

High Storrs Road, Sheffield, S11 7LG 0114 266 3137

Head Teacher: Mrs Emma Hardy enquiries@ecclesall.sheffield.sch.uk www.ecclesallprimary.co.uk

14th June 2024

Dear Parents/Carers,

To support our design and technology curriculum, we will be going to High Storrs School to use their food technology facilities to make fruit crumbles.

In school, we will be tasting and evaluating various crumbles to help the children decide which fruit and topping they may want to use. We are conscious of single use plastic and so, please could you send in a spoon with your child on **Wednesday 26th June**.

We will contact the parents of children with allergies prior to the crumble tasting session.

To prepare for the cooking session (dates given below), please weigh out the ingredients **at home**, before bringing them on the day in a labelled container/bag. We will provide a foil container to bake the crumble in and bring it home in.

You will need:

- 175g of your chosen fruit
- 25g of margarine or butter
- 50g of flour
- 25g of white or brown sugar
- Approx 13g of rolled oats if you want to use them on your crumble

The children will be going to High Storrs on the following days:

Seahorses	Tuesday 2 nd July 9 — 11am
Stingrays	Wednesday 3 rd July 1-3pm
Starfish	Thursday 4 th July 9-11am

Yours sincerely,

The Y5 Team