



Dear Parents/Carers,

Year 4 Food Technology Week

Next half term, your child will be taking part in a food technology unit of work where they will be making autumnal soups using seasonal produce.

At the start of the unit, the children will be able to sample three different flavours of soup bases (tomato, lentil and minestrone) and decide on their favourite. They will learn about seasonal foods and design their own soup using one of these soup bases and any other additional ingredients they wish to bring in. This will be a cooked protein of their choice and up to 3 seasonal vegetables.

School will be providing each child with their chosen base (tomato, lentil or minestrone) but please can you ensure that your child brings in the following:

- an **uncut single serving** of their chosen vegetables (up to 3 vegetables)
- a **cooked** protein
- a **labelled pot or soup container** and a **reusable bag** to carry their soup home in (name and class indicated)

For example: a carrot, a potato, a handful of spinach and cooked chicken in a labelled Tupperware container with your and child's name and class on it.

It is essential the children bring their ingredients within a named pot as all items will go into the school fridge at the start of the day ready for the cooking session.

4S and 4MG will be cooking on **Thursday 26th November**

4W and 4R will be cooking on **Friday 27th November**

You will find your child's chosen ingredients within their home school diaries the week before, so there is plenty of time to purchase the chosen vegetables and protein.

If your child has any allergies or special dietary requirements **not already known** by the school, please could you let their class teacher know by no later than Friday 6th November.

Many thanks

Year 4 team

