



Sunrising, East Looe, Cornwall PL13 1NQ

Telephone: 01503 262625

Email: enquiries@looeca.net

www.looe.cornwall.sch.uk

Headteacher: Mr P Boyes BA (Hons), PGCE, NPQH

13 October 2025

Dear Parent/Carer

Year 8 Food Technology – ParentPay Contribution for Practical Ingredients

As part of our Year 8 Food Technology curriculum, all students will be participating in a series of practical lessons to develop essential life skills. Each practical session will cost £3 per student; a total of £30, which covers the ingredients needed for the following dishes:

- Savoury Rice
- All in one Cakes
- Bolognese
- Pizza
- Fajitas
- Stir Fry
- Tuna Pasta Bake
- Curry
- Scones
- Surprise!

During these practicals, students will:

- Work as a team in the kitchen
- Follow hygiene and safety procedures
- Follow structured recipes to produce food from scratch
- Participate in demonstrations and step-by-step guidance
- Practice cleaning and washing up, an important part of cooking

Due to limited space in our ovens, we are unable to make additional portions beyond the planned recipes. Following the recipes closely ensures all students can successfully create their dishes.

If your child has any medical conditions, allergies, intolerances, or dietary/religious requirements, please inform us so we can accommodate alternative ingredients. Please make your £30 contribution on ParentPay to ensure your child can participate in these practical lessons. For pupil premium students, the academy can cover this cost. Please call the school or email finance@looeca.net to arrange this.

Thank you for your support, and I am confident that all students will enjoy and succeed in these practical sessions.

Yours sincerely

Hayley Gardner

Teacher of Food Technology