

April 2026

Dear Parents / Carers

YEAR 5 D&T: FOOD UNIT ON COOKING AND NUTRITION: DEVELOPING A RECIPE

During this half term, pupils will take part in preparing and making food as part of the Design and Technology curriculum. Our topic for this unit is 'Developing a Recipe'. The focus is on adapting a Bolognese sauce. We are writing to let you know about this activity and give you the opportunity to OPT OUT. You should have already informed the school if your child has any dietary requirements or allergies.

Please see the ingredients below for Bolognese below:

- Onions, celery, garlic, carrots, olive oil, tinned chopped tomatoes
- Quorn mince, vegetable stock

Tomato and Vegetable Pasta Sauce

Tomato (40%), Tomato Purée (21%) (Tomato Paste, Water), Water, Courgette (6%), Yellow Pepper (5%), Red Pepper (4%), Onion (2%), Sugar, Modified Maize Starch, Lemon Juice from Concentrate, Salt, Sunflower Oil, Garlic Purée, Basil, Onion Powder, Black Pepper, Oregano

Please return the signed slip below by Friday 1st May if you would **NOT** like you child to taste the bolognese. There is no cost to parents for this activity.

Complete the form below if you would NOT like your child to taste the ingredients.

If your child has an allergy and is not able to eat any of the above listed ingredients, please indicate on the slip below and provide a suitable alternative.

Yours sincerely,

Miss H Mistry
Deputy Headteacher

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Please return the slip below to class teacher by Friday 1st May

VAUGHAN PRIMARY SCHOOL

YEAR 5 D&T: FOOD UNIT ON COOKING AND NUTRITION: DEVELOPING A RECIPE

Name of child: Class:

I DO NOT want my child to taste the bolognese sauce

My child has an allergy toand I will provide a suitable alternative.

Signature of Parent/Carer Date: