



Allenbourn
MIDDLE SCHOOL

Allenbourn Middle School

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Headteacher: Mr M Legge B.Ed (Hons) NPQH

8th September 2023

Dear Parents/Carers

I am writing to you as your child begins their Design and Technology rotations for the new academic year to share useful information to support your child when they complete their rotation in **Food Technology**.

Across the unit your child will learn a range of basic health, safety and hygiene procedures, in addition to basic cooking and food preparation skills. They will be responsible for ensuring that all equipment and work areas are clean after use ready for the next class. If you are able to support this by encouraging your child to wash up after their meals at home this would be beneficial.

When working in any food preparation environment it is important that students protect their clothing from food. To this end we ask that students bring in a clean apron which will be worn during practical lessons. The school is not able to provide storage for their aprons. These aprons can be bought at reasonable prices in retail stores or online. Some online stores allow you the option of personalising the apron with your child's name, which could prevent it from getting lost! We do not mind what colour or pattern the apron has, all we ask is that the apron is full length or tabard style to ensure effective coverage.



Ingredients will be set around a week in advance of the practical lesson so that they can be included in the weekly shop and most will make use of ingredients that are store cupboard basics. If pupils are absent, it is important that they access Google Classroom to find out what they are cooking to ensure they do not miss out on a practical lesson.

Below is a list of other items that, if you do not already have at home, you might find useful to invest in. Much of this will be used again and again for various recipes between now and the end of year 8.

- 2-3 litre ovenproof dish
- 2-3 litre plastic container with a lid
- Set of scales for weighing out ingredients at home (electric are well worth the investment)



Mrs Randall - Food Technology Teacher

