

**Purbrook Park School
Purbrook Park Newsletter**



**Week commencing Monday 22nd April 2024
WEEK B**

- 1. Notes from the Headteacher**
- 2. Calendar**
- 3. Messages**
- 4. 100% Club**
- 5. Year 10 Mock Interviews**
- 6. Sparx Legends & Religious Studies Stars of the Week**
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- 8. House Attendance & Praise Point Leader Board**
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- 11. A Parent's Guide to Safety & Privacy Settings**
- 12. Making Space Craft Club**



Prefect Team 2024/25

1. Notes from the Headteacher

Huge congratulations to our wonderful team of new prefects – see photo above.

We look forward to working with you all!

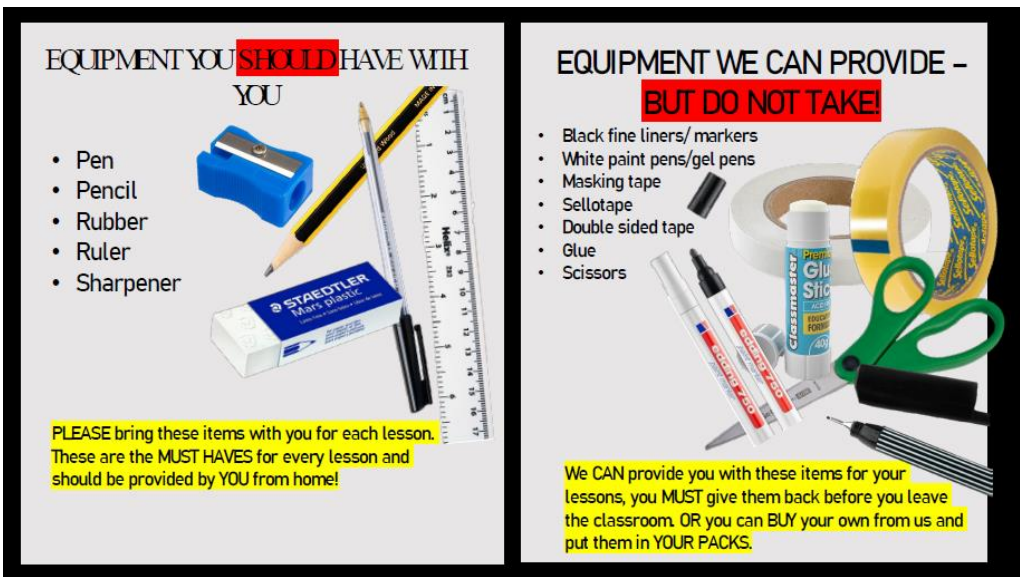
With best wishes,

Paul Foxley

2. Calendar

Date	Event
Monday 22.04.24	Year 11 Art, Design & Technology GCSE Exams Staff Briefing Department Meetings
Tuesday 23.04.24	Year 11 Art, Design & Technology GCSE Exams Lead Teacher Meeting- Conference Room – 3.10pm – 4.10pm
Wednesday 24.04.24	Year 11 Art, Design & Technology GCSE Exams Dance Live Finals – Portsmouth Guildhall
Thursday 25.04.24	Year 11 Art, Design & Technology GCSE Exams Year 7, 8 & 9 Creative Forces Day - University of Portsmouth
Friday 26.04.24	Year 11 Art, Design & Technology GCSE Exams Year 10 EBP Mock Interviews - school hall

3. Messages

A, D & T Equipment Expectations	 <p>Miss Cumbo – Lead Teacher, A, D & T</p>
History Revision Clinic	<p>History Revision Clinic is now available in HIS3 from 8.00am to 8.30am on Friday mornings. The clinic can deal with any specific queries and problems about your revision. Open to all Year 11 Historians.</p> <p>Mrs Walsh – Teacher of History</p>
Remembering D-Day 80 Years On	<p>We need of a team of waiters and kitchen staff to help serve meals and drinks to our guests at our evening event on Thursday 6th June 2024. You will be needed from the end of the school day until 8.30pm. This will be excellent experience and something you can put on your CVs. If you are interested please come and speak to Mrs Walsh to register your name.</p> <p>Mrs Walsh – Teacher of History</p>

Food Practical Reminders

Year 7 & 8 Pupils

If you have just rotated to Food Technology and would like us to provide ingredients for you, please can you make an online payment to ensure your ingredients are ready for your lessons.

If you are bringing in your own ingredients, please bring these to the Food Room at the start of the day, so that they can be stored correctly and in the fridge if needed.

TEACAKE CHALLENGE

8X 22.4.24 8Y 23.4.24 8Z 26.4.24

You will be given a teacake and some other ingredients to be creative and show us your best presentation skills. If you are providing your own ingredients you will need a Tunnock's teacake and other ingredients to decorate it.

TEA CAKE CHALLENGE

FOOD PREPARATION & NUTRITION

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

THINK

- COLOUR
- PLACEMENT
- LAYERING
- PLATE
- ODD NUMBERS



MOCK MAIN COURSE PRACTICE - 9C 22.4.24



You will be practising making a main course of your choice. This is in preparation for your mock where you will make a 3-course meal that shows a different range of skills. For these dishes you should pick one recipe from a different research method. (For example, a starter from a food magazine, main course from a cook book and a dessert from Google).

FOR THE PRACTICAL YOU WILL NEED:

- INGREDIENTS FOR THE MAIN COURSE
- A TIMEPLAN
- TO THINK ABOUT PRESENTATION
- TO SHOW WHAT SKILLS YOU CAN USE (FOR EXAMPLE MAKING YOUR OWN DOUGH OR SAUCE)
- TO THINK ABOUT YOUR TIMINGS
- TO KEEP THE RECIPE SIMPLE BUT EFFECTIVE
- TO THINK ABOUT SUSTAINABILITY/ REDUCE FOOD WASTE

SCOTCH EGGS - 10B 23.4.24 AND 24.4.24

You will be preparing the scotch eggs on 23.4.24 and then cooking them on the 24.4.24. Please bring in all the ingredients shown on the recipe below. You can bring in any salad and some other sauce of your choice to present these. It does not have to be horseradish.

PROPER SCOTCH EGGS

"I like my Scotch eggs a little runny in the middle, but if you prefer a hard-boiled centre, leave the eggs in to boil for an extra couple of minutes at the start. These are the ultimate picnic snack."

Ingredients

- 4 large free-range eggs
- 4 higher-welfare sausages
- 150 g fresh white breadcrumbs
- ½ a bunch of fresh chives
- ½ a bunch of fresh flat-leaf parsley
- 1 whole nutmeg, for grating
- 1 tbsp English mustard
- Plain flour, for dusting
- Sea salt
- Black pepper
- 1 tsp horse radish or other sauce of your choice
- Small salad for presentation

Tips

It's not always easy to tell if an egg is past its best. A quick way to test an egg's freshness is to place it in a glass of cold water: if it sinks, it's fresh; if it rises, it's stale. And, the flatter the egg lies on the bottom of the glass, the fresher it is. Genius!

Method

1. Put eggs into a pan of cold water and bring to the boil. Boil for 3 to 4 minutes, then transfer to a bowl of cold water. Once cooled, carefully peel them.
2. Squeeze the sausages out of their skins and into a bowl.
3. Pick and finely chop the herb leaves, add to the sausage meat along with a good grating of nutmeg, the mustard and a good pinch of sea salt and black pepper. Give it all a good mix together then divide into 4 balls.
4. Have 3 plates ready - one with a small handful of flour, one with the two remaining eggs (beat them together first), and a third with the breadcrumbs.
5. Start by flouring your hands, then in the palm of one hand, flatten one of the sausage balls into an oval-shaped patty.
6. Roll a peeled egg in flour, then pop it in the middle of the patty. Gently shape the meat evenly around the egg, moulding it with your hands until sealed.
7. Roll the meat-wrapped egg in the flour, shake off any excess, then dip into the beaten egg, followed by the breadcrumbs. Roll in the egg and breadcrumbs again for a really good coating.
8. Heat the oil in a deep pan or deep fat fryer to about 150°C/300°F. If you have a cooking thermometer it's a good idea to use it. Otherwise, test if the oil is hot enough by adding a piece of raw potato and leaving it for about 1 minute - if it sizzles and browns, it's ready.
9. Carefully lower the eggs into the pan and cook for 4 minutes, or until golden, turning them every so often. Remove with a slotted spoon and drain on kitchen paper (if you're worried about the meat being under-cooked, deep-fry the scotch eggs until they're golden and crispy, then pop them in a hot oven for a couple of minutes.)
10. Cool the Scotch eggs slightly, then arrange on board with a good piece of Scottish Cheddar, some pickle and a few pickled onions.



Miss Cumbo – Lead Teacher A,D & T

Year 10 & 11 Focus Sessions



Focus sessions for exam preparation are starting up again in Drama for Year 10 & 11 pupils.

Please come along to start your day off right! Helpful tips and hints on how to be prepared for the pressure of exams.

Miss Lyons – Teacher of Drama

<p>Performing Arts Pupil of the Week</p>	 <p>Purbrook Park School Performing Arts certify to all that</p> <p><i>Seren Daughtrey</i> Focus sessions for exam preparation are starting up again in Drama for year 10 and 11. Please come along to start your day off right! Helpful tips and hints on how to be prepared for the pressure of exams has received the award for</p> <p><i>Pupil of the Week!</i> For her hard work and commitment to her dance lessons and Dance Live.</p>
<p>Exam Stress Webinars</p>	<p>Mrs Brook – Performing Arts Technician</p> <p>In April, Kooth is running webinars specifically to help parents with children sitting exams. Parental support available, especially if they are worried about their child's anxiety. Webinar places can be booked by clicking on the link below:</p> <p>https://docs.google.com/forms/d/e/1FAIpQLSdzCwZBLgkBAA0zO5_C3grLjWE9VGND8h7wbfODX4glgBOqLw/viewform?usp=sf_link</p> <p>The training will cover the following:</p> <ul style="list-style-type: none"> • An overview of how Kooth works as a mental health service • How to support your child to manage exam stress • Tips when talking to young people about their feelings <p>With many young people preparing for their upcoming exams this term, Kooth is available to help with any stress or anxiety they may be feeling. Kooth offers 24/7 same-day access to anonymous and personalised mental health support to young people at kooth.com in your community, including those who do not meet thresholds or are on a waiting list for CAMHS or NHS Talking Therapies.</p> <p>Pastoral Team</p>
<p>Einstein Easter Challenge</p>	<p>Congratulations to Charlie Stewart of Year 7 who won the Einstein Easter challenge, where he correctly guessed that there are 157 mini eggs in the jar. Enjoy them Charlie!</p> <p>Mrs Cunningham Einstein House Leader</p> 

**Science –
Celebrating
Success**

Pupil Achievement

Tassomai

For the three-week period beginning 25th March 2024, 28,776 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	Ruby Van Emden	Jack Foster
8	Harrison Sheaf	Woody Read	Billy Foster
9	Lexie Kerens	Daniel Harrison	Jimmy Brookes
10	Isla King	Laura Adesanya	Jade Sanderson
11	Sofia Green	Daniel Porton	Penny Rawlinson

The knowledge tree feature on Tassomai is designed to help pupils easily identify areas of strength and those needing further development – thus providing a valuable tool for revision. See: [Knowledge Tree Info](#)

Congratulations to Ellen Gaylard, Scarlett Strachan and Lexie Kerens for winning the March Tassomai Challenge – each pupil has been awarded 250 Praise Points. Who will win in April?

If you have any questions relating to Tassomai please do not hesitate to email: tevans@purbrook.hants.sch.uk

Scientists of the Week

The following pupils have been nominated as “Scientist of the Week” by Mrs Goodchild for their continued hard work and sustained effort within lessons and have been awarded 50 Praise Points:

Rosie Denyer and Josie Dobson.

STEM @ PPS

Six pupils in Year 8 recently participated in the Institute of Engineering and Technology Faraday national challenge. Their brief was to design, make and evaluate a prototype that would result in making roads safer for either pedestrians or road users.

Congratulations to: Sophie Munro, Rosie Reed, Lucy Martin, Josh Adams, Kian Hall and Isaac Lewis for their outstanding effort, team work and creativity during the day.

Mr Evans – Lead Teacher of Science

**Year 10 Progress
Evening**

Year 10 Progress Evening is taking place from 4.00pm to 8.30pm on **Thursday 2nd May 2024**. Appointments will be taking place in person. Year 10 parents have received an invitation via email, with instructions on making appointments with their child’s subject teachers.

Mr Gunn – Lead Practitioner - KS4 Achievement

Week commencing
25.03.24



100% CLUB

Don't forget, every week you have the chance of winning a prize from Mr Foxley if you have 100% attendance for the week!

This week our winners are,
Cexie Hill DGEV
William Vanstone GJM0

Please check your school email
for your prize

Year 10 Mock Interviews

On Friday 26th April 2024 all Year 10 pupils will be attending an employer mock interview. The time slots are detailed below and will also be sent out in the Pupil Bulletin on Monday and are available on Unifrog. Please ensure you check the time assigned and not the time it was added to the platform. The time of your interview is in the title of the event, as shown below:



Pupils must arrive 5 minutes prior to your appointment and wait in the Pastoral Hub to register for your interview. Bring a copy of your CV, created on Unifrog. Each employer will give written feedback after the event which will comment on your interview technique, presentation skills and CV. Pupils are able to attend school in their own smart interview clothes if you wish (no jeans, tracksuits), or in your normal school uniform, if you prefer.

This is a great opportunity for pupils to be able to experience the interview process in readiness for college/apprenticeship interviews next year and so we expect all pupils to attend interviews. We know it can feel like a daunting process, and employers know this is probably your first time doing anything like this and so they won't be too scary! The questions will be based around skills, hobbies, interests rather than for a specific job role, so you do not need to prepare anything specifically for each employer, apart from being able to talk positively and confidently about yourselves!

**YEAR 10 CAREERS
EVENT WITH EBP
SOUTH**



**EMPLOYER
INTERVIEWS**

The session aims to help students:

- Practice their communication skills.
- Develop their confidence.
- Understand what employers look for from their future workforce.
- Increase their chances of securing a place at college, sixth form or higher education, getting an apprenticeship and finding part-time or full-time work.

**Friday 26th
April**

Pupils will be allocated 10 minutes interview slots throughout the day which will be sent to them via Unifrog

Year 10 Mock Interview Appointment Times

830am					
ADAMS, Oscar	BAAH-OWUSU, Max	BAINBRIDGE, Sam	CALVERT, George	CAMPKIN, Lauren	CLARKE-YOUNG, Kayleigh
CRUICKSHANK, Abigail	DIXON, Sophia	DOWDY, Elsie	EVANS, Piper	FLAHERTY, Joe	GIBSON, Connor
850am					
GRIFFIN, Junior	HANSLER, Lily	HASLUCK, Ben	HEPWORTH, Zak	HILL, Tegan-Rose	HOLMES, Lucas
HOUSE, Jayden	JOHNSEN, Mackenzie	JOSEPH, Teyna	KING, Isla	LARGEANU, Eduard	MADGWICK, Jack
910am					
MEAD, Shyla	MERRYWEATHER, Dawson	MORGAN, Ryan	NURI, Rawa	PARKER, Maisie	PERRY, Jamie
READ, Thomas	ROBBINS, Ben	SNARR, Lola-Annabel	TARLING, Poppy	TAYLOR, Lacey	TOPLISS, Dylan
930am					
VYE, Henry	WELLS, Phoebe	WHITE, Tallulah	WILLOUGHBY, Alexandra	WITHERS, Ashton	WITHERS, Jude
WOOLLEY, Amelia	ADAMS, Sophie	AKHTAR, Syrus	APPLEGARTH, Alita	BARNES, George	BEADON, Charlie
950am					
BENNETT, Theo	BREAM, Carla	CALLAGHAN, Harry	CHERY-CLOSE, Nevaeh	CROWLEY, Josh	DAVEY, Heidi
DAVIES, Mia	EL-KILANY, Preston	ELLIS, Skye	GALLAGHER, Samuel	GRANT, Max	HARRISON, Sienna
1010am					
HIRD, Calleigh	HOBMAN, Mason	IRANI, Rubie	JENKINS, Ashlee	JENNINGS, Paige	LANE, Oliver
LEUNIG-YOUNGER, Tom	LIBBY, Poppy	LIPPE, Freya	MAGILL, Aiden	MOORE, Sid	MUNRO, Amelia
1050am					
MURPHY, Nathaniel	PEARCE, Finn	PORTER, Alfie	PRICE, Joseph	QUARTEY, Juliet	SADLER, Ruby
SALMOND, Lily	SCARROTT, Jacob	SHANAHAN, Ashley	SKEATES, Tilly	SWALES, Henry	TANNER, Izabella
1110am					
TAYLOR, Isabel	WALLIS, Harvey	WESTROPE, Teddy	WHITE, Tyler	WREN, Isla	ADESANYA, Laura

BAILEY, Tobias	BALAKUT, Julia	BARNICOTT, Martin	BERRY, Marlei	BOLLAND, Jack	BRIGGS, Connie
1130am					
BURGESS-ROBBINS, Teddy	CHOUDHURY, Saima	COLLINS, Niamh	CROSS, Calan	DOBSON, Josie-Rose	ELLIS, Eva
FITZWILLIAM, Alfie	FOWLER-GREENAWAY, Esmie	GILSON, James	HAMMOND, Lexi	HARVEY, Zack	HASWELL, Lucinda
1150am					
HAY, Sienna	HICKS, Louie	HOLDAWAY, Eboney	HUTTON, Tilly	JOHNSON, Ella	KING, Sam
LEA, Jordan	LEWIS, Seth	MARSH, Eddie	MARTIN, Ruby	MOUSDALE, Jessica	O'MALLEY, Ronnie
1210pm					
PAGE, Olivia	POOLE, Kacey-Leigh	QIU, Winston	REID, Clementine	ROBERTS, Charlie	SADLER, Ellouise
SANDERSON, Jade	SAUNDERS, Ava	SPENCER, Ruby	THOMAS, Lola	VASILIU, Philip	WEBB, Max
1230pm					
WILKIE, Poppy	WRIGHT, Layla	ANGUS, Christian	BECK, Jude	BENHAM WYATT, Beau	BOWLES, Merissa
BUTLER-DEACON, Delilah	CLEVERLEY, Imogen	COMBEN, Cohen	COMLEY, Finley	DEAN, Emma	FISHER, Alfie
120pm					
FITZJOHN, Frankie	FLOOD, Kayla	FORD, Lucy	GLOVER, Courtney	GODDARD, Euan	HIDER, Alex
HORSBURGH, Olivia	IRVINE, Logan	KEEN, Daisy	LAMONT, Flynn	LEGG, Taylor	LIVINGSTONE, Blake
140pm					
LONGYEAR, Evie	MARTIN, Sophie	MOORE, Mason	MORRIS, Jacob	MOUND, Jack	NONCLERCQ, Evie
PATFIELD, Martha	PIANTEDOSI, Luca	PIETRZYK, Victor	REEVES, Molly	ROWSELL, Ethan	SIMPSON, Zoe
2pm					
STOCKMAN, Millie	UPSON, Hannah	WATERS, Poppy	WAUDBY, Matilda	WHEELER, Harry	WHITE, Austin
WISNIAK-COLE, Hollie	SPARE	SPARE	SPARE	SPARE	SPARE

Sparx Legends of the Week

Year 7 – Caspian Nation

Year 8 – Sydney Couch

Year 9 – Lexie Kerens

Year 10 – Freya Lippe

Year 11 – Jasmine Castle

**50 Praise Points for
each Winner!**

Religious Studies Stars of the Week



★ **Year 7: Macy Immins (DJHD)**

★ **Year 8: Esme Gough (DCST)**

★ **Year 9: Kai Ashton (DFMI)**

★ **Year 10: Clementine Reid (GTEV)**

★ **Year 11: Shinji Dennison (ELMI)**

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



RISING STARS COMPETITION



Two exceptionally skilled secondary school students impressed industry professionals with their outstanding culinary skills at a recent HSDC competition.

Local students Alfie and Beau went head-to-head at HSDC's Rising Stars, Young Chef Competition, held at HSDC South Downs, which was supported by Exclusive Hotels.

Both individuals were selected from several entrants and were given the unique opportunity to prepare a number of delicious dishes in order to impress the judging panel.

Student Beau prepared a mouth-watering menu consisting of a baked fillet of Grey Mullet, fondant potato and dill butter sauce whilst student Alfie prepared crispy cod tacos with pineapple, coriander and sour cream, which looked incredible.

Andy McKenzie from Exclusive Hotels said:

"It was so great to see two very passionate individuals so very keen on cooking great food.

From the moment they got underway, you could see that they both had a clear plan of how they were going to execute their dishes to the best of their ability.

They both wanted to win this competition. But above all, they wanted to cook great food for the judges." **HOSPITALITY & CATERING COURSES**

Andy added:

"The skills on display were from filleting whole fish, making fresh tacos from scratch, butter sauce, pineapple salsa, flavoured oils & dressings and so much more in just one hour.

The cooking was very impressive and the excellent finished dishes I can testify were both very tasty. They both have the makings of future award-winning chefs."

Both budding chefs wowed the judges, with Alfie scooping first place, winning an afternoon tea for four at Lainston House, Exclusive Hotel, Winchester.

Runner-up Beau didn't leave empty-handed and was awarded an evening meal for four at HSDC's on-site restaurant, 74 South.

Iain Baillie, Professional Cookery Level 3 Diploma Course Manager added:

"This was a wonderful opportunity for these year 10 students to showcase their skills in one of HSDC's professional kitchens by producing two portions of a main course in just an hour.

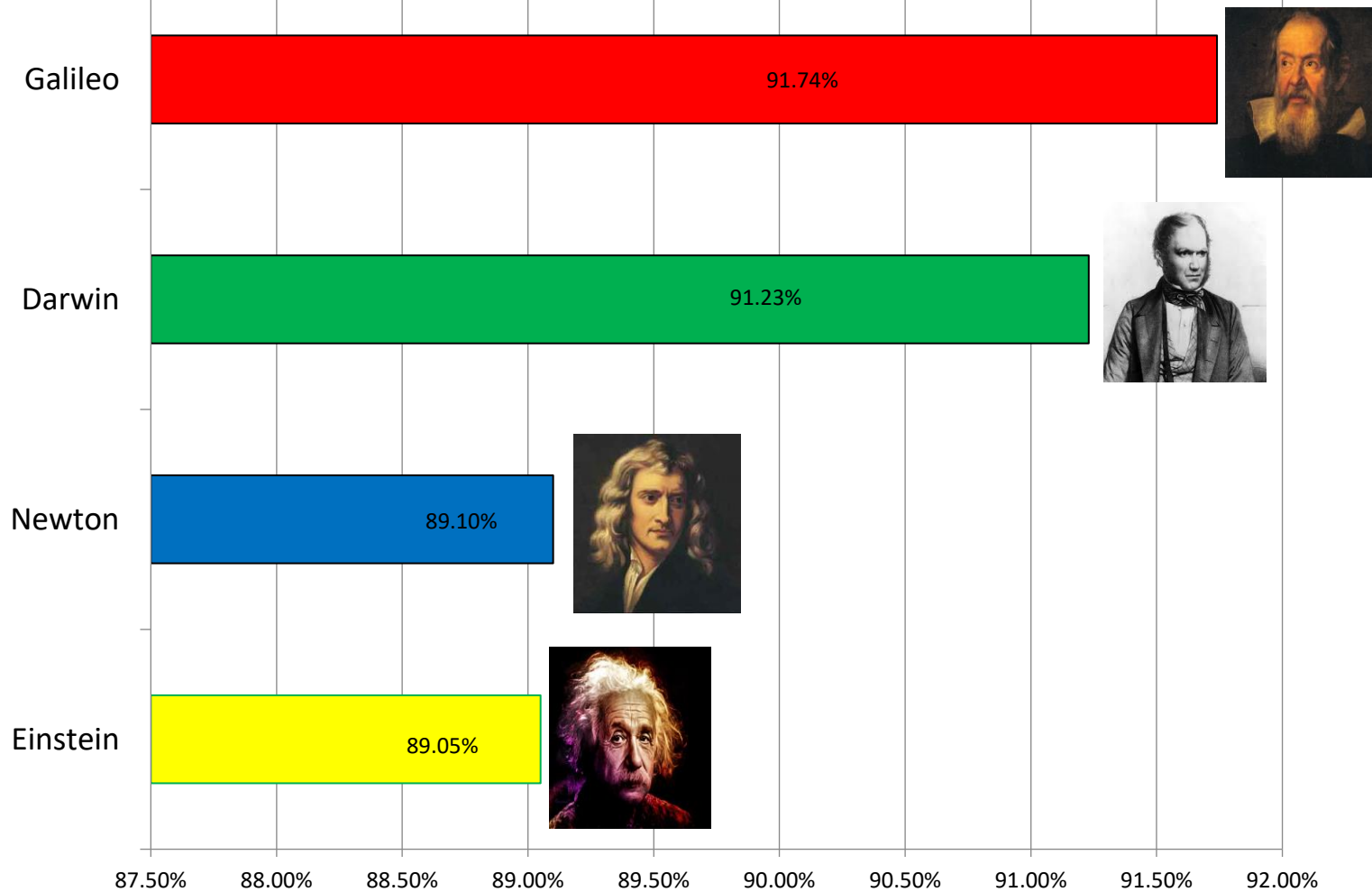
The pupils certainly didn't disappoint, with the first place and runner-up cooking two fish dishes to a very high standard."

Both students were awarded with a goodie bag from the hotel that included their own HSDC apron with their names embroidered, a large hard-back cookery book and a full set of stainless-steel cooking utensils.

A huge well done to all involved, including students Beau and Alfie.

*Rising Stars – HSDC Young Chef Competition
Beau Benham Wyatt & Alfie Porter*

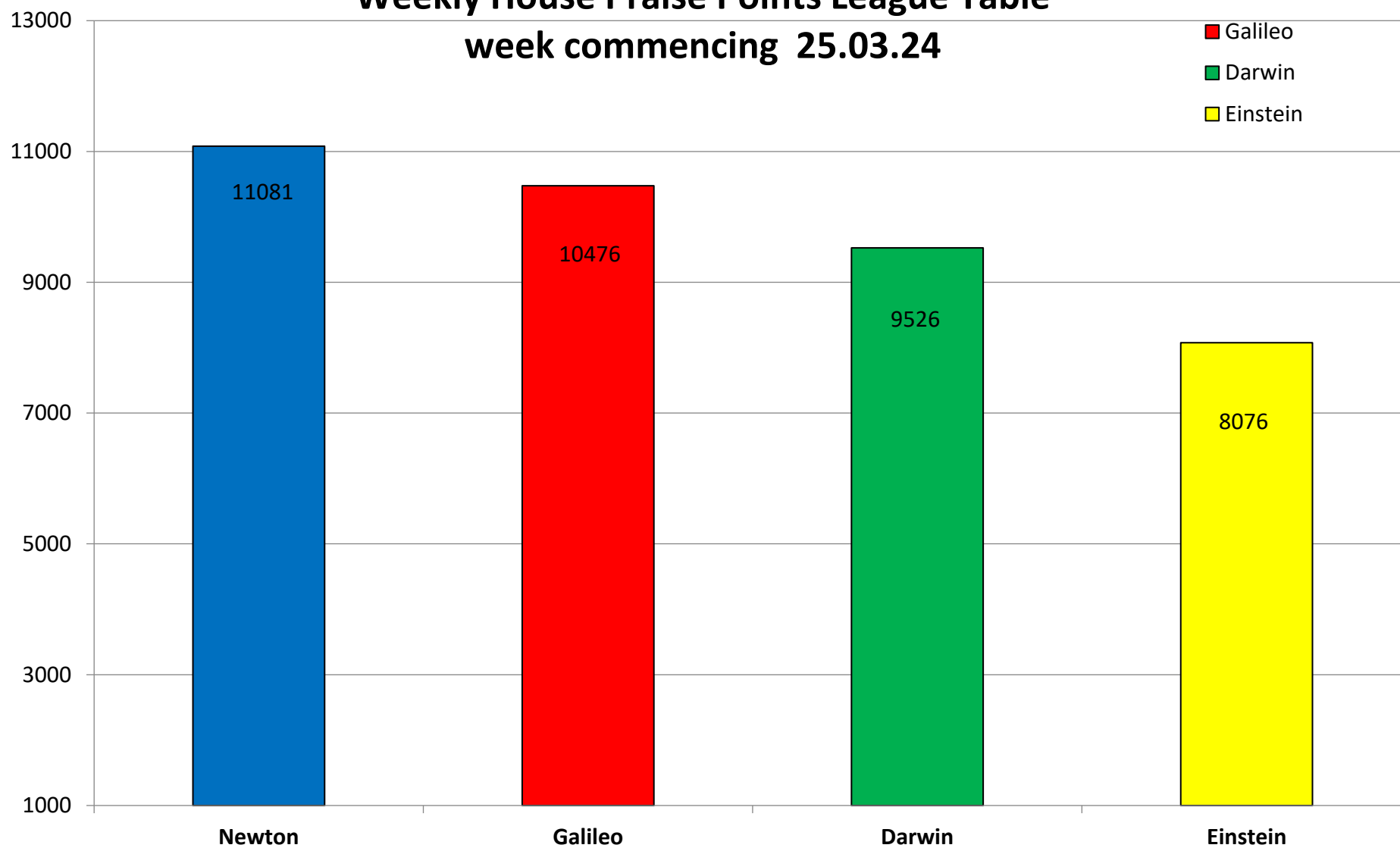
Weekly House Attendance - 25.03.24 - 28.03.24



- Einstein
- Newton
- Darwin
- Galileo

Weekly House Praise Points League Table week commencing 25.03.24

■ Newton
■ Galileo
■ Darwin
■ Einstein





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.



Top GCSE 'Podders' Weekly Leader Board

Year 9	Year 10	Year 11
Ellen Gaylard	Isabel Taylor Jude Withers Lucinda Haswell Oscar Adams George Calvert	Sam New
Alesha-Rose Knight		Lincoln Powell
Isabel Ashley		Oliver Pymont



Young People's Safe Haven

For 11-17 year olds living within Havant, East and South East Hants. Open 5pm to 8pm, Tuesday, Wednesday and 5pm to 7pm Thursday at The Pallant, Havant, PO9 1BE.
Just drop in, no appointment needed.

We offer:

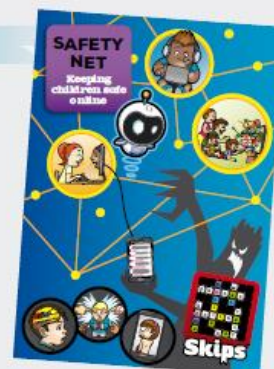
- Immediate access to one-to-one targeted support session with a wellbeing practitioner
- Group sessions discussing important wellbeing topics
- Wellbeing activities, arts & crafts and mindfulness
- Meeting other young people and peer support
- A calm and positive safe space
- Alternatively, telephone one-to-one support can be arranged

Email: cypsafehaven@easthantsmind.org
Freephone: 0300 303 1580

www.easthantsmind.org
Registered charity no. 1116301



A Parent's Guide to Safety and Privacy Settings



scan the QR code with your phone's camera for Parent Guides on how to help keep your children safe online

When you give a child access to the Internet, you give them access to the adult world.

The Internet treats everyone as adults and there are many things, they are not yet ready to know, which is why it is vital that some form of safety settings are in place. Doing something is better than doing nothing.

What happens online has an effect to what happens offline and what happens offline has an effect to what happens online.



Online safety is when young people know who they can tell if they feel upset by something that has happened online.

Parents please contact your school to enquire attending their next e-safety workshop or have any concerns.

Working with Home Office 'PREVENT', The Police and Crime Commissioner and Children's Safeguarding Partnerships to help keep children safe online.

Skips Educational Email: info@skipssed.com Tel: +44 121 227 1941

Developed in partnership with





craft club



Supported using public funding by
**ARTS COUNCIL
ENGLAND**

Sessions take place from
4-5.30 pm and cost **£5**
per person (Leigh Park
residents pay £3)



Calling all crafty kids!

**Craft Club is a monthly craft club for kids
aged 7 - 14**

Come along learn new craft skills and enjoy
creating!!

Upcoming Dates:

29 Apr | Clay Bird Nests
3 Jun | Hapa-zome (Japanese leaf printing)
1 Jul | Clay Tiles & Hanging Decorations
5 Aug | Secret Gardens
17 Aug | Fimo miniature masterpieces (11.30-
1.00pm)
2 Sep | Craft Club Portait Gallery

**You can book online, over the phone or
in the office.**

Making Space, 2 Bishopstoke Road, Havant, PO9 5BN
makingspace.org | admin@makingspace.org | 023 9247 2491