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Dear Parent/Carer and Year 9 Home Cooking Skills Student

Welcome back to the Food Department at Downlands Community School. As part of your child's Foundation Learning curriculum in Year 9 they will continue to work towards a Level 2 BTEC qualification in Home Cooking Skills.

Now we are back in school we will use our practical lessons to learn how to make a range of **MAIN COURSE DISHES**, including

- lasagne
- sweet and sour chicken with noodles
- chicken curry with rice
- home-made burgers with potato wedges and coleslaw
- meatballs with tomato sauce and tagliatelle
- chicken stir-fry with noodles
- macaroni cheese.

I will let you know via Edulink the date when we are making each dish and the requirements needed from home e.g. an ovenproof dish or a plastic tub with a lid.

In order to assist with the smooth running of the practical sessions, we will provide all the ingredients for each lesson and would appreciate a contribution to cover these costs if you are able to. The cost for the seven main course dishes is £14.00 (£2 per practical) and this will cover the cost of all ingredients provided by the school. Payment should be made through your ScoPay account.

I look forward to continue working with our Year 9 students on their BTEC journey.

Yours faithfully

Ms A Reid
Joint Head of Food and Nutrition and Child Development

