

July 2019

Dear Parent,

I am very pleased to inform you that your son will study a food preparation and nutrition course from September. The aim of the course is to develop basic food preparation and cooking skills and an understanding of nutrition and healthy eating concepts, affording pupils with the skills and knowledge to make healthy choices now and later in life.

There are a few basic pieces of equipment that your son will need in preparation for his lessons:

White apron – BGS logo aprons can be purchased from Monkhouses uniform shop in Bury or a plain white version may be used. Required for every lesson.

Container with a secure lid – for taking food home.

Sturdy flat bottom bag – to carry ingredients/completed food to and from school (a large insulated bag may be preferable if you have a long way to travel).

Oven proof dish

Some ingredients (fresh) will need to be provided from home and some will be provided by school for your convenience (for a small charge). Recipes will be provided in advance, stating which ingredients are required from home. Whenever possible, alternative suggestions will be given to cater for likes and dislikes and we will ensure cultural and ethical beliefs are respected. A fridge will be available for storage of high risk foods. Please do not increase quantities of ingredients, as dishes are timed carefully and measured for our equipment.

Please ensure that all equipment and ingredients are clearly named.

Occasionally your child may have the opportunity to taste food and it is therefore essential that you keep the school medical team up to date with any food allergy/intolerance information.

I hope your son is looking forward to his food lessons. If you have any queries please email me: vdavitt@burygrammar.com

With kind regards,

Vinette Davitt

Vinette Davitt
Subject Leader: Food