EATON BANK ACADEMY

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

3rd November 2026

Dear Parents/Carers

Re: GCSE Food & Nutrition Practical Lessons Autumn Term 2 : Year 10

Please find below information regarding practical activities in Food lessons for the second half term. Practical lessons will take place every week and a reminder will be put onto Bromcom to check specific dates. Please notes changes highlighted in yellow.

10B - Tuesdays	10C - Fridays	10D - Mondays

Ingredients will need to be dropped off in Room 6 at the start of the day – clear name labels are helpful. There will be a follow-up homework after each practical, 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. Thank you for your support in monitoring homework completion.

This half term as there are several dishes requiring specialised flour, we will provide more ingredients than last half term.

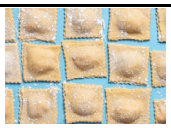
There is a voluntary donation of £5.00 on ParentPay towards the cost of ingredients.

Thank you for your ongoing support, we were very impressed with student's commitment to practical work last half term.

Kind regards

Mrs Lynne Neil l.neil@eatonbank.ht.school Mrs E. Stone e.stone@eatonbank.ht.school

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Date:	Practical Dish (inc. allergens)	Please bring...		Storage/re-heating recommendations
10B 03/11 10D 03/11 10C 06/11	Fruit Knife Skills	Ingredients provided		n/a
10D 09/11 10B 10/11 10C 13/11	NEA 1 Practice Bread making experiments (Allergens: gluten)	Ingredients provided		n/a
10D 16/11 10B 17/11 10C 19/11	Chelsea Buns/Cinnamon Buns (Allergens: eggs, gluten, lactose)	Ingredients provided		Best eaten on day of making Bring a container for taking home,
10D 23/11 10B 24/11 10C 27/11	Fresh Ravioli Pasta (Allergens: eggs, gluten, lactose)	Ingredients provided		A plastic box needed if taking away
10D 30/11 10B 01/12 10C 04/12	Mince Pies (Allergens: gluten)	Pastry Ingredients provided. Bring filling, e.g. jar of mincemeat (not nuts) or apple filling or jam		Best eaten on day of making Bring a container for taking home,
10D 07/12 10B 08/12 10C 11/12	Own Choice Christmas Theme (No nuts please)	This should be a dish of own choice that shows how your skills have progressed during the half term.		Best eaten on day of making Bring a container for taking home
10D 14/12 10B 15/12 10C 17/12	Butter/garlic bread/ (Allergens: gluten, lactose)	Ingredients provided		n/a