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Headteacher: Mr P Boyes BA (Hons), PGCE, NPQH

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Dear Parent/Carer

Year 8 Food Technology – ParentPay Contribution for Practical Ingredients

As part of our Year 8 Food Technology curriculum, all students will be participating in a series of practical lessons to further develop their cooking, nutrition and food preparation skills. Each practical session will cost £3 per student; a total of £57, which covers the ingredients needed for the following dishes:

- Savoury Rice
- Cupcakes
- Pizza
- Chicken Fajitas
- Stir Fry
- Pasta Bake
- Scones
- Chicken Curry
- Rainbow Cookies
- Muesli Pancakes
- Jam Tarts
- Chicken Goujons
- Bolognese
- Cheese and Onion Triangles
- Banana Muffins
- Tear and Share Bread
- Breakfast Wraps
- Toad in the Hole
- Flapjacks

During these practicals, students will:

- Work as a team in the kitchen
- Follow hygiene and safety procedures
- Follow structured recipes to produce food from scratch
- Build on a range of food preparation and cooking skills
- Participate in demonstrations and step-by-step guidance
- Practice cleaning and washing up, an important part of cooking

Due to limited space in our ovens, we are unable to make additional portions beyond the planned recipes.

If your child has any medical conditions, allergies, intolerances or religious requirements, please inform us so we can accommodate alternative ingredients where possible.

Please make your £57 contribution on [ParentPay](#) to ensure your child can participate in these practical lessons. We understand that paying the full amount at once may not be possible for all families; therefore, the contribution can be made in smaller, manageable instalments throughout the year. Please select the payment option on ParentPay that best suits your circumstances. For Pupil Premium students, the academy can cover the cost of ingredients. Please call the school or email finance@looeca.net to arrange this.

Thank you for your support, and I am confident that all students will enjoy and succeed in these practical sessions.

Yours sincerely

Hayley Gardner

Teacher of Food Technology