

Dear Parent/Carer,

Your child has chosen to study Hospitality & Catering in year 10. As part of the course, students will cook a variety of dishes during the course of the year.

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 the whole group bringing in small amounts of the same ingredient.

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

Autumn Term	Spring term	Summer Term
Florida Cocktail	Assorted Salads & Humus	Sweet & Sour Tofu
Vegetarian Lasagne	Vegetable Curry & Rice	Carbonara
Burgers in Buns	Mini Victoria Sponges	Profiteroles
Lemon Meringue Pie	Tart Tatin	Crème Brulee
Brandy snaps	Steamed Pancakes & Dipping Sauces	Cinnamon Biscotti
Minestrone Soup & Garlic Bread	Chicken Chasseur	Sausage Plait
Korean Beef	Mini Quiche	Exam Practice Meal
A Selection of Potato Dishes		Afternoon Tea
Crème Caramel		
Chicken Goujons and Mayonnaise		
Ginger Bread Houses		

So that the school can provide the ingredients required to make these dishes we are asking for £25.00 per term. This can be paid through our ParentMail system each term, or you could pay the full £75.00 upfront. Once this payment is made you will not be required to provide any ingredients for the year.

If your child has any dietary requirements which may cause issues with any of these dishes then please complete the Google Form linked [here](#) and we will arrange for alternative or substitute ingredients to be provided.

Your faithfully

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