Upton Junior School



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Dear Parents and Carers,

Next Thursday, 14th October, pupils in Year 5 are going to be baking bread as part of our "Changes" topic. Throughout the day, children will be measuring and weighing the ingredients, mixing and kneading the dough, and then forming and shaping the bread (including plaiting). The bread will then be baked in the school's ovens that afternoon.

As part of the project, children will be tasting different breads from around the world, sampling a range of different flavours, textures and aromas. This taste testing will then inform their recipe design.

If children wish to bake plain bread, then all the ingredients will be provided for them by the school. However, if pupils would like to adapt their bread recipe with other flavours or ingredients, then we ask that they bring these into school with them on Thursday (no nuts please). For example, children could bring a small amount of cheese to make cheesy bread or a small handful of olives for olive bread etc.



Important - As children will be taste testing different breads and making their own bread, it is vital that the school is aware of any allergies, specific medical needs or dietary requirements prior to Thursday. Please can you inform the office or the class teacher prior to Thursday so as we can make alternative arrangements if necessary.

The bread which the children bake on Thursday will be available for parents to try, alongside their children, during the Book Look on Friday afternoon.

We thank you in advance for your support and can't wait for you to sample the food the children will be making.

Kind regards,

Mr White and the Year 5 team



