



4th October 2023

Dear Parent/Carer

Year 9 Food Technology

Throughout Year 9 Design and Technology lessons your child will be studying food technology. During this time, they will take part in a number of practical lessons and the dishes your child will be cooking are:

The dishes your child will be cooking are:

1. Loaded Fries
2. Crispy Chicken Bites
3. Beef Burgers
4. Chicken Gyros
5. Indian Style Chip Butty
6. Teriyaki Chicken
7. Vegan Lemon Cake
8. Gluten Free Cookies
9. Own Dish (Assessment)

To support the department with provision of ingredients, we are asking for a £10 contribution for the practical lesson. This can be paid via ParentPay by **20th November 2023**. Your child will be given the opportunity to bring in optional extra ingredients for some practical lessons but will be told of this in advance of the lesson. If the dish requires meat this will need to be provided but the school will supply the remainder of the ingredients.

Your child will need a large container for every practical lesson to take food home.

If there are any issues or questions regarding the practical lessons or the contribution, please contact your child's food technology teacher via the school telephone number.

Yours sincerely

P Barton

Mrs P Barton
Subject Leader [Technology]



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