

14th November 2025

Dear Parents/Carers,

To support our design and technology curriculum, we will be making individual crumbles.

In school, we will be tasting and evaluating various fillings to help the children decide which one they would like to use. We are conscious of single use plastic so please could you send in a spoon with your child on the day they taste which will be Wednesday 3rd December.

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

To prepare for the cooking session (dates given below), please weigh out these ingredients **at home** (ideally with your child), before bringing them on the day in a labelled container/bag. We will provide a foil container to bake the crumble in. These have card lids which will be useful when carrying them home. We will provide the sugar and children can weigh this out in school.

You will need:

- 175g of your chosen **fruit**
- 25g of **margarine or butter**
- 50g of **flour/ gf flour**
- Approx 13g of **rolled oats** if you want to use them on your crumble
- If your child is making a savoury crumble, then they will also need some mixed herbs to add flavour (instead of sugar).

The children will be going cooking on these days:

Stingrays	Tuesday 9 th December
Seahorses	Wednesday 10 th December
Starfish	Thursday 11 th December

Kind regards,
Y5 team