

## Year 2 Design and Technology

## **Bread Making & Tasting**

Dear Parent/Carer,

As part of our DT curriculum, year 2 children will be tasting and creating their own loaves of bread this half term. Throughout our unit the children will be sampling a variety of different breads. None of these will contain **nuts** or are produced in factories that contain nuts. The breads are produced in factories that contain milk and seeds. Please look through the product information to ensure the products and ingredients are suitable for your child.

If there is a product here that your child cannot eat, please let the class teacher know or the school office as soon as possible or by Monday 22/03/2021.

HALF HALF Warburtons	Produced in a bakery which uses milk and sesame seeds.
TOASTIE Warburtons	Produced in a bakery which uses milk, sesame seeds, and barley.
Warburtons	Produced in a bakery which uses milk, sesame seeds, and barley.
Fruit Loaf Warburtons	Produced in a bakery which uses milk, sesame seeds, and barley.
ATK OD SIX	Handmade. Contains: Egg may contain, Gluten may contain, Sesame may contain, Soy may contain
8 britche rolls	Contains: Wheat, Eggs, Milk, Sesame Seeds
biona WEYE BREAD NUMPLOVER SEED SOLE	Contains: Cereals containing Gluten, Rye
	Contains: Wheat