

Food Technology Practical sessions

I am trying my best to follow the scheme of work we do in school but as this is a practical subject it may prove to be a little difficult at times. Where possible it may be nice for the students to have a break from their work on a screen and do a practical activity such as cooking/baking.

What normally happens in school is students do a theory lesson, then the next lesson would be a practical lesson. I will try to do this where possible. Obviously as a school we provide the ingredients for students, however due to the current COVID situation I do not expect parents/carers to go out and buy ingredients. If you have the ingredients available at home already then please try to encourage your child to make the recipe.

If you are able to get the ingredients and wish for your child to take part then fantastic but please do not buy the ingredients specially.

I must also stress that students when they cook in school they do so under adult supervision and this MUST also be the case at home. Please do not let your child cook unless you are able to supervise. I will post a recipe(s) for the students to make.

If you have the ingredients then follow the recipe, making adjustments to ingredients should you need to.

If you do not have the ingredients but are happy for your child to cook/bake something similar and you have those ingredients then please do so. I would rather they made something than nothing.

If you don't have the ingredients at all then if possible, can the students help make lunch/evening meal. At least they are making something and developing their home cooking skills.

Should you not wish for your child to do any practical work or they are unable to because they are not supervised then I will set an activity for them to complete during a practical session.

Should you need any clarification then please do not hesitate to contact me.

The recipe(s) will be saved on teams in the food technology folder - Files - recipe folder but will be assigned on the day of the timetabled lesson. On the day the students cook they will be expected to fill in an evaluation and add a picture of the finished product. This evaluation will be also be added to the assignment on the day of practical which they will need to turn in to me.

I fully appreciate that this is a tricky situation and do not wish to add to it. I do hope that by cooking something in the timetabled lesson the students will have a well-deserved break from their screens but I understand if this is not possible so please do not worry. If they cannot cook during the timetabled lesson but can cook later in the day then that is fine too.

Many thanks for your assistance in this and good luck all.

I can't wait to see what the students do. Look for your food pictures on Facebook as I will be doing posts over the coming weeks.

Thanks

Miss Cliff