

2 February 2021



**The Queen Elizabeth  
Academy**

“We Can and We Will”

Dear Parents and Carers

We would like to get the year 9 food class involved in some practical activities. While we understand that this might not be possible for all students we should like to offer the opportunity and linked alternative activities will be offered for all.

I shall be demonstrating the product to be made over the Teams lesson and students will then be able to make it later if they wish. This can be at any suitable time when adult supervision is available.

To ensure that all students have this opportunity we will be offering the ingredients which will need to be collected from the resource bus on Tuesday 9 February, or from the school on the same day. Students will need a signed consent slip to collect the ingredients. The list of ingredients and the recipe will be provided on the Teams assignment section this week to enable students to use their own ingredients if they prefer.

The demonstration will be accompanied by theory worksheets that cover all the applicable knowledge and all students will be expected to compete whether able or to do the practical work.

If you agree to your child completing the practical activity at home, you will need to supervise them and they would be expected to follow the same safety and hygiene rules as they would in the classroom:

- Appropriate clothing should be worn (an apron is not necessary if not available, but clothing should be clean and not create fire hazards).
- Long hair should be tied back and jewellery removed.
- Frequent and thorough hand washing needs to take place.
- Students will need oven gloves or other appropriate safety cloths for removing hot items from the oven.
- At this stage the students will not be asked to work with high risk ingredients but should still be mindful of food hygiene.
- Some ingredients might contain allergens (such as gluten) and we are asking parents and carers to check labels if anyone in the family has an allergy or intolerance.

Ingredients for those students who require them will be send out as full packets to limit contamination risks and the lessons have been planned to use most of the food over a few weeks. Students will not be penalised or disadvantaged if they are unable to cook at home.

Yours faithfully  
Mrs D Johnson  
Head of Food Technology

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**Consent slip** – please print and complete this slip, or write permission in your student’s school planner or email permission to [d.johnson@tqea.org.uk](mailto:d.johnson@tqea.org.uk)

I ..... **parents / carer** for ..... **give my permission for them to collect ingredients for home cooking and I undertake to supervise them during the activity.**