

Dear Parent/Carer

# Year 8 - Food Technology

Year 8 Food Preparation & Nutrition students will be preparing/cooking 5 products in this 10-week course.

In order for your son/daughter to participate in the lessons, they will need to bring ingredients and a container to carry home the finished product. If free school meals ingredients below will be provided however a container will still be required

The ingredients required are listed attached.

Alternatively, if you would like the Academy to order the ingredients for you, you will need to pay £10.00 to cover the cost of all products in the 10 week course. To do this you can go to <a href="www.mychildatschool.com">www.mychildatschool.com</a> and select "Products" and then "food technology" to make your payment. The payment must be made prior to the first practical lesson.

Yours faithfully

Mr LCollins

Food Technology

Executive Principal - Mr Benjamin Bond Head of School - Dr Karen Riding

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#### **Basic Pizza**

250g Strong White flour of half white/half wholemeal

½ teaspoon salt

15ml oil

1 teaspoon of easy bake yeast

½ teaspoon sugar

200ml warm water

100g cheese

#### **Passata Sauce**

½ Onion

1 clove of garlic

200g chopped tomatoes

1 teaspoon tomato puree

# **Shortcrust Pastry**

**Jam Tarts** 

100g Plain Flour

50g Butter

12 teaspoons jam

### Mini Quiches

100g Plain Flour

50g Butter

1/2 small onion

50g Cheese

1 egg

150ml Milk

## **Chicken Goujons**

1 Chicken fillet (150g)

1 egg

50g Fine breadcrumbs

½ teaspoon milk

½ teaspoon olive oil

**Sweet & Spicy Chicken** 

1 Chicken fillet (150g)

1 teaspoon brown sugar

2 teaspoons paprika

1/2 teaspoon oregano

1 tsp garlic granules

Freezer Bag

#### Sausage Rolls

100g Plain flour

75g Butter

3 sausages

1 egg Parchment paper/foil OR

OR

OR

**Cinnamon Swirls** 

100g Plain flour

75g salted butter

38g unsalted butter

38g golden caster sugar

30g sultanas

1 egg

1 teaspoon ground cinnamon

Parchment paper

#### **Burgers**

250g Minced Beef, lamb or turkey

Vegetarian option – 250g cooked kidney beans and leave out egg

- 1 small onion
- 1 slice white bread
- 1 egg
- 1 burger bun