

All Saints Catholic College

A Voluntary Academy

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Headteacher: Mr A Diamond

Be inspired. Be excellent. Succeed.

September 2022

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 supplying these each week. This reduces the overall cost to parents and carers considerably.

Pupils in year 7 will cook a variety of dishes during the 12 week block. The practical lessons planned for the term include the following: cous cous salad, pizza toast, fruit crumble, pasta sauce, fruit cakes, savoury scones, and kofta/bean burgers.

It is important that we have up-to-date food related information on your child, for example, relating to allergies, intolerances, cultural/religious requirements. Please could you 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. This should be clearly labelled with their name and form. Please could you 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

