

Our ref: ED/JF/HD

28 March 2024

Dear Parents and Carers

Design and Technology – Food

During next term, the children's design and technology lessons will be based on the topic of food technology. Children will be looking at creating and making their own Bolognese sauce. As part of this, we will be sampling a variety of sauces to see which ones they like the most. As a result of the topic being based around food, we must initially gain permission for your child to be able to participate in the following lessons:

Evaluating flavours - the children will get the opportunity to try some food to gain an insight into its flavour, to be able to select likes and dislikes. This lesson will involve tasting the following sauces:

Tesco Smooth Bolognese Sauce: Partially Reconstituted Tomato Purée (56%) (Water, Tomato Purée), Tomato (34%) (Tomato), Water, Sugar, Onion, Concentrated Lemon Juice, Sunflower Oil, Salt, Onion Powder, Cornflour, Herbs (Basil, Parsley, Oregano), Garlic Purée.

Dolmio Bolognese Onion & Garlic Pasta Sauce: Tomatoes (73%), Double Concentrated Tomato Paste (16%), Onion (5.9%), Sugar, Dried Garlic, Salt, Parsley, Garlic, Acidity Regulator (Citric Acid), Spice

Loyd Grossman Bolognese Original: Tomatoes (44%), Tomato Paste, Water, Red Wine (7%), Carrot, Onion, Celery, Garlic Purée, Sugar, Celery Purée, Rapeseed Oil, Sea Salt, Concentrated Lemon Juice, Extra Virgin Olive Oil, Oregano, Basil, Ground Black Pepper, Thyme, Ground Nutmeg, Ground Bay Leaf

Heinz Tomato Sauce For Bolognese Pasta Sauce: Tomato (67%), Tomato Puree, Onion, Celery, Carrot, Extra Virgin Olive Oil, Sea Salt, White Wine Vinegar, Garlic, Apple Juice Concentrate, Basil, Laurel, Rosemary, Thyme, Black Pepper

Once the children have chosen the flavours they want to use, we will be making our own Bolognese sauce using and improving the recipes of the sauces we have taste tested. A further letter informing you of the chosen ingredients will be shared nearer the time.

We kindly request your cooperation in completing the Microsoft Forms Food Tasting Consent Form to help us gather information about your child's allergies or dietary restrictions. Please fill out the form carefully, indicating any specific foods or ingredients your child must avoid. You must complete the form to ensure that your child is able to participate, please use the following link to complete this form <https://forms.office.com/e/PS6BTganXA>. **The form must be completed by Monday 15 April 2024**, this form must be completed for your child to participate in any lesson involving food. In the event that you encounter any difficulties in completing the form, please do not hesitate to reach out to the school office for assistance or your child's teacher.

Yours faithfully

Miss Doyle and Mr Farmer
Year 5 Teachers