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Date: 6th October 2023  
Our Ref:

Dear Parent/Carer

As part of Year 7 Design & Technology your child will learn about Food and Nutrition and get to participate in food practical lessons. We will aim to do one or two practical lessons per half term.

We require students to bring in some ingredients; we will give classes as much warning as possible – usually discussed with the class in lesson a week in advance. If your child receives free school meals, we will provide them with all ingredients for the recipe. In addition, we will supply every student any raw meat for recipes, which will be chicken breast portions or beef mince. We are aware of any dietary requirements or allergies from our class lists and we will cater for vegetarians or vegans. All meat supplied is from Turner Price - we will order halal. Rest assured that allergies are taken seriously and the food room is a “no nut” area.

We would really appreciate it if your child could bring their own apron. This is best for hygiene, although we do have some and they are washed regularly. Your child must bring a sealable container to take any cooked food home (a large Tupperware-style sandwich box is best).

If you have any questions, please do not hesitate to get in touch with me at [jstevens@st-wilfrids.org](mailto:jstevens@st-wilfrids.org)

Yours faithfully

**Mr John Stevens**

**Lead Teacher in Design & Technology**