



Ranvilles Junior School

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Year 5 Design & Technology Bread Making

Dear Parents/Guardians

Over the course of this week the Year 5 children will be exploring different types of bread that come from various countries in line with our current Geography unit of work. The children will taste several different types of bread, looking at the texture, taste and the different ways that loaves can be presented. They will then use this experience to help them design their own loaf of bread, thinking about what ingredient they would like to add to try and make it as appealing as possible.

By the end of the week your child will have designed their packaging and chosen their additional ingredient to include in their loaf. The children will make their own loaves in the first week back after Easter. We will provide the basic ingredients to make a loaf, however we kindly ask that you send your child in with their chosen ingredient after Easter. You will receive further information about what date your child will be cooking by text later in the week.

On the day that we make the bread, the children will explore different techniques required to be successful in their task. We will also look at safe handling of ingredients and how to store their finished products in order to allow them to last as long as possible. The children will get to taste part of their own loaf in school before bringing the rest home to share with you.

Please could you make sure that the school office is aware of any allergies your child may have so that we can plan appropriately for these days.

We are always grateful for support in school when completing these activities. If you are able to help on the day your child is making bread, please contact your class teacher.

Thank you for your support.

Yours sincerely

Mr Badesha & Mr Castell
Year 5 Team