



ETONBURY
ACADEMY

3 October 2022

Dear Parent/Carer

In Year 9 your child will be on a rotation of technology subjects. For one term they will be studying Food Technology, during the other two they will be studying Design Technology. Our aim is for students to complete as much practical cooking work as possible, they will cook 6 separate dishes over the course of that term.

We believe that it makes much more sense financially and logistically for the school to buy the ingredients, and then share them amongst the students, as it means we can order in bulk with our catering suppliers. It also means that we won't have hundreds of students each bringing in small amounts of the same ingredient.

During the course of the term your child will cook the following dishes:

Apple Crumble Muffins
Sweet Potato, Lentil and Chickpea Soup
Cinnamon Stars
Chicken Tikka
Caramel Shortbread
Stir Fry with Noodles

So that the school can provide the ingredients required to make these dishes we are asking for £20.00, which can be paid through our ParentMail system. This has increased very slightly from last year due to price increases from our suppliers. Your child will be studying Design Technology for the other two terms, so this is the only payment you will be asked to pay for the year.

We will provide everything, including containers to bring the food home so once this payment has been made your child will not need to bring anything to Food Technology lessons.

If your child has any dietary requirements, which may cause issues with any of these dishes then please complete this Google Form <https://forms.gle/Kq66P5LrHCcbPggZ9> and we will arrange for alternative or substitute ingredients to be provided.

Yours sincerely

Debi Cook
Food Technology Teacher
dcook@bestacademies.org.uk

Stotfold Road
Arlesey
Bedfordshire SG15 6XS

T 01462 730391
E etaoffice@bestacademies.org.uk
W www.etonbury.com
Principal: Mr Ian Evason

