## Perry Hall Primary School Colman Avenue Wednesfield Wolverhampton WV11 3RT

Tel: **01902 921159** Fax: **01902 558543** 



Email: perryhallprimaryschool@wolverhampton.gov.uk
Web: www.perryhall.co.uk

Head of School
Mrs C Gibbins

Executive Headteacher Miss R Kohli

Chief Executive Officer
Mrs A Cheema OBE

Tuesday 22<sup>nd</sup> March

Dear parents/carers,

This term in Year 3, children have been learning about rocks, fossils and what the Earth is made up of. This half term, we are expanding this to understanding how the land and rocks in the local area were used for mining and what the life of a miner was like.

On Tuesday 5<sup>th</sup> April, all Year 3 children will take part in an exciting day where all lessons will focus on the humble pasty, which was the food of choice for miners. In Guided Reading we will be looking at recipes, in Maths considering the measurements of ingredients and in Design & Technology we will be designing, cooking and evaluating our very own pasties.

We would like to check any dietary requirements beforehand. Therefore, please review the following ingredients and complete the attached slip to confirm your child's full involvement in the day. Please return the slip to your child's class teacher by Monday 28<sup>th</sup> March.

## Year 3 pasty ingredients

- Shortcrust pastry
- Plain flour
- Milk
- Onions
- Vegetable oil
- Dried herbs
- Mild cheddar cheese
- Optional extras (to be decided by child as part of their design) spring onion/tomatoes/peas/sweetcorn

Pre-made cheese and onion pasty to sample

## Ingredients

Fortified **Wheat** Flour [**Wheat** Flour, Calcium Carbonate, Iron, Niacin (B3), Thiamin (B1)], Water, Potatoes, Extra Mature Cheddar Cheese (**Milk**) (13%), Palm Oil, Onions (6%), Red Leicester Cheese (4%) [Cheese (**Milk**), Colour (Annatto Norbixin)], Whole **Milk**, Pasteurised Free Range Whole **Egg**, Potato Flakes, Maize Starch, Rapeseed Oil, Salt, Garlic Purée, White Wine Vinegar, White Pepper, Turmeric

For allergens, including Cereals containing Gluten, see ingredients in bold.

During the day, children will sample a shop bought pasty (see above) before making, cooking and tasting their own. Pupils will only try a small amount of the alternative and will eat their own pasty in the afternoon in order to evaluate it. **Therefore, all pupils must still bring in a packed lunch or eat a school dinner as normal.** 















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Pupils are invited to dress for our experience day on the 5<sup>th</sup> April. This may include:

- Coal miners clothing (e.g. dungarees or overalls)
- A chef or baker's outfit
- Suitable clothing for cooking/baking.

We hope this day provides a memorable and enjoyable experience for your child. Please contact any member of the Year 3 team should you have any questions regarding the day.

Thank you for your continued support,

Mrs Gibbins Head of School

Year 3 Food Technology Experience Day – Tuesday 5 <sup>th</sup> April.		
I do/do not give permission for my child to take part in sampling and cooking pasties.		, in class,
Dietary/allergies:		
Signed	Date	













