



Year 4 DT - Food and Nutrition – Ancient Greek Flatbreads.

Dear Parent/Carer,
November 2024

Wednesday 20th

We have completed our research, tasting and designs and are now ready to create our flatbreads. We have chosen a flatbread style to tie in with our Ancient Greeks topic and for ease of mass production!

Cooking days as follows:

4AS, 4KN & 4PM – Monday 25th March

4MS & 4EV – Tuesday 26th March

Children will work around a production line as they build up their design. Class teachers will put the flatbreads in and out of the oven for the children and ensure they are cooled before the children taste their creations ready for evaluation.

We will also have a big focus on hygiene in food preparation and how to handle food and keep ingredients apart.

We will provide the following:

- Flatbread base
- Mozzarella cheese
- Tomato Passata
- A range of toppings (up to 3 per person) – we will refer to dietary and medical used for last week's tasting.

Children to bring:

Should your child wish to add their own unique ingredients to match their design, these can be brought into school on the day **in an air and liquid tight container and clearly labelled with their name** (they will go into our fridge in the morning).

If children want to bring some of their cooking home, then please also send a bag/storage tub for home transportation.

We are permitting a maximum of 2 toppings and **these cannot be nuts or eggs.** There will be enough for everyone should children not want to bring their own.

An apron may be useful if you wish and please ensure your child has a hairband should they have below shoulder-length hair.

Thank you for your continued support with all areas of our curriculum,

Kind regards

A. Shirley

Head of Year 4