

Spalding Parish Church of England Day School

26th March 2022

Dear Parent/Carer

Year 5 Design Technology Term 5: Designing and Making pizza

During Term 5, the children will be designing and making pizzas linked to our Geography question 'What makes Europe special?' This will firstly involve researching different European food before trying different pizzas from the local area. They will then be planning and making their own pizza, using a variety of optional ingredients.

The ingredients available are:

- Pizza dough (flour, salt, yeast, oil)
- Ham
- Mushrooms

- Tomato sauce
- Pepperoni
- Mixed pepper
- Cheese
- Pineapple
- Onion

Although you have already informed us when your child started school of any allergies that they may have, please can you confirm again, on the attached slip, so that we have the most up to date information of any dietary requirements that may affect your child's opportunity to sample the food tasting.

We are looking forward to this fantastic 'hands on' learning opportunity for the children. If you have any questions or concerns regarding this activity then please do not hesitate to speak with one of us using the <u>Y5@spaldingparish.lincs.sch.uk</u> email or by speaking to us at the start or end of the school day.

Thank you for your continued support.

Emma Weatherhill, Imogen Norris, Kim Bird and William Hammersley. Year 5 Team



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Head Teacher: Diane Mulley

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| I confirm that | in class |
|--|----------|
| does /does not (please delete as appropriate) have any food alle | rgies. |
| Where there are dietary requirements, I have listed them below | : |
| | |
| | |
| | |
| | |
| Signed (Parent/Carer): | Date: |

