6th March 2024

Dear Parents/Carers

**Update on the food curriculum at the Priory Lincoln Academy**

I would like to take this opportunity to introduce myself. I recently joined the academy as the Teacher of Food and I am writing to advise you of positive changes which are taking place within the Department over the coming months.

You may be aware that we have two teaching kitchens at the Priory Lincoln. One of the kitchens will be having new halogen ovens installed and we have received additional funding to buy new pans to use within this practical working space. The current food lessons across Key Stage 3 have been designed without the use of ovens and students have been learning how to use a knife safety and how to prepare a range of Traditional French vegetable cuts. Students will be making a fresh coleslaw demonstrating how to prepare onions, carrots and cabbage as well as using spices and seasonings to flavour mayonnaise and creating savoury dips. On the run up to Easter students will be creating no bake chocolate biscuit truffles.

To ensure all students are able to prepare and cook food in their practical lessons the academy would like to ask parents to provide some of the food ingredients for the practical lessons going forward. I am working hard to ensure the lessons are affordable and use basic store cupboard ingredients so parents do not need to make extra trips to the supermarket at the last minute. Students will be given an ingredients slip to take home 2 weeks in advance of the practical and a list will also be published on the subject Class Charts page.

The academy will be supplying some of the ingredients to subside the cost of the dishes such as vegetable oils, herbs, spices and flour to name a few. The academy have also provided a budget to buy ingredients for up to 5 students per lesson in case students forget their ingredients and are still then able to take part in the lesson. The system will reduce the stigma attached to pupil premium students and allow an inclusive, sustainable approach for all parties.

If students have chosen Hospitality and Catering at Key Stage 4 (year 10 and 11) as an option the academy will provide all ingredients to families whom are eligible for pupil premium if requested.

I am excited about the future development of the department and its involvement in the wider school and community events. Students will have the opportunity to support with hospitality at forthcoming parents evenings and I am also planning a community pop up restaurant evening to raise money for a charity chosen by the pupils.

If you would like to be involved in any way within the department whether you are an avid baker or chef or work for a local catering and hospitality establishment please get in touch.

If you have any queries please do not hesitate to contact the main school reception and leave a message. I will then make contact at my earliest convenience.

Many thanks

Mrs C Gollin

Teacher of Food