



Boroughbridge High School

7th September 2023

Dear Parent/Carer

Regarding Food Technology ingredients

Last year we introduced a central sourcing service to Food Technology where all ingredients are sourced through school. This was due to the cost of living crisis and soaring bills putting pressure on families. There have been some changes to the recipe content and number of recipes produced in year 8 and 9 so this is reflected in the new costs.

We source ingredients from a local supplier which secures a cost of £10 per term for year 7 (£15 a term in year 8) (£25 per term year 9), with all outcomes being taken home for consumption. The payment is made termly through Parent Mail and is non-refundable.

The aim is not only to save you money, but also to take away the stress of remembering to purchase, pack and bring to school the ingredients required. To volunteer to opt into this scheme please click the following link

<https://forms.gle/q8KMwMnXXdK3xwud8>

and choose 'opt-in' on the Google Form by Friday the 15th September. You will also have the option to opt-out on the same form.

I'm sure you can appreciate that we require a large proportion of parents/carers to volunteer to opt-in in order to achieve the economies of scale and, if this isn't the case, we will have to start asking parents and carers to provide ingredients again bi-weekly.

Please contact me if you have any questions and I will update you once the Google Form has closed.

The one thing students will **need** to purchase/acquire is a 'take home tub'. Generally a clip lid tub of about 2lt capacity should do for most practical outcomes. We find sweets tubs also work just as well, shame you have to eat the sweets first!



Yours sincerely
Jayne Flowers
Head of Design Technology.

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Please find below a table of the products that will be produced in each year.

	Year 7	Year 8	Year 9
recipe 1	summer	fruit jelly	fresh pasta
recipe 2	summer	muffins x 2	stuffed pasta ravioli or tortellini
recipe 3	wedges	crepe bake - (packet) potato and cheese?	pasta sauces
recipe 4	apple crumble	goujons - chicken or cheese	meatballs + cooking pasta
recipe 5	scones	veg soup	pizza- 1 hour dough and toppings
recipe 6	adapted scones	protein burgers	shepherds pie
recipe 7	omelette - filled	bread	veggie burgers - maybe enrobed
recipe 8	yorkshires and pancake	bread and butter pudding	pasties
recipe 9	xmas cakes	gingerbread xmas	xmas challenge - shortbread stars
xmas			
recipe 10	flapjack	mini quiches pastry	pierogi - blueberry(can be frozen) and cream
recipe 11	tomato sauce	mini quiches filling	paella / risotto
recipe 12	roux sauce	onion bhajis	eggs smashing it
recipe 13	pasta bake	flatbreads	Tacos (Home made) and chilli beef filling
recipe 14	Easter cookies	butter chicken curry	carrot cup cakes
Easter			
recipe 15	Tortillas and salsa	spring rolls	Bozza arms starter scotch eggs
recipe 16	chicken fajitas	veg stir fry	Bozza arms main spag bol/lasagne
recipe 17	picnic items - sausage rolls	sweet and sour pork	Bozza arms dessert apple upside down/ Apple turnovers
recipe 18	chutney	ready meal main fried rice/ chicken katsu curry	cuisine/ dietary need? GCSE loaded big mac wedges
recipe 19	cheese straws	ready meal dessert- Syrup sponge/apple upside down	cuisine/ dietary need? GCSE mini rolled apple tarts