



Friday 28th September 2018

Dear Parents/Carers

Year 5 – Cooking in the Curriculum

Cooking sessions for Year 5 begin next week. This year’s focus is:

- Understand the importance of correct storage and handling ingredients (using knowledge of micro-organisms)
- Measure accurately and calculate ratios of ingredients to scale up or down from a recipe
- Demonstrate a range of baking and cooking techniques
- Create and refine recipes, including ingredients, methods, cooking times and temperatures

All cooking sessions are planned to ensure your child learns new skills, is able to discuss the nutritional aspects of the ingredients, is able to use their maths knowledge to calculate ingredients and to explore alternative ingredients when desired or when necessary.

Your child will be making Apple Triangles on Friday 5th October 2018. The ingredients we will use are cooking apples, cinnamon, sugar, butter, filo pastry and icing sugar. Time permitting, we will sample the apple triangles, with any remainder being sent home.

We hope that you and your family will enjoy sampling them and that you help complete the taste test on the back of the recipe sheet with your child.

We would be grateful if you could provide a voluntary contribution of **£1.00** to help to cover the cost of the ingredients. **Due to health and safety requirements, please ensure no nail varnish is worn.**

Yours sincerely

Miss R Beddoes – Year 5 Teacher

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Year 5 – Cooking in the Curriculum

Childs Name:.....

Any allergies: Yes/ No (if Yes please give details)

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I enclose a voluntary of **£1.00**

Signed.....Parent/Carer

