

12 January 2022

Dear Parent/Carer

Starting tomorrow, Year 6 is studying food science - Savoury Muffins as part of the Design and Technology curriculum. Pupils will be writing and making their own recipes and evaluating their work.

Pupils will be taught key skills:

- Good hygiene
- Accurate measuring
- Appropriate use of kitchen utensils
- Combining flavours

All activities will be risk assessed as pupils will be using cooking equipment.

Pupils will be taste testing ingredients before designing their recipe to create flavour combinations. They will make a sample following their recipes and further taste test before making their final product. During the evaluation process, pupils will eat their product to review and evaluate it.

Base ingredients that everyone will be using include:

- Vegetable oil
- Milk
- Eggs
- Self raising flour

Additional optional ingredients include:

- Rosemary
- Mushrooms
- Cheese
- Sweetcorn
- Courgette

Pupils may wish to bring in an airtight container in case there are any extra products to take home. We would be grateful if you would send £1 to school as a donation towards the cost of the ingredients.

We are aware of current allergies and intolerances which you have informed us of and will take this into consideration when distributing ingredients.

If you have any concerns, please do not hesitate to contact us or speak to your child's class teacher.

Yours sincerely  
*Year 6 Team*

CARTERHATCH JUNIOR SCHOOL  
CARTERHATCH LANE  
ENFIELD EN1 4JY

**T** 020 8804 2101  
**W** WWW.CARTERHATCHJUNELT.ORG  
**E** ENQUIRIES@CARTERHATCHJUNELT.ORG

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**HEADTEACHER** MS H McGOVERN • **DEPUTY HEADTEACHERS** MISS C NEWTON & MRS A FRY