

Merton Junior School

Headteacher: Mrs K. Reading B.Ed (Hons)

Romsey Close,
Popley Way
Basingstoke,
RG24 9HB
Tel: 01256 326573
Email: admin.office@merton-jun.hants.sch.uk



*'Be wise, together we
succeed'*

15th January 2021

Dear Parents/Guardians,

I hope you are all well during these challenging times.

I am writing a letter to inform you about an exciting Design & Technology project that we will be completing week commencing Monday 1st February as part of our 'Out of India' project. As Design & Technology is part of the Key Stage 2 curriculum, it is a requirement for all children to complete the objectives set out:

- Design – Write a recipe including steps, methods and ingredients, including facts and drawings.
- Make – Follow a recipe, including using the correct quantities of each ingredient. Work safely and hygienically with independence.
- Evaluate – Evaluate a recipe considering the taste, smell and texture. Score/rate your final product.

Prior to lockdown, we had planned for the children to make Indian style samosas! We are still required to provide lessons to follow the guidance of the national curriculum, therefore, the children in school will still be making their samosas during lessons and if possible, the children at home will too. Whilst we do not expect parents/carers to go out and buy these ingredients, should you wish to make samosas with your child/children at some point during this week, then I will provide an ingredients list below. We are very aware these are challenging times, therefore we have given you three options below to ensure that the children are meeting the curriculum expectations, in a way that will work for you at home.

- Option 1: To make samosas, prepare and cook these at home following the step-by-step method that will be provided (on google classrooms).
- Option 2: To make similar food that meet the objectives listed above (this could be Indian curry, Indian naan bread, or something else similar).
- Option 3: Ensure these objectives are met through preparing, cooking and evaluating a meal together at night, during your normal meal time.

A planning and evaluation proforma will be uploaded to google classrooms during this week (1.2.21) for your child/children to complete. We would like to see every child undertaking the skills and objectives required and would love if any photos could be attached for us to share on our displays in class.

All lessons and instructions for option 1 will still be put up onto google classrooms, but if this needs to be adapted to work for your child and your family, then we completely understand and ask that you choose the option above that suits you. Please do let us know if you have any troubles with these options prior to the completion date we stated.

The Year 6 Team

Ingredients list for Samosas:

- 2 onions, minced/chopped finely
- 1 tablespoon ground coriander
- 1 teaspoon cumin
- 1/4 teaspoon cayenne pepper
- 227 grams potatoes, chopped into 1/2 inch pieces
- 284 grams frozen peas, thawed and drained
- Handful of chopped coriander
- Salt and pepper to taste
- 9 sheets filo pastry, thawed
- 2 teaspoon olive oil (or more as needed).

These ingredients can absolutely be adapted to suit your taste buds so you do not have to have every spice or flavour in the samosas if you do not like it!

Example of the proforma that the children will be asked to complete:

LO. To design, make and evaluate a

Yr

1) Design – Draw and label what you plan to make

2) Make... Write a brief explanation of each stage.

Intended product outcome: _____	
Target audience: _____	
Equipment/materials needed: _____	

Health and safety concerns: _____	

3) Evaluate

4) Technical skills

Was it successful? Why and why not? _____

Adaptations for next time: _____

What skills did you improve? _____

What new skills did you learn? _____

