

**Purbrook Park School
Purbrook Park Newsletter**



**Week commencing Monday 29th April 2024
WEEK A**

- 1. Notes from the Headteacher**
- 2. Calendar**
- 3. Messages**
- 4. 100% Club**
- 5. Sparx Legends, Historians & Religious Studies Stars of the Week**
- 6. Travelling Trends Fashion Show**
- 7. Summer Term After-School Clubs**
- 8. Year 10 Progress Evening Rooms**
- 9. House Attendance & Praise Point Leader Boards**
- 10. GCSE Pod Leader Board**
- 11. Charity Walk**
- 12. Southampton Brick Festival**
- 13. Pre-loved Prom Dress Sale**



Congratulations to our brilliant Dance Live finalists, who placed third!

1. Notes from the Headteacher

Well done to everyone who took part in the Dance Live Finals – what a fantastic achievement!

With best wishes,

Paul Foxley

2. Calendar

Date	Event
Monday 29.04.24	Year 11 Dance Practical Exam Day & Evening Dance Show Staff Briefing
Tuesday 30.04.24	Travelling Trends Fashion Show – 5.00pm – 9.00pm
Wednesday 01.05.24	Year 11 Geography Paper 3 Mock Exam - AM
Thursday 02.05.24	Year 11 MFL GCSE Speaking Exams Year 10 Progress Evening – 4.00pm – 8.30pm
Friday 03.05.24	Year 11 MFL GCSE Speaking Exams

3. Messages

PE Clubs			
	<p>PE Team</p>		

Parking



Dropping off and Collecting around the School

We ask parents to consider the safety of all pupils when choosing a safe place to drop off or collect your child at school:

- **Allow yourself plenty of time as the area is likely to be busy.**
- **Do not park on yellow zigzag lines, and avoid parking opposite them.**
- **Please be considerate of local residents, and do not block driveways**

Thank you for your support.

Pastoral Team

Food Practical Reminders

MEAL IN A JAR

7Y 29.4.24

7Z 30.4.24

If you are bringing in your own ingredients please see the recipe below. If you are bringing in any meat please make sure this is cooked already. If we are providing the ingredients for you this will be a chicken salad.

PLEASE BRING IN A GLASS JAR.

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!

BREAD

8X 29.4.24

8Z 1.5.24

8Y 3.5.24

We will be making bread rolls in this lesson. If you are bringing in your own ingredients then please bring in the ingredients on the recipe below. Please also bring a container to take it home in.

BREAD



Ingredients

250g Strong White Flour
7g sachet fast-acting yeast
350ml lukewarm water
1tsp oil for greasing

METHOD

1. Pre-heat the oven to 220C Fan or Gas Mark 7
2. Make the dough by mixing the flour, yeast and salt into a large bowl making a well in the middle.
3. Measure out the water and add the yeast, mix well. Pour in the mixture to the dry ingredients slowly and adding little bits at a time. Mix until combined to make a wet, pillowy, workable dough.
4. Tip the dough onto a lightly floured surface and knead for 10 minutes until smooth and elastic.
5. Place the dough in a clean oiled bowl, cover with clingfilm and leave to rise or doubled in size.
6. Knock back the dough by tipping it back onto a floured dough and pushing the air out.
7. Mould the dough to the shape desired, slash the top with a knife if desired.
8. Cover with a clean tea towel and leave to prove for 30 minutes
9. Bake the bread for 15 minutes, then reduce the heat to 190C fan or gas mark 5 and continue to bake for 30 minutes until the loaf sounds hollow when removed from the tin and tapped on the base.
10. Leave the bread on a wire rack to cool

MOCK STARTER AND DESSERT

9C 30.4.24 AND 3.5.24



You will be practising making a starter and dessert of your choice in preparation for your mock 3 course meal.

Please bring in a time plan and all the ingredients that you will need to make a starter and a dessert. You will be making one of them on the 30.4.24 and the other on the 03.5.24. It is up to you which one you would like to do first.

PROFITEROLES **10B 2.5.24**

Please bring in all the ingredients shown on the recipes below:

CHOUX PASTRY - PROFITEROLES

Ingredients:

- 85g butter, cubed
- 220ml water
- 105g sifted flour
- pinch of salt
- 3 eggs, beaten

Equipment:

- Scales
- Mixing bowl x 2
- Sieve
- Saucepan
- Mixing spoon
- Knife
- Baking tray
- Parchment paper



Step 1: Sieve the flour and salt to make sure it is very light. Sift it onto a piece of parchment or greaseproof paper.



Step 2: Put the butter with the water into a saucepan. Put over a medium heat to melt the butter and then turn the heat up so that it comes to a rolling boil.



Step 3: When the water is boiling fast immediately tip all the flour into the water and butter mixture. Turn off the heat.



Step 4: Beat the mixture with a wooden spoon until all the lumps of flour have gone.



Step 5: Stop beating as soon as the mixture leaves the sides of the pan. If you beat any more at this stage the pastry will become fatty and may not rise. Then leave to cool.



Step 6: Once it has cooled down start to add the beaten eggs a little at a time, beating well between each addition. This is quite hard work when you are not used to it but don't be tempted to add the eggs too quickly or the choux pastry will be too runny.



Step 7: The choux pastry once the egg has been added should be a reluctant dropping consistency e.g. the paste needs a little persuasion to drop off the spoon.



Step 8: Spoon the mixture into equal sized shapes onto a lined baking tray. Flatten any 'peaks' with a wet finger.



Step 9: Put the choux buns in a preheated oven 200C/ Fan oven 180C/ Gas mark 6. Bake for 25 - 35 minutes, depending on the size of the choux buns.



Step 10: As soon as the choux pastry comes out of the oven they must be turned over and a hole put into the bases. They are left upside down and put in the oven for a further 5 minutes. This helps the steam to escape and stops the buns becoming soggy.

PROFITEROLE – Chantilly Cream Filling

“Essential advice for success when cooking profiteroles is to cook them longer than you think, to ensure they are dry and crispy. The cream filling will soon moisten and soften them. This recipe shows high levels of skills, pastry making, piping, filling, sauce and presentation.”

Chantilly cream -Filling

- 300ml/10fl oz double cream
- 15g/½oz icing sugar
- ¼ tsp vanilla paste
- Plain chocolate for decorating



Method

- 11) Meanwhile, for the Chantilly cream, whip the cream, icing sugar and vanilla together until soft peaks form when the whisk is removed.
- 12) Spoon one-third of the Chantilly cream into a piping bag fitted with a star nozzle.
- 13) Set aside in the fridge until ready to serve.
- 14) Insert the piping bag into the bottom of the profiterole and fill until a small bit peaks out
- 15) Once all have filling in, melt the chocolate and either drizzle or coat in a chocolate layer. Leave in fridge to set.

Miss Cumbo – Lead Teacher A, D & T

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 subject teachers. Information regarding the location of teachers on the evening is included in this newsletter.

Mr Gunn – Lead Practitioner - KS4 Achievement

Donations for D-Day Show

Mrs Walsh is looking for any donations of tea pots, table cloths, bunting and fairy lights for the Remembering D-Day show on the 6th June 2024. If you have items to donate please bring them in to Mrs Walsh in History 3. Thanks so much for your support.

Mrs Walsh – Teacher of History

**Science –
Celebrating
Success**

Pupil Achievement

Tassomai

For the week beginning 15th April 2024, 12,966 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	1 st Position	2 nd Position	3 rd Position
7	Maddie Moore	Kellie Walden	Frankie Madgwick
8	Scarlett Strachan	Harrison Sheaf	Morgan-Lee Charlton
9	Daniel Harrison	Jimmy Brookes	Lexie Kerens
11	Gracie Melville	Sofia Green	Penny Rawlinson

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 Mr Herman for their continued hard work and sustained effort within lessons and have been awarded 50 Praise Points:

- Jade Sanderson
- Isaac Lewis

Mr Evans – Lead Teacher of Science

Good News Story

Beth Duncan (9ELBR) Karate success!

Beth trains and competes for the Hampshire Academy of Shotokan Karate (HASK). On Sunday 14th April, Beth took part in the Kibou National Karate Championship alongside 24 other members of HASK. Beth has worked incredibly hard for this competition and successfully won gold for her team kata, silver for kumite (fighting) and bronze for her individual kata. Congratulations Beth! This is a fantastic achievement showing strong discipline and determination. We wish you lots of luck for the remaining competitions this year.



Miss Brailey – Tutor ELBR & Teacher of PE

Dance Live

Huge congratulations to our Dance Live team who competed in the finals on Wednesday and placed third. It was a really high standard on the night, with tough competition from across the country. Our pupils performed with such passion and emotion and were simply outstanding. Thank you to all the parents and staff who came to support on the night and to the team of staff who have given up so many hours to get the piece looking like it did. I could not be prouder of our brilliant pupils.



Mrs Taylor – Lead Teacher of Performing Arts

PTFA Quiz Night

A colorful poster for a Family Quiz Night event. The background is dark blue with white stars. At the top, a yellow rounded rectangle contains the text 'PURBROOK PARK SCHOOL PTFA'. Below this, a large yellow banner features the text 'FAMILY QUIZ NIGHT' in bold purple letters. To the left of the banner is a circular icon with a question mark and a speech bubble. To the right is a circular illustration of a family sitting around a table. Below the banner, white text reads: 'Join us in the PPS Main Hall for an unforgettable evening of knowledge, fun, and friendly competition at our Quiz Night Extravaganza!'. Below this, two yellow rounded rectangles contain the date and time: 'Thursday 16th May 2024' and 'Start From 6:30pm'. A central yellow rounded rectangle says 'BRING YOUR OWN DRINKS AND NIBBLES'. At the bottom, a yellow rounded rectangle contains the entry details: '£10 entry per team', 'Max. 8 people per team', 'Use quiz team name as reference when paying', and the URL 'https://pay.sumup.com/b2c/Q2WBU0V0'. The poster is decorated with various icons like checkmarks, question marks, and exclamation marks, and illustrations of red circular objects.

Mrs Smith -Lead Practitioner PDL



Week Commencing
15.04.24

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:
Jasper Fiddian-Hutchins EKCC
Alita Applegarth ECMI

Please check your school email
for your prize

Sparx Legends of the Week

Year 7 – Caspian Nation

Year 8 – Sydney Couch

Year 9 – Lexie Kerens

Year 10 – Sophie Martin

Year 11 – Jasmine Castle

**50 Praise Points for
each Winner!**

Week commencing 22nd April 2024

Historians of the Week!



Year 7 – Rosie Coles & Ellie Lamkin
GTEV & DCSI



Year 8 – Lizzy Shaw
EKCL



Year 9 – Charlotte Page
GJMO



Year 10 – Layla Wright
GNLY



Year 11 – Jack Young
ETKE

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!

Religious Studies Stars of the Week



★ **Year 7: William Roberts (NMBR)**

★ **Year 8: Megan Gosden (GAPI)**

★ **Year 9: Grace O'Neill (NAFR)**

★ **Year 10: Sienna Hay (GNLY)**

★ **Year 11: Armani Spurway (NTGO)**

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



Ticket

Price

£ 5.00

Must be
bought
in advance

FASHION SHOW



An exciting evening of fashion & fun hosted by
Travelling Trends

A ladies night out with a difference!
As well as a live CATWALK SHOW,
there is ample time to try on & buy
this season's High Street & Branded fashions.

All at bargain prices!!



Tuesday 30th April 7.00pm

Doors open at 6.30pm

**Purbrook Park School Hall,
Park Ave, PO7 5DS**

Price includes drink on Arrival

Raffle on the Night

Scan to Pay

Download SumUp Pay to earn cashback on every purchase.



All money raised will go back into PPS to enhance the
educational needs of all pupils



Travelling Trends
Fundraising Fashion Shows

www.travellingtrends.com

We
Accept
All
Major
Credit
Cards

SUMMER TERM AFTER SCHOOL CLUBS

Monday

Upper School Rock
Band MuI (Lunch)

Singers MuI (lunch)



SUMMER TERM

AFTER SCHOOL

CLUBS

Tuesday

Netball HC

BSL RS2

Kenya Trip TX1

Recreational Football Field

Chess MA1

Rugby field

Pokemon MA2

Remembering D-Day

Variety Show HI3

Elite Dance Hall

Homework Club Study
Centre

Cricket field

Volleyball gym

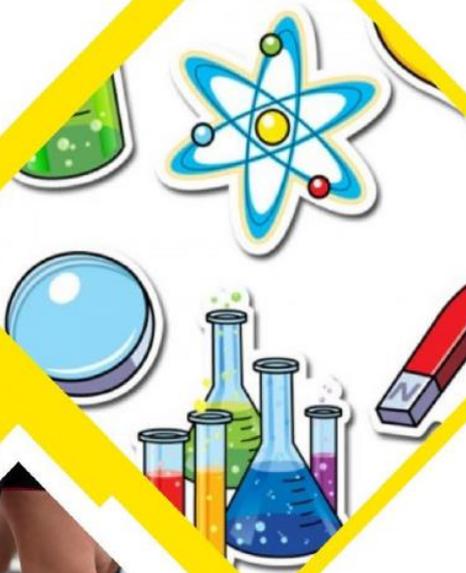
Recycled Plastic Products
WS1



SUMMER TERM AFTER SCHOOL CLUBS

Wednesday

Lower School Rock Band MU1
Upper School Rock Band MU1
Enterprise Club AR2
Science Ambassadors Lab2
Fitness in Fitness Suite
Introduction to Cooking FDI
Rounders Field
Uno club LAB 6
LAMDA Drama Studio
Fitness in the Fitness Suite
Numeracy MA4
Athletics Field
Jewellery and Beading AR4



SUMMER TERM AFTER SCHOOL CLUBS

Thursday

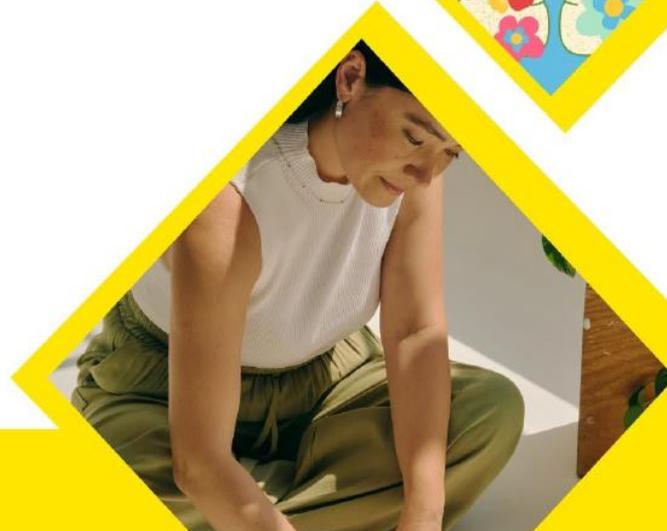
Football Team Training
Field
Nintendo HI2
Year 9 and 10 Duke of
Edinburgh Study Centre
Girls' Football Field
Warhammer HII
Gymnastics and
Trampolining Gym
Creative Crafts EN4
Upcycling Lab 5
Tennis Hard Courts
Sudoku MA1
Numeracy MA4



SUMMER TERM AFTER SCHOOL CLUBS Friday



Mindful
Colouring RSI



YEAR 10 PROGRESS EVENING
THURSDAY 2ND MAY 2024 – 4.00pm – 8.30pm



SUBJECT	STAFF	ROOM	SUBJECT	STAFF	ROOM
ENGLISH	Miss Broker	GE2	HISTORY	Mr Bruce	HI2
	Mr Harris			Mr Solly	
	Mrs Stott			Mrs Walsh	
	Mr Atiyah	GE3	GEOGRAPHY/MATHS	Miss Franklin	GE1
	Mr Davies			Mr Knight	
Mrs Morrison-Johnson	Miss Shears				
MATHS	Mr James	MA1	DRAMA/DANCE	Miss Lyons	DRAMA STUDIO
	Mr Gissing			Mrs Smith	
	Miss Miller			Mr Strange	
	Mr Gunn	MA2	SPORT	Miss Fryer	JBS
	Mr Middleton			Mr Moon	
Mr Pickford	Mr Wilson				
SCIENCE	Mr Evans	MA3	ART/FOOD/TEXTILES	Miss Cumbo	STUDY CENTRE
	Mr Kent			Miss Smith	
	Miss Simmons				
SCIENCE	Miss Overall	MA4	ART/PHOTOGRAPHY/ 3D DESIGN	Mrs Benton	EN7
	Mrs Goodchild			Miss Salt	
	Mr Herman			Mr Watson	
SCIENCE/SOCIOLOGY	Mrs Davies	MA6	BUSINESS & ENTERPRISE/SPANISH	Miss Bapue-Motto	Conference Room
	Mrs Hutton			Mrs Millar	
RELIGIOUS STUDIES/SOCIOLOGY	Miss Brockett	HI1	FURTHER EDUCATION/ APPRENTICESHIP STANDS	SCHOOL HALL	
	Ms Guile				
	Ms Clark-Lyons				

Weekly House Attendance - 15.04.24 - 19.04.24



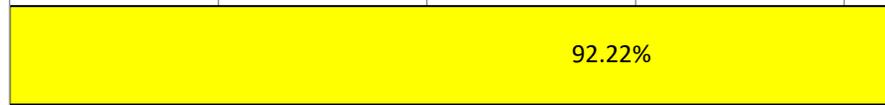
Darwin



93.53%



Einstein



92.22%



Galileo



91.83%



Newton



90.35%



88.00%

89.00%

90.00%

91.00%

92.00%

93.00%

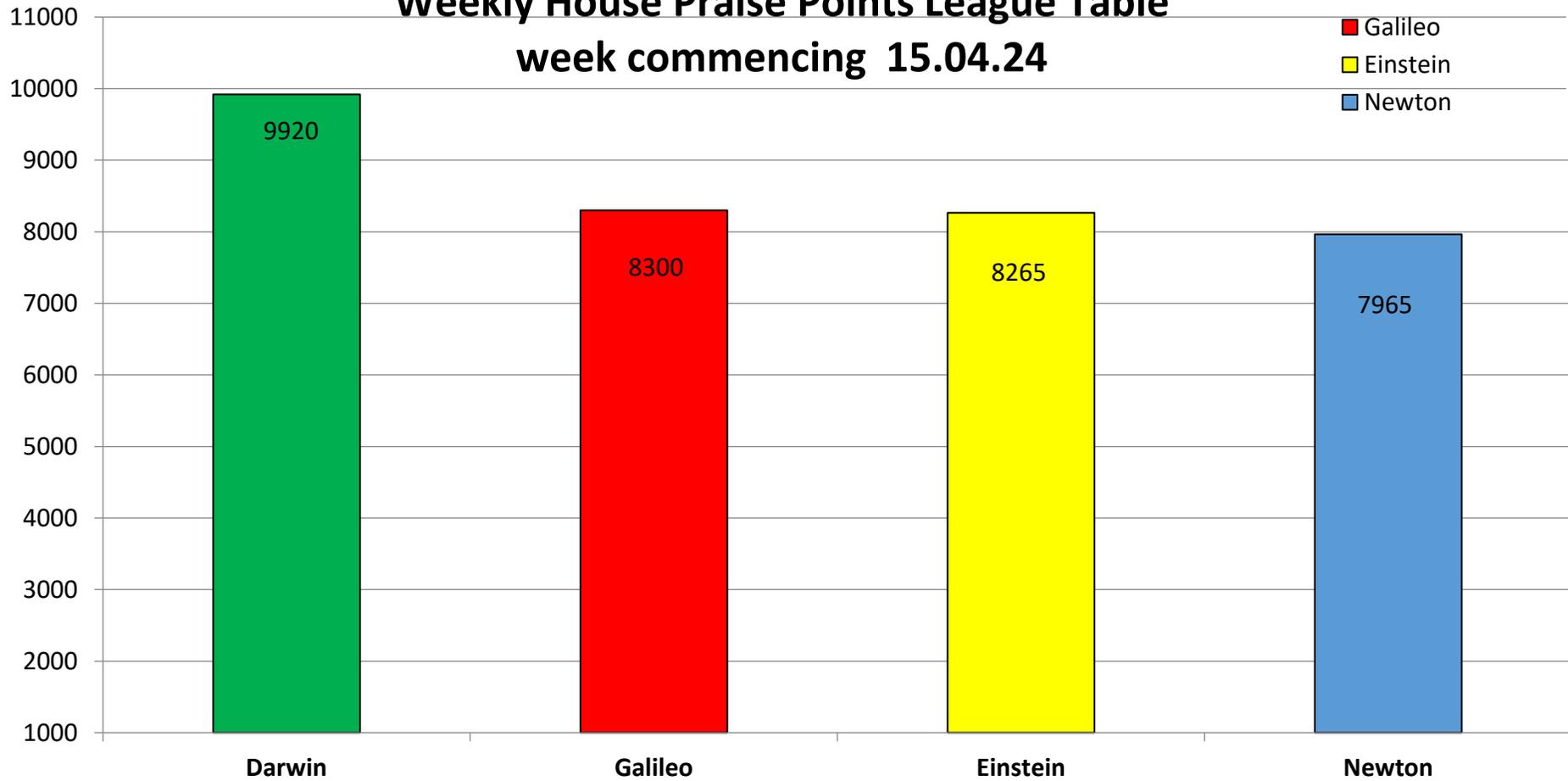
94.00%

- Newton
- Galileo
- Einstein
- Darwin

Weekly House Praise Points League Table

week commencing 15.04.24

- Darwin
- Galileo
- Einstein
- Newton





Leader Board This Week

Huge congratulations this week to:

Year 7	Year 8	Year 9	Year 10	Year 11
Ruby van Emden	Esme Gough	Kai Ashton	Clementine Reid	Shinji Dennison
Macy Immins	Lucas Abbott	Maddison Laverick	Josie-Rose Dobson	Amy Parris-Crout
Zach Davey	Adara Robson	Nancy Kerridge	Piper Evans	Connie Jones

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

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
Alesha-Rose Knight	Christian Angus	Sam New
Sophie Richardson	Piper Evans Sienna Harrison Sophie Martin Ryan Morgan	Lincoln Powell
Isabel Ashley Lexie Kerens		Evie Frost



Breast Walk Ever Hampshire



**Sunday
12 May
2024**

Take part
from just
£13


**IBM, Hursley,
SO21 2JN**

Three distance
options with feed
stations. Medal
for all finishers,
dogs welcome.

Raise funds for secondary spread breast cancer research at the University of Southampton.

Family, friendly fun. Children's activities available on the day 

Sign up at breastwalkever.org 

 /BreastWalk

 @BreastWalkEver
#BreastWalkEver

 againstbreastcancer1

Against Breast Cancer is a registered charity in England and Wales
Registered Charity No. 1121258



AGAINST
breast cancer
www.againstbreastcancer.org.uk



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LOOSE BRICKS**

28TH APR 2024

**SOUTHAMPTON
BRICK
FESTIVAL**

**MORE LEGO THAN
YOU CAN DREAM OF**

PLACES LEISURE EASTLEIGH



Bishop Luffa PFA, Bishop Luffa School, Chichester, West Sussex, PO19 3HP

Year 11's Remember!

After Prom 2024, you can
sell on your pre-loved
prom dresses
and accessories
at our next
pre-loved prom dress
sale on
Saturday 19 October 2024



IN PARTNERSHIP WITH:



If you would like to
sell your prom items*,
and make some money back:

Please scan the QR code below

OR

email: blpromsale@gmail.com
for further information



*Lightly worn dresses, accessories, bags, shoes, jewellery (not earrings) and stoles