students for Sept 2022,

I would like to welcome your child officially to this exciting course and give you some useful information about it, including the logistics that come with doing a very practical subject, so that you can help support your child over the next 2 years as best as possible.

Operational Matters:

From September we will be cooking every week so keep an eye on Satchel for a list of ingredients that will need to be obtained ahead of the lesson. I am very mindful of the cost of food and will try to keep expenses down where possible and also provide some recipes that hopefully you can enjoy as part of your family meals. If your child is Pupil Premium then let us know if you would like us to obtain the ingredients for them.

Equipment:

We have all of the equipment at school that your child will need to cook the dishes each week. However, there are some really useful items that your child will need to have to transport ingredients/ dishes to and from school:

- A **range** of different sized tupperware containers - the ones with the [clip on lids](#) are really good quality and are watertight. Having a decent large one (cake box size) is particularly useful (this size is included in the Tesco set linked above)
- [A pyrex lasagne type dish](#) - you can get ones now that have a plastic lid that fits on too - these are particularly useful for making oven baked dishes such as lasagne, fish pie, crumble.
- A decent wide bag that can have a dish (such as a lasagne dish) placed in the bottom - ideal ones would be [cool bags](#) that the students can keep chilled refrigerated items to and from school.
- An apron
- A tea towel

Please do not feel obliged to go out and buy all of these things new as you may already have suitable items at home; these are suggestions that will make transporting food to and from school easier. PLEASE MAKE SURE THAT ALL CONTAINERS INC APRON ARE NAMED.

Allergies:

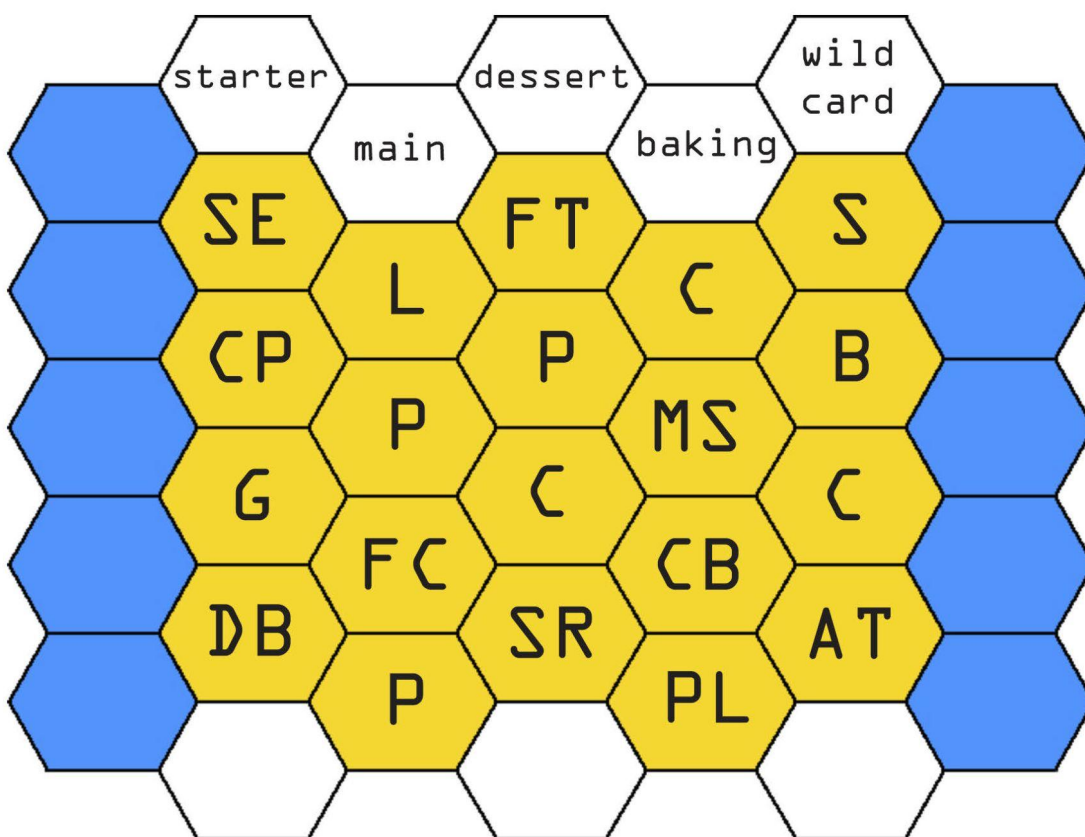
Please can you let me know via email - sdarkins@langtreeschool.com -if your child has any allergies or dietary requirements.

Summer Challenge:

I realise that all students will be coming from a range of backgrounds and cooking experiences. However, I hope that everyone has a real passion and interest in food and cooking and to this end I would like to set all Food students a challenge over the summer holidays to get them cooking and enjoying food with their families..... Below is a copy of what I have launched with the students this week

Blockbuster Cooking Challenge!!

Your task is to cook your way across the Blockbuster grid below, choosing a path that appeals most to you. I would like you to document your dishes on Google Classroom so I can see what you have made. There will be prizes in September for the best array of dishes created!



Key:

Starters: SE = Scotch eggs, CP= cornish pasties (mini), G = goujons with dipping sauce, DB= dough balls

Mains: L=lasagne, P=pizza, FC= fried chicken, P= Pie (chicken and mushroom, vegetable etc)

Desserts: FT = fruit tart, P= profiteroles, C= cheesecake, SR = swiss roll

Baking: C=decorated cupcakes, MS=millionaires shortbread, CB= cinnamon buns, PL =plaited loaf

Wildcard: S=sushi platter, B= barbeque, C= curry, AT = afternoon tea

If you would prefer to cook an alternative dish with the same initial then feel free to make that instead. I have selected a range of dishes that hopefully will allow your child to showcase a range of skills.

Any questions, please feel free to email me - sdarkins@langtreeschool.com. In the meantime, have a great summer and I look forward to working with your child in September,

Kind regards,

Sarah Darkins