

# Banchory Academy

## Home Economics Information S2

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Pupils are expected to pay the cost of specific ingredients provided by school, the cost will notified to parents shortly along with Art and Technical charges.

Please assist your child to come to Home Economics fully prepared for each lesson:-

- Having read over their recipe.
- Completed 'what went well' and 'even better if' on previous recipe if not completed in class.
- Folder containing workbooks and recipes.
- Food required for lesson - fruits, vegetables and items such as bread - all perishable foods are provided by school.
- Box or ovenproof dish. Labelled with name and class please.
- Bobble to tie back hair if required.

**Being fully prepared for class is their main weekly homework and feeds into their tracking and monitoring reports.**

At the end of HE class pupils' foods are placed in the fridge until the end of the day. Pupils should collect their foods at 3.40 and place in the fridge at home.

Foods to be eaten hot should be stored in the fridge (up to 24 hours) before being reheated thoroughly (piping hot).

Foods to be eaten cold should be stored in the fridge (up to 24 hours) before eating.

Baked items should be eaten within 24 hours.

Foods not collected at the end of the day will be disposed of the next day and dishes/ containers must be collected from the department by the end of the week.

Hygiene - pupil should not be wearing nail varnish and if they have gel nails they should be equipped with their own food prep gloves (non latex).

Homework - homework in the course reinforces learning and teaching and aiding progression of skills and knowledge. Pupils are expected to revise regularly and specifically for assessments.

**Should your child have any allergies to foods or cleaning materials please contact Mrs Skinner at Banchory Academy with details.**