



The Berkeley Academy

Laidon Avenue, Wistaston, Crewe, CW2 6RU

Headteacher: Mrs L Gohr



Dear Parents,

As part of our D&T curriculum in school, Year 5 are going to be making bolognese sauce. Part of the children's learning involves tasting a variety of sauces to compare flavours and textures to help the children decide what ingredients they want to use in their sauce.

Please let us know if there is any reason your child cannot take part in these lessons, or of any updated allergies. The ingredients for the sauces we will be tasting are listed on the labels below.

INGREDIENTS: Tomato (67%), Tomato Purée (24%), Sugar, Onion, Cornflour, Sunflower Oil, Salt, Onion Powder, Concentrated Lemon Juice, Herbs, Garlic Purée.



To ensure the children can take home their homemade sauce, we kindly ask that you save and bring in any empty glass jars in preparation for the lesson on the 28th November.

Many thanks,

Mrs Moffett and Miss Talbot



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Registered Office: Excalibur Primary School, Ivy Lane, Alsager, Cheshire, ST7 2RQ