



Tuesday 2nd April 2019

Dear Parents/Carers,

At present, Year 5 are taking part in a Design and Technology project in which they have researched a variety of breads. They have also taken part in a taster session and have now designed their own loaf to bake.

On **Monday 8th April** the pupils in Year 5 will have the opportunity to bake their 'Roman Bread'.

Alongside the basic recipe below, pupils have selected additional ingredients which they would like to include in their bread. Examples of these include; dried fruit, chocolate chips or cheese.

The recipe the pupils will be following is:

- * 100g of strong white flour
- * 1g of yeast
- * A pinch of salt
- * 60ml of water
- * 1 tbsp of olive oil

Plus, any additional ingredients of their choice.

The Academy will provide the items listed on the basic recipe above but, we ask that pupils bring their choice of additional ingredient from home.

Thank you in advance for your support with this and if you have any further queries, please contact Miss Rattigan.

Kind Regards,

Miss Rattigan
Year 5 Class Teacher

Year 5 – Bread Baking 8/4/19

If your child has any allergies please indicate below and return this slip to Miss Rattigan.

CHILD'S NAME: _____

DETAILS OF
ALLERGY: _____
