**Food Technology, KS3 Year 7-9**

**Please note the following information which may be of help:**

**From the first lesson:**

* Year 7-9 are issued with an A5 sized booklet with all the recipes, methods and homeworks included.
* **Vital every lesson is: a** **suitable container labelled with name** eg:– take-away tubs, empty sweet tubs etc. to take home cooked produce.
* Savoury recipes are a **maximum of 2 portions only.** To avoid waste please provide only the required amount for each recipe.
* You may adapt and include alternatives to some recipes to suit your family tastes – students are encouraged to check the fridge and cupboards before buying.

• Apron from home – optional. Bobble for long hair vital.

• Cooking days: This will be on the homework booklet – your child will know and be reminded of this weekly.

Students are encouraged to inform/remind home of the requirements for the following week – it is part of the course that they are responsible for all aspects of the Food Technology course.

This information has been communicated to your child, including the fact that organisational skills are part of this course and that ultimately it is their responsibility to ensure that they are prepared in advance. There is a copy of the booklet in tutor rooms. We ask that pupils do not ask reception to contact parents regarding their ingredients.

Occasionally the recipes and/or cooking days may change due to circumstances beyond our control, where possible this is communicated to the students via the bulletin or in the previous lesson.

**ALLERGIES:** **Please note we do not allow nuts of any kind in the food room.**

Mrs Ryan.

KS3 FOOD TECHNOLOGY.