

All Saints Catholic College

A Voluntary Academy

Birch Lane, Dukinfield, Cheshire, SK16 5AP
Tel: 0161 338 2120 Fax: 0161 338 9750
email: schooloffice@allsaintscatholiccollege.com
www.allsaintscatholiccollege.com



Headteacher: Mr A Diamond

Be inspired. Be excellent. Succeed.

Dear Parent/Carer,

During the academic year, your son/daughter will study cooking and nutrition for 12 weeks as part of the Design and Technology carousel. In school, we operate a system whereby the department purchase ingredients for practical lessons, rather than parents/carers having to supply these each week. This reduces the overall cost to parents and carers considerably.

Pupils in year 8 will cook a variety of dishes during the 12 week block. The practical lessons planned for the term include a frittata product, stir fry, bread product, pastry product, chilli con carne, swiss roll and savoury rice.

It is important that we have up-to-date food related information on your child, including any allergies, intolerances, cultural/religious requirements. Please complete the attached form and return this to your child's subject teacher as soon as possible.

I would also be grateful if you could ensure that your child comes to cooking and nutrition practical lessons with a suitable container, with a lid, or an ovenproof dish when appropriate. These should be clearly labelled with your child's name and form. Please also stress to your child the importance of them collecting their practical work at the end of the school day.

If you have any questions, please do not hesitate to contact me.

Thank you for your support.

Yours sincerely,

Mrs Chandler
Head of Design and Technology

