



Year 6 Transition Weekly Update – July 16th 2021

Meet the Staff:

Name: Miss Gilbert

Job Title: Design and Technology Teacher and Year 7 Tutor.

What topics will I study in year 7 Food Technology? Why we need to eat food, how to follow a healthy and balanced diet, seasonality, sensory analysis, hygiene and safety, cooking stir-fry, pizza, salads, muffins and chicken nuggets or halloumi fries

Will I need to bring my own ingredients when we do practical?

Yes

Will I need special equipment while in a Food Technology practical? No, everything that you need in terms of equipment will be available in the classroom

Final Message: I am really looking forward to meeting you all in September and to hearing about things, you have cooked over the summer holidays.



Weekly Challenge:

Each week I will be setting you a challenge, if you can complete at home and then ask you to post photos, links, and videos to the Facebook post. We will then look at them and share them with the ELA community.

Friday 16th July – Your challenge this week is to attempt to cook a meal, or bake a sweet treat for your family or friends. With this week's topic food technology, Miss Gilbert has provided some help with a video if you are struggling to think of any ideas. Always ask for parental supervision if using the oven or the hobs. Post any photos or feedback with the hashtag and we will look at the culinary masterpieces. The link for the recipe demonstration video on YouTube is https://youtu.be/twiZcx_P_Vs

#Year6TransitionCompetitions

Quote of the week:

“All I ever wanted to do was to make food accessible to everyone; to show that you can make mistakes – I do it all the time – but it doesn't matter.” **Jamie Oliver (Celebrity Chef and campaigner for healthy eating)**

Teamwork – Growth – Commitment - Respect