



4th October 2023

Dear Parent/Carers

Year 8 Food Technology

Throughout Year 8 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:

1. Spaghetti Bolognese
2. Egg fried Rice
3. Sweet and Sour Chicken
4. Piri-Piri Chicken
5. Marble Cake
6. Jam Tarts
7. 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]



ST JOHN BOSCO ARTS COLLEGE

Telephone: 0151 330 5142

Email: enquiries@stjohnbosco.org.uk www.stjohnboscoartscollege.com

Storrington Avenue, Liverpool L11 9DQ

Headteacher: Mr Darren Gidman, BSc [Hons], NPQH