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

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Dear Parent/Carer

Year 10 Food Technology – ParentPay Contribution for Practical Ingredients

As part of our Year 10 Food Technology curriculum, students will participate in an extensive range of practical lessons designed to develop advanced food preparation, presentation, nutritional knowledge and independent cooking skills. These practical sessions support students in building the confidence and technical ability required for further study and everyday life.

Each practical session will cost £3 per student; a total of £114, which covers the ingredients needed for the following 38 practical sessions:

- Risotto
- Spaghetti Carbonara
- Banana Muffins
- Apple Crumble
- Shortcrust Pastry Sausage Rolls
- Cheese Soufflé
- Thai Green Curry and Rice
- Mini Bakewell Tarts
- Sweet and Sour Chicken
- Profiteroles
- Chicken Fajitas
- Christmas Biscuits
- Yule Log
- Pasta Bake
- Cheesecake
- Scotch Egg
- Muesli Pancakes
- Chicken Goujons (Off the Bone)
- Shortbread Biscuits
- Meatballs
- Lemon Meringue Pie
- Burgers
- Apple Pie
- Toad in the Hole and Gravy
- Easter Biscuits
- Chicken and Leek Pie

- Chocolate Soufflé
- Cottage Pie
- Chocolate Brownies
- Lamb Koftas
- Tear and Share Bread
- Fish and Chips
- Vanilla Panna Cotta
- Stuffed Chicken and Dauphinoise Potatoes
- Gateaux
- Salmon en Croûte
- Bread and Butter Pudding
- Seasonal Skills Practical

During these practicals, students will:

- Work independently and as part of a team in the kitchen
- Follow hygiene and safety procedures
- Develop a range of advanced food preparation and cooking techniques
- Learn about nutrition, food provenance and healthy eating
- Build confidence using specialist equipment and ingredients
- Follow structured recipes and adapt them where appropriate
- Participate in demonstrations and step-by-step guidance
- Practice cleaning and washing up, an important part of cooking

Following recipes closely ensures all students can successfully complete their practical work and achieve the intended learning outcomes.

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 £114 contribution on [ParentPay](#) to ensure your child can participate fully 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@looea.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