

Wednesday 4 October 2023

Dear parents/carers

This half term in Design and Technology, Year 4 is studying food science - Healthy Wraps. Pupils will be writing and making their own recipes as well as evaluating their work.

Pupils will be taught key skills:

- Good hygiene
- Safe cutting techniques
- Combining flavours

All activities will be risk assessed as pupils will be using knives and cooking equipment. We will be focusing on methods of cutting safely.

Pupils will be taste-testing ingredients before designing their recipe to create flavour combinations. Pupils will make a sample following their recipe and further taste-test before making their final product. During the evaluation process, pupils will eat their product to review and evaluate it.

Every pupil will be given a **shop bought tortilla wrap** as well as a selection of ingredients to choose from.

These ingredients include:

- Cucumber
- Lettuce
- Tomato
- Pepper
- Cheddar cheese
- Soft cheese
- Hummus

We are aware of current allergies and intolerances, which you have informed us of, and will take this into consideration when distributing ingredients.

We would be grateful if you would send in £1 cash to school as a donation towards the cost of ingredients.

If you have any concerns, please do not hesitate to contact us or speak to your child's class teacher.

Yours sincerely

Marian Switonski

Assistant Headteacher

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