



Dear Parents and Carers,

Wednesday, 27 October 2021

The launch of the new food curriculum

Firstly, I would like to introduce myself. My name is Mrs Gollin and I am the new Food Technology teacher at The Suthers School. I am very excited to join the expanding team of staff at the school and also to launch the brand-new food curriculum. I have a vast amount of experience in all areas of food and hospitality both in the education sector and also in the private sector. I am passionate about creating a whole school approach to food and raising the awareness of the benefits of studying this subject which not only develops life skills but also brings an array of career opportunities in so many areas. My motto which most students who have already been taught by myself over the last few weeks is **'Food is so much more than cooking'**.

Food technology practical lessons will start straight after half term (**week commencing Monday 1st November**) for those students in Years 7-9 who are currently on timetable for this technology rotation.

The food ingredients needed for each practical will be given to students each week as a sticker to put in their planners. I have developed a recipe book (see attached) including the dishes students will be completing up until Christmas. I hope this will help to support students and parents with the purchase of ingredients and also to encourage discussions around food and maybe even trying the recipes at home. The recipes have been developed with an overall theme of sustainability and seasonality which links into the wider technology curriculum and also supports the global climate change agenda.

We would like to ask for a voluntary donation of £2 per student so the school can purchase items such as vegetable oil, herbs, spices and other small items included in the recipes. This will support with students not bringing in large containers of oil or herbs which will not be used. A separate parent pay link will be sent for you if you wish to donate to the ingredient fund.

As part of the launch of the food curriculum we will be developing the food growing spaces already in place at The Suthers School. We have already been using the growing area to enrich the curriculum and develop life skills of the students and to make the connection between food coming from 'the field' and ending up on 'the fork'. The students currently on the food technology rotation have already been given radish microgreen seed kits to grow at home and have been learning about how these can be incorporated into their deli salad practical.

If you would like to get involved in supporting the growing spaces or donate any plants or spare equipment please email me directly at cgollin@suthersschool.co.uk

I look forward to showcasing the food work we are delivering in school over the coming months and I will be posting regularly on the school social media pages.

Yours faithfully

Caroline Gollin

Teacher of Food Technology