



Bacchus Marsh
Grammar

Year 7 Egyptian Food Experience - "A taste of Egypt"

Dear **Parents/Guardians**,

The school community consists of a wide variety of cultural backgrounds and is fortunate to share cultural diversity with various activities and events during the school year.

This semester, the students have been studying Ancient Egypt in their Global Studies classes. To allow the students opportunities to investigate this concept further, they will be participating in an incursion hosted by Dyna Eldaief. Dyna is of Egyptian heritage and is an expert on Egyptian cuisine, publishing two cookbooks titled "Taste of Egypt" and "Egyptian Flavors". She is willing to share her knowledge and work with our students for this event.

The students will be participating in the preparation and enjoyment of tasting the following cuisines:

- 'Eish Mihammas / Pita chips
- Dukkah/ almond spice mix
- Salatit zabadi/garlic yoghurt dip
- Eggah / omelette
- Basboussa bi-l-loz / semolina cake with sugar syrup
- Karakade' / hibiscus

With Ingredients including:

eggs, pita bread, rice bran oil, olive oil, Greek yoghurt, garlic, onion, cucumber, semolina, sugar, butter, milk, self-raising flour, plain flour, almonds, sesame seeds, coriander seeds, cumin seeds, peppercorns, parsley, lemon and vanilla extract.

Please note that your child cannot participate in this activity without your consent.

This event will take place on two days this semester:

7WC, 7WD and 7WE Friday 1st April
7WA and 7WB Thursday 5th May

Below is a consent and dietary information form should your child have any known allergies. Please complete the attached permission slip by Wednesday 23rd March.

If you have any questions or concerns regarding the event, please contact Simone Kyle.

Yours Sincerely,

Simone Kyle
Head of Global Studies (Woodlea)

Danielle Copeman
Head of Woodlea Campus