



Penryn
College

"Achieving through Challenge"

Dear Parent/Carer(s)

I am writing to outline some of the safety measures that we will be implementing within Food and Nutrition this year.

We are passionate about ensuring all students continue to have the opportunity to cook and learn valuable life skills within Food and Nutrition, and in the current situation it is necessary to take increased precautions. Our main priority is to ensure the safety of all students and staff whilst taking part in lessons and practical activities and it is important that students feel safe and happy whilst doing so.

I have outlined below some of the new protocols that students need to follow, but please contact me if you have any specific questions or concerns.

- Students must bring their ingredients in a large sealed container to the allocated space in the garden area behind the food room at the start of the day (students will be directed to this prior to the lesson). The container must be clearly labelled with their name and year group and will also be used to take home their finished dish. **Carrier bags of ingredients will not be permitted.** If students are cooking P1 or 2, they can bring their ingredients to the lesson.
- All containers will be wiped down with antibacterial spray by a member of staff prior to being stored in the school fridges. These will be removed and given to students when required.
- All dishes made during lessons must be packaged by the student and sealed before leaving the lesson. Students must take spare ingredients with them when leaving the classroom.
- Dishes will be taken back to the drop off area, ready for collection at the end of the school day.
- Students cooking during the last lesson will take their dishes with them but they must be in a sealed container before leaving.

To allow for increased hygiene checks and independent packaging of food, we have also made some changes to recipes to reduce the amount of preparation and handling of high-risk foods, which may include reducing the portion sizes of recipes and using alternative ingredients. Students will receive notification of this via their VLE prior to the lesson. Students in KS3 will also receive a paper copy of the recipes they will be making at the start of their rotation to take home. We will go through any new procedures and the room layout during our first lessons and ensure students understand and are happy with the new guidelines.

With changing work patterns and more challenging circumstances, there may be times when getting hold of the necessary ingredients proves difficult. Please feel free to contact me if you think this may affect you at any time.

Thank you for your continued support.

Yours faithfully

R Knowles

Mrs Knowles
Food and Nutrition



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