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Headteacher: Jon Nunes MA

September 2020

Dear Parent/Carer

Years 7, 8 and 9 - Food and Nutrition.

I am writing to explain the new arrangements for Food & Nutrition lessons at Backwell School due to COVID-19. Because of ongoing health and safety risk assessments we must adapt our lessons to ensure the safety of all.

Previously students would bring ingredients from home and make recipes in the classroom. Currently we cannot facilitate classroom cooking safely for all students. We hope that this may change in the near future. We know this might sound very disappointing for students, however, we have to put safety first in these unprecedented times.

With your permission, we would like to propose students prepare six short recipes as part of their home learning. We completely understand that this will require an increased commitment from home but hope you will appreciate this can really improve the students' enjoyment of the subject with practical, active, engaging home learning. Most importantly it enables the students to progress their practical cooking skills which is an important life skill. We would really appreciate your support in enabling your son/daughter to progress their practical skills at home.

We have taken the utmost care and attention to adapt and simplify the recipes to keep the home learning as simple, and stress free as possible with absolute minimal equipment and ingredients, whilst still providing opportunity for development. Most importantly, students will be given a full demonstration of each recipe in class, covering full food hygiene, health and safety and washing up too! We also really hope that the recipes can be enjoyed by the family.

Classroom lessons will now be based on socially distanced teacher led practical demonstration of focussed skills needed for each recipe and they may also observe food science experiments. They will study the principles of good nutrition, food hygiene practice and safe use of equipment. We may be able to facilitate safe occasional food tasting, once risk assessed. Please advise us if your child has any special dietary needs which could prevent him/her from tasting certain foods on the page overleaf.

Attached is the schedule of dishes along with a simplified ingredients list; we have also included health and safety points on the back. Please acknowledge receipt of this letter by completing the attached consent slip and returning it to school to confirm your understanding of these arrangements. If you have any questions regarding these arrangements please do not hesitate to contact the school.

*Students in receipt of free school meals can have their ingredients provided and where there is genuine difficulty in obtaining ingredients for practical reasons, please see options overleaf.

Yours sincerely,

K Lewis

Food & Nutrition Teacher

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Food and Nutrition Consent Slip
Students name
I have read the letter explaining the arrangements for Food Technology lessons.
I give my permission for my son/daughter to take part in food activities which form part of the school curriculum.
I am in receipt of free school meals
I acknowledge that my son/daughter are able to use approved cleaning solutions
can eat a variety of foods should not eat some foods (please indicate below
will be able / will not be able to prepare and cook dishes at home
Please give further details of the above
Signed Parent/Carer
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