



Spalding Parish Church of England Day School

Wholly inclusive, striving for fulfilment, empowering the flourishing of our world

21st February 2024

Dear Parent/Carer

Year 5 Design Technology Term 5: Designing and Making Pizza

During Term 4, the children will be designing and making pizza linked to our Geography question 'What makes Europe wonderful?' 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, gluten free flour, salt, yeast, oil)	Tomato sauce	Cheese (original and vegan)
Ham	Pepperoni	Pineapple
Mushrooms	Mixed pepper	Onion
Basil	Olives	Oregano

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 Y5@spaldingparish.lincs.sch.uk email or by speaking to us at the start or end of the school day.

Thank you for your continued support.

Becca Wakefield, Imogen Gold and Maya Jina
Year 5 Team



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Follow us on Twitter: @SPCEDS

Head Teacher: Diane Mulley

Year 5 Design Technology
Term 5: Designing and Making Pizza

I confirm that in class **does /does not**
(please delete as appropriate) have any food allergies.

Where there are dietary requirements, I have listed them below:

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Signed (Parent/Carer): Date: