EATON BANK ACADEMY

Eaton Bank Academy, Jackson Road, Congleton, Cheshire, CW12 1NT.
Telephone: 01260 273000 | Email: postpoint@eatonbank.ht.school | Web: www.eatonbankacademy.org

September 2026

Dear Parent/Carer

Please find below information regarding practical activities in GCSE Food for the first half term. A reminder will be put onto Bromcom to check specific dates. Each class has a set day as follows.

Mondays – 10D EST	Tuesdays – 10B LNE	Fridays -10C LNE

Knowing that food is increasingly expensive, dishes chosen are planned to keep costs as low as possible, avoid waste and where school can provide small quantities of items, or for experimental tasks, we do so. I encourage students to take home their food, especially for larger items.

If you have long term concerns about providing ingredients, please do contact me at **l.neil@eatonbank.ht.school** so we can work towards a solution. For short term issues, pupils need to let me know 24 hours in advance of the lesson to enable alternatives to be organised.

Pupils will be given paper copies of recipes in class, and an electronic copy is in the Class Assignment in Bromcom. Ingredients will need to be dropped off in Room 6 at the start of the day – clear name labels are helpful. There will a follow-up homework following most practicals, each student has a homework booklet, and the work needs to be completed even if absent for the practical. The completed booklet will need to be handed in in the final week of the half term.

For the ingredients which are provided by school we would appreciate a donation of **£2.00 for this half term**, if you are able to do so.

Thank you and we look forward to seeing excellent practical outcomes this first half term.

Kind regards

Mrs Lynne Neil **l.neil@eatonbank.ht.school**

Mrs Emma Stone **e.stone@eatonbank.ht.school**

Date: See the assignment In Bromcom	Practical Dish (inc. allergens)	Please bring…	Storage/re-heating recommendations
10D **10B** **10C**	**Samosas** **(wheat)**	Ingredients provided	**n/a**
10D 14.09 **10B 15.09** **10C 18.09**	**Eggs – cooking methods** **(eggs, wheat, dairy)**	Ingredients provided	**n/a**
10D 21.09 **10B 22.09** **10C 25.09**	**Tortilla Quiche** **(eggs, wheat, dairy)**	Tortilla & 100ml milk are provided Bring 2 eggs + own choice of filling (cheese, vegetables, ham, tuna bacon etc.)	Store in the fridge, best eaten on day of making
10D 28.09 **10B 29.09** **10C 01.10**	**Victoria Sponge** **(eggs, wheat, dairy)**	200g caster sugar 200g margarine 4 eggs 200g self-raising flour You can bring ½ jar of jam to fill in the lesson OR fill at home with fresh cream or buttercream Bring a box (Celebrations style tub is ideal)	Store in the fridge, best eaten on day of making

EATON BANK ACADEMY

Date: See the assignment in Bromcom	Practical Dish (inc. allergens)	Please bring...	Storage/re-heating recommendations
10D 05.10 **10B 06.10** **10C 09.10**	**Welsh cakes Assessment** **Wheat/milk/egg**	110g Butter or baking block 225g Self-Raising flour 85g caster sugar 50g dried fruit A plastic box needed	Store in the fridge, best eaten on day of making
10D 12.10 **10B 14.10** **10C 16.10**	**BRUNCH TASK – plan & make 2 brunch items for a healthy family weekend brunch** **Own Choice of 2 dishes on a brunch theme to demonstrate skills**	Own choice, with guidance given. Information in the homework booklet	Check storage instructions on recipe
10D 20.10 **10B 21.10** **10C 23.10**	**Piping Decoration Skills**	Ingredients provided	n/a