



7th September 2023

Dear Parents and Carers

Year 8 Food Technology 2023-24

Welcome back to food technology!

As per last year, all pupils take part in all 3 areas of design technology; food technology, textiles and resistant materials, and this takes the form of a rotation system. Your child will be told which group they will start in.

All Year 8 pupils will experience 3 hours of food technology each fortnight for a period of 12 weeks to facilitate 6 practical lessons in total, and 6 theory lessons which will include a demonstration.

Year 8 will only cook on **Week 2** of the two-week timetable.

8T, U and V will cook on a Friday Week 2 and 8W, X, Y and Z will cook on a Thursday Week 2.

To give them the best possible experience and to maximise their cooking potential, 2 of the 3 lessons will be practical based with the subject knowledge being learnt through a knowledge organiser for homework.

In year 8 pupils will recap diet, nutrition and health and celebrate cultural diversity and catering for people's individual needs, looking at how people's food choices can be impacted by factors including religion, dietary needs, cultures and dietary trends. They will learn about food processing, food preservation and will take part in a food science experiment.

As per the National Curriculum, all pupils will be expected to participate in each of the 6 practical lessons, which are specifically tailored to mastering basic, transferrable cooking skills which they will develop throughout the rotation and further develop in Year 9. As such, failure to bring ingredients in for food technology lessons will result in a sanction being applied to individuals.

To assist in the preparation of ingredients, your child will be bringing home a recipe booklet during the first week of their rotation, which details all the recipes and dates for each one. **All ingredients MUST be weighed and measured at home and brought in in named containers. This is to maximise the cooking time we have in lessons.**

I am aware that some recipes may not suit all dietary needs and in such cases, we will work together to modify recipes that demonstrate the same transferrable skills and can be produced in the same timescale. Please email me with any specific needs so that I have time to discuss and amend as necessary.

Dunyeats Road, Broadstone, Poole, Dorset, BH18 8AE

01202 696121

schooloffice@broadstonemiddle.poole.sch.uk

www.bmsweb.co.uk





I am also very aware that the past 2 years have led to many struggling to provide equipment and ingredients due to the pandemic and cost of living increases. The school does have access to a hardship fund should you find yourself in this position. A form can be obtained from the school office should you require it.

That just leaves me to say, I hope that your child has a very enjoyable food technology rotation and that you are able to experience some tasty offerings on their return home!

Should you have any queries please don't hesitate to contact me via the school office on 01202 696121 or via email: l.stevens.st@bmsweb.co.uk

Yours sincerely

Mrs L Stevens
Food Technology Teacher

