Purbrook Park School
Purbrook Park Newsletter

Week commencing Monday 15th January 2024
WEEK A

1. **Notes from the Headteacher**
2. **Calendar**
3. **Messages**
4. **Poetry Competition**
5. **Historians of the Week**
6. **Sparx Legends and Religious Studies Stars of the Week**
7. **PE Bulletin**
8. **Spring 2024 After School Clubs**
9. **Weekly House Attendance & Praise Points Leader Boards**
10. **GCSE Pod Leader Board**

"Purbrook Park continues to be a good school"

1. Notes from the Headteacher

We are all delighted with the result of our recent Ofsted inspection.

Please find below a link to the full inspection report:

https://www.purbrookparkschool.co.uk/attachments/download.asp?file=4150&type=pdf

Well done everyone!

With best wishes,

Paul Foxley

2. Calendar

Date	Event
Monday 15.01.24	Staff Briefing Department Meetings Board of Governors' Meeting – Conference Room – 6.00pm
Tuesday 16.01.24	School Day
Wednesday 17.01.24	School Day
Thursday 18.01.24	School Day
Friday 19.01.24	School Day

3. Messages

Science-Celebrating Success

<u>Tassomai</u>

For the week beginning 1st January 2024, 22,044 Science recall style questions were answered on Tassomai. The following pupils have been rewarded with 25 Praise Points for being the top three users in their year group:

Year Group	1st Position	2nd Position	3rd Position
7	Maddie Moore	Sophia Slade	Jacob Clark
8	Scarlett Strachan	Henley Cleminson	Rudy Jones
9	Lexie Kerens	Poppy Powell	Daniel Harrison
10	Teddy Westrope	Lacey Taylor	Henry Swales
11	Sofia Green	Harry Simmons	Gracie Melville

In addition to our monthly Tassomai competition, Tassomai are hosting a national usage competition. To be eligible pupils need to complete 20 or more daily goals during January. See here for more information: Tassomai January Competition All pupils have access to Tassomai and it can be used to easily identify areas needing further development / revision via the "Tree" function. See here for further details: Tassomai Tree To assist with accessibility, pupils can also change the colour back ground and activate text-to-speech via "Account" and then "Settings" once logged on. Any questions relating to Tassomai please email: tevans@purbrook.hants.sch.uk

<u>Pupils of the Week</u>

The following pupils have been nominated as "Scientist of the Week" by Miss Simmons for their continued hard work and sustained effort within lessons. Each have been awarded 50 praise points:

***KS3: Albie Corbishley; KS4: Piper Evans*.**

Mr Evans – Lead Teacher of Science

Food Practical Reminders	We have written to ask all parents of pupils in Year 7 and Year 8 to confirm their choice of whether to pay a termly fee and have ingredients provided by the school OR provide the ingredients needed for each lesson themselves. If you have not already done so and would like us to provide your child's ingredients, please make the payment online so that we can have the ingredients ready for Food technology practical lessons. If you are providing your own ingredients, please remember to bring them straight to the food room at the start of school so they can be stored correctly in the fridge. **MEAL IN A JAR** **7Y 15.1.24** **7Z 16.1.24** Please bring in a glass jar! If we are providing ingredients for you it will be a chicken Caesar salad. If you are bringing your own, please use the recipe below. If you are bringing in any meat please make sure this is cooked already because we only have a single lesson in which to make this. MEAL IN A JAR Ingredients 1 X Sauce of your choice 4 X different salad options 1 X meat or alternative We will cook and prepare everything in class. METHOD 1. Prepare self and work area for practical 2. Cook off any meats or alternative in a frying pan ensuring they are fully cooked 3. Using a knife carefully and start to prepare your salad options by chopping and slicing them up 4. Once all your options are ready assemble all on a chopping board 5. Wash your jar up making sure it is clean 6. Start to layer your salad options, your meat and your sauce try and alternate colours! **TEACAKE CHALLENGE** **8X 15.1.24** **8Z 17.1.24** **8Y 19.1.24** You will be given a teacake and some other ingredients to use to present this. Be creative and show us your best presentation skills. If you have not paid for us to provide ingredients, you will need a Tunnock's teacake and other ingredients of your choice to decorate.

TEA CAKE CHALLENGE

USING WHAT YOU HAVE IN FRONT OF YOU, CREATE A WELL PRESENTED TEA CAKE

THINK .....
- COLOUR
- PLACEMENT
- LAYERING
- PLATE
- ODD NUMBERS

PASTA SAUCE

9C WHITE SAUCE 16.1.24

Please bring in £1.00 and we will provide all the ingredients that you will need to make this. Please remember to bring in a container!

BASIC WHITE SAUCE

Ingredients

25g soft margarine
25g plain flour
250ml semi-skimmed milk
Black pepper
Half tbsp herbs/spices
Extra ingredients, IE: ham, bacon, onion, cheese, pasta etc whatever you decide!

METHOD

1. Prepare self and work area for practical
2. Collect equipment and weigh and prepare ingredients
3. Gently melt the margarine in a saucepan over a low heat
4. Stir in the flour and cook for 1-2 minutes
5. Take the pan off the heat and gradually stir in the milk to get a smooth sauce. Return to t heat and, whisking all the time, bring to the boil
6. Keep whisking until the sauce is lump free and glossy
7. Add in the salt/pepper/herbs cheese
8. When finished, wash up your equipment and clean your work areas.

9C TOMATO SAUCE 19.1.24

Please bring in £1.00 and we will provide you with the basic tomato sauce ingredients. This will be used with the pasta you will make in your next practical. You just need to bring in a container to store this in.

If you are wanting to add any extra ingredients to your sauce you can, but they must be cooked and prepared ready at home.

BASIC TOMATO SAUCE

Ingredients

1 onion
1 clove garlic
1 x 15ml spoon oil
1 x 400g canned chopped tomatoes
Handful of fresh basil
Black pepper
100g pasta

METHOD

1. Peel and chop the onion, dicing it into small chunks. After this peel and crush the garlic using a garlic crusher.
2. Fry the onion and garlic in the oil for 5 minutes until soft, on a medium heat. Fry any other ingredients off at this point also.
3. Add the tomatoes and tear in the basil leaves in.
4. Add a few twists of black pepper, then allow to simmer gently for 20 minutes.
5. While onion and garlic is frying, boil kettle and pour into pan. Turn on hob and bring to boil. When rapidly boiling, add the pasta and cook for around 10 minutes until al dente,
6. Prepare any other vegetables or meat needed for the dish
7. When done, drain pasta using a colander in the sink. Mix the cooked pasta and tomato sauce together then present your dish.

CHICKEN JALFREZI - 10B 18.1.24

You will be using one of your chicken breasts from the chicken jointing practical and your spice mix to make this chicken jalfrezi.

Please see the recipe below with all the other ingredients you will need to bring in.

CHICKEN JALFREZI

WITH PEPPERS

INGREDIENTS

500g chicken breast cut into cubes
200g tinned tomatoes (optional 4 medium tomatoes finely chopped)
3 tbsp of oil or ghee – less if you wish
2 medium onions finely chopped
6 garlic cloves and 1cm ginger (make into a paste)
1 level tsp whole cumin
1 level tsp garam masala
1 tsp chilli powder
1½ level tsp cumin powder
1 level tsp coriander powder
½ tsp turmeric powder
3 medium peppers - any colour, chopped into cubes or slices
½ bunch fresh coriander finely chopped
Salt to taste

TRIAL 1- MAIN COURSE
11B 18.1.24

You will be making a main course of your choice based on your chosen NEA 2 brief shown below. Please bring in all the ingredients you will need and a time plan. Remember this is a trial so please make something you can develop further for your final exam. For example, if you make spaghetti bolognaise in your trial, change this to a higher skilled lasagne for your exam.

BRIEF 1:
Plan, prepare, cook and present a range of healthy and nutritious dishes that would appeal to a family with a limited food budget. Present three dishes.

BRIEF 2:
Plan, prepare, cook and present a range of dishes to be sold in a café or restaurant that is promoting using fresh and seasonal ingredients. Present three dishes.

BRIEF 3:
Plan, prepare, cook and present a range of dishes that celebrate an event, occasion or festival from around the world. Present three dishes.

Miss Cumbo – Lead Teacher A, D & T

Year 11 A, D & T Catch-Up

Miss Smith – Teacher of A, D & T

YoungWriters
Est. 1991

THROUGH THEIR EYES

POETRY COMPETITION FOR **11-18** YEAR-OLDS

WHOSE POINT OF VIEW WILL **YOU** CHOOSE?

YOU COULD BE **PUBLISHED** AND EVEN WIN **£50 AND A TROPHY!**

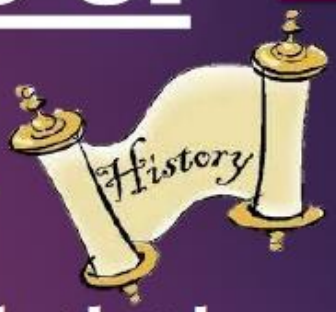
SEE THIS TEACHER FOR MORE INFORMATION:
MRS MORRISON-JOHNSON

YOUR ENTRY NEEDS TO BE HANDED IN BY:
FRIDAY 9TH FEBRUARY 2024

WWW.YOUNGWRITERS.CO.UK

Week commencing 08th January 2024

Historians of the Week!



Year 7 – Jacob Shepherd
GJMO

Year 8 – Jack Brame
GJMO

Year 9 – Isabel Goodwin
GAPI

Year 10 – Blake Livingstone
NESA

Year 11 – Logan Holman
ESSR

These pupils have displayed excellent effort, attitude and work in last week's history lessons; going above and beyond in all sessions, for homework tasks and even extra curricular sessions like revision!

Sparx Legends of the Week

Year 7 – Luke Ramus

Year 8 – Courtney Willett

Year 9 – Lexie Kerens

Year 10 – Isla King

Your Skip the queue pass will be emailed to you on Friday for the following week!

Skip the queue pass allows you to get straight to the front of the food queue for 1 week!

Religious Studies Stars of the Week

★ **Year 7:** Comfort Nwuko (NLGU)

★ **Year 8:** Lily-Rose Fitzwilliam (GFCO)

★ **Year 9:** Laila Kidby (DMWA)

★ **Year 10:** Ruby Martin (GJMO)

★ **Year 11:** Sam New (NCBR)

These pupils have shown fantastic effort, attitude and work in the last weeks RS lessons.

★★★★★★★

PE Bulletin

Upcoming Fixtures

Basketball
Thursday 18/1/24 – Year 8 Mixed @ Crookhorn

Football
Monday 15/1/24 – Year 9 Boys @ Warblington School
Wednesday 17/1/24 – Year 10 Boys @ Warblington School

Volleyball
Tuesday 16/1/24 – Year 9/10 Girls @ Solent University

Year 7 Interhouse Competition

On Friday 19th January 2024 the Year 7s will have the next stage of the interhouse competitions during lesson 5. Please remember your kit for another fun filled competition to win your house valuable praise points!

Girls' Rugby

Thursday 18th January 2024 will be the first opportunity for Year 7, 8 and 9 girls to take part in the girls' rugby training at Havant RFC. If you interested in this and would like to give rugby a go, please see a member of the PE department.

New Extra-Curricular Club timetable

EXTRA-CURRICULAR CLUBS: SPRING TERM 1 2024

Monday	FOOTBALL FIXTURES	TBC	Mr Wilson	Year 9
	SUBJECT INTERVENTION	CM2	All Staff	YEAR 9,10, 11
Tuesday	BADMINTON	SPORTS HALL	MR CROSSMAN	ALL YEARS
	NETBALL/BASKETBALL CLUB	HARD COURTS	MISS FRYER/MISS BRAILEY	ALL YEARS
	ULTIMATE FRISBEE CLUB	MUGA	MR KNIGHT	ALL YEARS
	RECREATIONAL FOOTBALL	MUGA/FIELD	MR HARRIS	ALL YEARS
	RUGBY	FIELD	MR MOON	YEAR 9
	SUBJECT INTERVENTION	CM2	MR WILSON	YEAR 9,10, 11
Wednesday	FOOTBALL FIXTURES	TBC	MR MOON	YEAR 10
	FITNESS CLUB	FITNESS SUITE	MR GISSING	ALL YEARS
	DODGEBALL CLUB	SH	MISS FRYER	ALL YEARS
	TABLE TENNIS	GYM	MISS BRAILEY	ALL YEARS
	EXAM INTERVENTION	CM2	MR WILSON/MR CROSSMAN	YEAR 11
Thursday	GIRLS FOOTBALL	FIELD/MUGA	MISS GUILE	ALL YEARS
	TEAM FOOTBALL	FIELD	MR EVANS	Year 7/8
	TEAM FOOTBALL	FIELD	MR WILSON	Year 9/11
	RUGBY	FIELD	MR MOON	Year 7
	BASKETBALL CLUB	SPORTS HALL	MR CROSSMAN	ALL YEARS
	GYMNASTICS CLUB	GYM	MISS BRAILEY	ALL YEARS

Handball Opportunity

Cricket Opportunity

Purbrook cricket club Indoor training with Level 2 ECB coaches

Where: Crookhorn college Sports hall

When: Every Monday Evening Starting Mon Nov 13th.

Time:

U9/U11 6-7pm
U13 7-8pm
U15 8-9pm

Just Turn up or contact John Howard Mobile 07795083692

Fishing for schools

Havant Basketball Club

Training sessions on Tuesdays at Oaklands Catholic school:

Under 13s 5.30 - 6.30pm
Under 16s 6.30 - 7.30pm
Under 18s 7.30 - 8.30pm
£4 training fee

Portsmouth Gymnastics Club

Classes charged monthly in advance at £6.25 per hour. Monthly fee may vary depending on the number of days in the month.

FunGym Classes Ages 5-17 years

Monday	4-5pm, 5.15-6.15pm
Tuesday	4-5pm, 5.15-6.15pm
Wednesday	4-5pm, 5.15-6.15pm
Thursday	4-5pm, 5.15-6.15pm
Friday	4-5pm, 5.15-6.15pm
Saturday	10.30-11.30am
	11.45-12.45pm
	4.15-5.15pm

Portsmouth Rugby Club

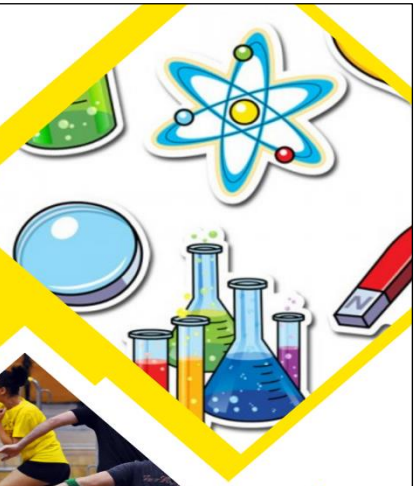
After School Clubs Spring Term 2024

SPRING TERM AFTER SCHOOL CLUBS

Tuesday

Italian MFL2
Singing Group MU1 (Lunch)
Netball/Basketball HC
BSL RS2
Badminton Sports Hall
Kenya Trip TX1
Recreational Football Field
Chess MA1
Year 9 Rugby Field
Magic and Pokemon MA2
Remembering D-Day
Variety Show HI3
Scalectrix WS1
Dance Live Hall
Homework Club Study Centre
Green Club Lab 6

SPRING TERM AFTER SCHOOL CLUBS



Wednesday

Lower School Rock Band MU1
Upper School Rock Band MU1
Dance Live Hall
Enterprise Club AR2
Table Tennis GYm
Macrame Knitting and Crochet Lab 7
Art Skills AR1
Science Ambassadors Lab2
Fitness in Fitness Suite
Introduction to Cooking FD1`
Dodgeball Sports Hall
Year 11 Further Maths MA6
Year 10 Football Fixtures
LAMDA Drama Studio
Year 11 Leavers' Book JBS
Clay AR4
Conversation French MFL1 (Lunch)

SPRING TERM AFTER SCHOOL CLUBS

Thursday

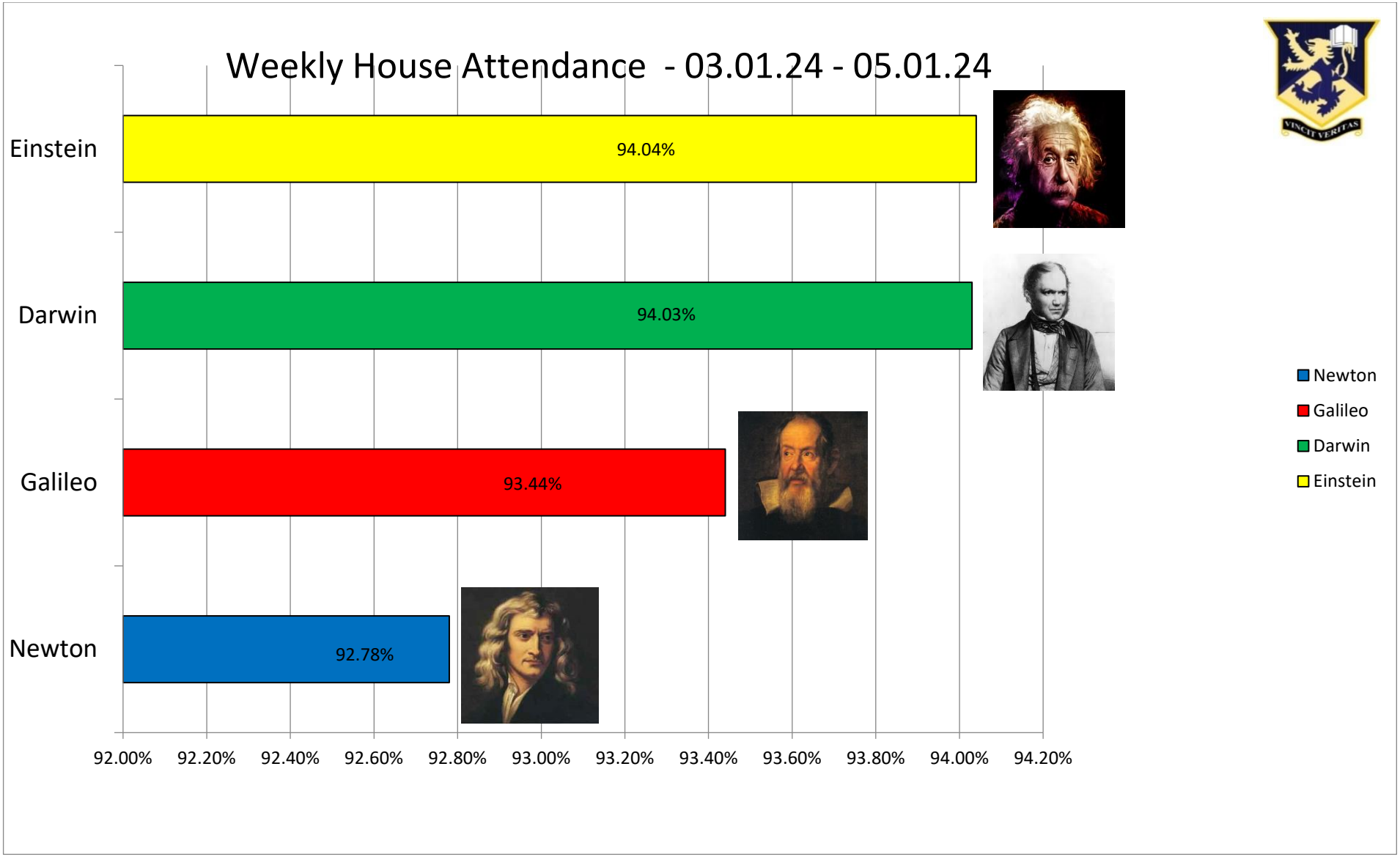
Colour and Chat Year 7 and 8 JBS
Football Team Training Field
Nintendo HI2
Year 9 and 10 Duke of Edinburgh Study Centre
Monologues and Duologues Drama Studio
Year 7 Rugby Field
Girls' Football Field
Dance Live Hall
Basketball Sports Hall
Warhammer/Dungeons and Dragons HI1
Gymnastics Gym
Scrapbooking and Time To Talk EN2
Creative Crafts - Rock Painting EN4
Upcycling Lab 5

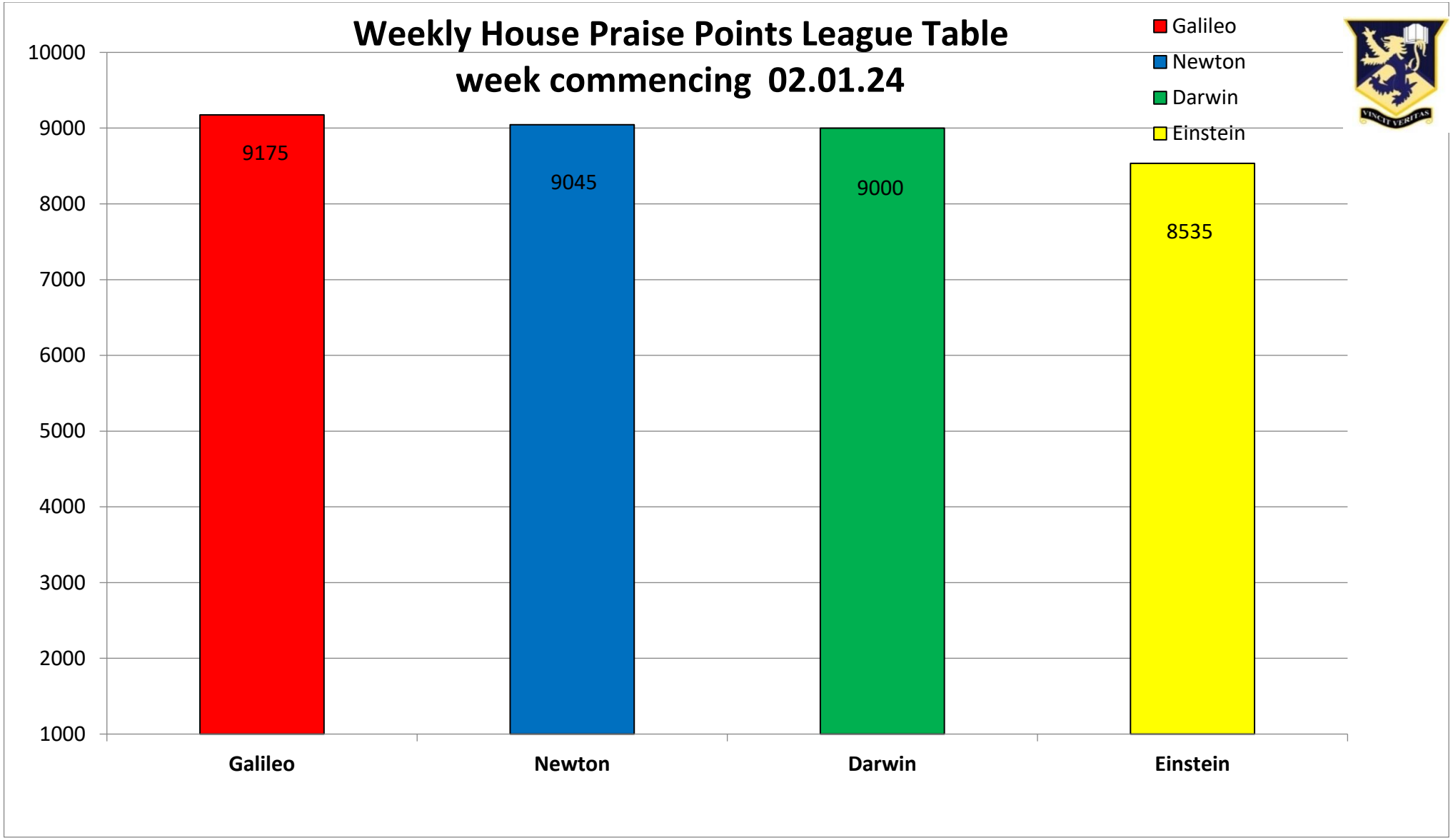
SPRING TERM AFTER SCHOOL CLUBS

Friday

Mindful Colouring RS1

Dance Live Hall


Weekly House Attendance - 03.01.24 - 05.01.24
Einstein
94.04%
Darwin
94.03%
Galileo
93.44%
Newton
92.78%
92.00%
92.20%
92.40%
92.60%
92.80%
93.00%
93.20%
93.40%
93.60%
93.80%
94.00%
94.20%
Newton
Galileo
Darwin
Einstein


Weekly House Praise Points League Table
week commencing 02.01.24
Galileo
Newton
Darwin
Einstein
10000
9000
8000
7000
6000
5000
4000
3000
2000
1000
9175
9045
9000
8535
Galileo
Newton
Darwin
Einstein

epraise

Leader Board This Week

Huge congratulations this week to:

Year 7	Year 8	Year 9	Year 10	Year 11
Logan Adogeri	Noah Lovett	Alesha-Rose Knight	Poppy Wilkie	Connie Jones
Maddie Moore	Scarlett Strachan	Will Aldred	Laura Adesanya	Will Pilbeam
Mai Harfield	Billy Foster	Daniel Harrison	Tom Leunig-Younger	Oliver Goodenough

Well done! We are so proud that your Character Virtues are shining through!

gcsepod
an access company

REVISION TIPS

If you haven't given the GCSE Pods on the Purbrook Park Website a go yet they are a fantastic way to boost your revision. Log-on details are the same as your school log-on.

gcsepod

Leader Board

Year 9	Year 10	Year 11
Ellen Gaylard	Courtney Glover	Mia Wilkins
Toby Gaylard	Jude Beck	Ben Van Der Lugt
Thomas Gaylard	Clementine Reid Martha Patfield Christian Angus Ben Hasluck	Josh Hunter