



HUNGERHILL LANE
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Dear Parent/ Carer,

An information letter from the Food Department.

The Food Department at Hungerhill is a vibrant and exciting place to learn. We are committed to delivering a curriculum accessible to all students, which nurtures and develops a love of the subject. In Food lessons we cover a wide variety of topics such as food safety and hygiene, nutrition, food science, food provenance (where our food comes from), international cuisine and environmental impact and sustainability. Students carry out both theory and practical lessons. Theoretical lessons are interactive and include food science investigations, demonstrations, nutritional analysis using the computers and sensory tasting experiences. Practical lessons are designed to build upon skills throughout the years.

The following information is related to food practical lessons to help parents/carers understand the systems used to the department to deliver the most exciting part of the subject- practical lessons! We have taken suggestions into consideration from a parent panel when planning recipes. Please don't hesitate to contact us if you wish to discuss anything as we are conscious that not everyone follows the same diet.

Students are required to provide their own ingredients for each practical lesson. To find out if your child is cooking the following week, please check your child's Class Charts. The recipe will be on there a week before their practical is due and your child will have been informed in lesson the previous week. Each group's practical's may be different to other groups due to the school calendar, therefore please only check your own child's Class Charts.

If you have a problem providing ingredients, please ask your child to speak to their food teacher a few days prior to the lesson so that a solution may be found. In addition, please either put a note in your child's planner or email (addresses on the next page) their teacher.

As our lessons are only 60 minutes long, students will be asked to weigh their ingredients out at home and occasionally pre-prepare other ingredients e.g., chop an onion.



Students will be required to bring a large container for carrying ingredients to school and products home to you every lesson.

Please make sure the school is aware of any food allergies, intolerances or any special dietary requirements your child or family may have.

Thank you for your support. We hope you enjoy the products your child has created and please don't hesitate to contact us with any queries or positive feedback!

Yours sincerely

K M Stones

Mrs K Stones

Curriculum Leader of Food Technology

Please contact your child's Food Teacher with any queries:

- *stones.k@hungerhillschool.com*
- *smith.r@hungerhillschool.com*

Food storage and reheating instructions:

- *Please refrigerate and eat your product within two days.*
- *Reheating instructions where required: Reheat food until piping hot throughout. If you're using a microwave, be aware they do not heat evenly throughout, so take your food out halfway through the cooking time and give it a stir if necessary.*
- *Do not reheat food more than once.*
- *Foods should be heated until they reach and maintain a core temperature of 75°C or above for 2 minutes.*



Hungerhill School is part of the Brighter Futures Learning Partnership Trust
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