



# Birchwood High School

*your dreams, your future, our challenge*

## Year 9 – Food Tech Expectations Reminder

25 October 2024

Dear Parents/Carers,

Practical Food Tech is an enjoyable and valuable part of your child's learning experience during their time at school. To enable students to get the most out of their practical lessons please be reminded of the following:

- It is the responsibility of students to be organised and bring ingredients to practical lessons. If your child is in receipt of FSM and you require help with purchasing ingredients they must contact their food teacher at least 48hrs before the lesson. If it is an assessment students must send a recipe.
- Students must bring a clean apron, clearly labelled.
- All containers need to be clearly labelled.
- Food requiring refrigeration can be dropped off on the morning of their lesson and must be clearly labelled. Only students who are cooking that day should be dropping off their food.
- All students must collect their food at the end of the day or max 24hrs later otherwise it will be thrown away.

Please remind your child of these expectations to ensure lessons to begin promptly allowing enough time for the practical to take place.

If you have any queries please do not hesitate to contact me.

Kind Regards,

Mrs B McEwen-Smith  
*Head of Food Technology*

Principal, Mr Sam Griffin

Parsonage Lane, Bishop's Stortford, Hertfordshire, CM23 5BD

Telephone: 01279 655936 | Email: [admin@birchwoodhigh.org.uk](mailto:admin@birchwoodhigh.org.uk) | Website: [www.birchwoodonline.co.uk](http://www.birchwoodonline.co.uk)

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