



Purbrook Park School Purbrook Park Newsletter



Week commencing Monday 23rd March 2026 WEEK A

1. Notes from the Headteacher
2. Calendar
3. Messages
4. Department Leader Boards & Pupils/Work of the Week
5. Weekly Praise Point & Attendance Leader Boards
6. PDL Panel Expert
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Performing Arts' Disneyland Paris Trip

1. Notes from the Headteacher

Well done to so many of our brilliant pupils, who have danced on stage at Disneyland Paris, performed in a play at The New Theatre Royal in Portsmouth, and are now preparing to showcase their skills at the 'Move It' dance event in London!

We're all proud of your fantastic achievements.

With best wishes,

Paul Foxley

2. Calendar

Date	Event
Monday 23.03.26	Year 8 KS4 Taster Sessions – all week Year 10 Maths (AM) & French Listening (PM) Exams Staff Briefing - 3.10pm – 3.20pm Department Meetings – 3.20pm – 4.20pm
Tuesday 24.03.26	Year 10 Dance (AM) & Spanish Listening (PM) Exams Year 11 Dance BTEC Dance Skills Log Exam – PM Year 7 Prize Giving Assembly
Wednesday 25.03.26	Year 10 Music (AM) & French/Spanish Reading (PM) Exams Year 8 Barrett Homes Construct & Create Event, Southampton – 11.00am – 4.00pm Year 8 Prize Giving Assembly HSDC Springboard Dance Competition (Elite Dance Team) – 4.30pm – 9.00pm
Thursday 26.03.26	Year 10 RS (AM) Exam Year 9 Prize Giving Assembly Year 8 KS4 Options Evening – 5.00pm – 7.00pm
Friday 27.03.26	Last day of Spring term
EASTER HOLIDAYS	
Monday 30.03.26	Year 11 English Language Session – Mrs Stott – MA1 – 10.00am – 12.00pm
Tuesday 31.03.26	Year 11 Science Session – Mr Kent – MA1 – 9.00am – 2.00pm
Wednesday 08.04.26	Year 11 Dance Practical Session – school hall – 9.00am – 12.00pm

3. Messages

Science – Celebrating Success	Sparx			
	The top three Science Sparx users in each year group for the week beginning 9 th March 2026:			
	Year Group	1st Position	2nd Position	3rd Position
	7	Joshua (LWA)	Preston (HDO)	Regan (LBR)
	8	Ceia (RJA)	Felix (CSI)	Grace (EMI)
	9	Tilly (NSD)	Ava (RHA)	Jacob (AWA)
	10	James (JHD)	Bethany (TGO)	Texas (MBR)
11	Ethan (KSH)	Dyan (SWI)	Harry (LGU)	

Each of these pupils have been awarded 25 Praise Points. This academic year pupils have spent a total of 2,574 hours answering questions on Sparx Science!

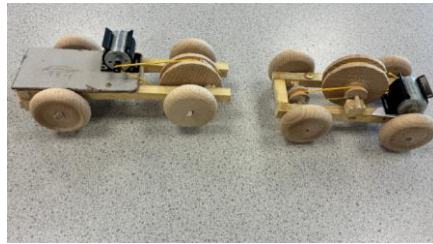
Scientists of the Week

The following pupils have been nominated as “Scientist of the Week” by Miss Overall for their continued hard work and sustained effort within lessons and have been awarded 50 Praise Points: Millie (8EMI) and Lucy (10GEV).

STEM @ PPS

During last week all pupils in KS3 carried out an investigation in addition to their usual Science lessons to celebrate British Science Week. Pupils were tasked to design and carry out a practical to determine the best biscuit for dunking!

Eight pupils took part in a STEM Challenge organised by Havant Rotary on Wednesday. They were tasked to design and build a battery powered vehicle that was capable of moving debris a certain distance along a track. Congratulations to the following pupils for their sustained effort, team work and building skills: Teddy (7FMI), Millie (7API), Georgia (WBO), Joshua (HDO), Finley (9JMS), Zac (9MBU), Isabelle (9ATO), Christo (9TKE).



Mr Evans – Lead Teacher of Science

Singing Masterclass



Lyle

Singing Masterclass
Weds
25th
March
3-4pm

Come and watch Lyle perform followed by a detailed vocal masterclass to stretch and challenge your voices!

Rehearsal Room, Music Block
Sign up on Edulink under 'Singing Masterclass'

Mrs Barge – Teacher of Music

Spanish Exchange Students

We have the pleasure to announce that in the summer term Purbrook Park School is hoping to be visited by some Spanish exchange students. The first group will be coming for two weeks, and the second one, for just over three weeks.

Group 1 will be in England from June 14th to June 28th (Targeted for Y8, Y9 and Y10 pupils)

Group 2 will be in England from June 23rd to July 19th (Targeted for Y9 and Y10 pupils)

The purpose of the visit is to fully immerse in the English language and culture, to experience education in a secondary school in England and to make new friends of course!

Host families will be paid for hosting a student, £644.00 for Group 1 or £1,118.00 for Group 2. Host families will be expected to provide a warm welcome, accommodation for the students and breakfast, lunch and dinner. You will also need to pick the students up from the meeting point (to be confirmed) on arrival and drop them off at the same location for departure. You will also need to drop them off at the agreed meeting point on the Saturday in the middle of their stay, as the groups will be getting together for an outing.

Host families will need to complete a full DBS check to be considered eligible to host a student. A great effort will be made to place students with those of a similar style, personality and hobbies to help them bond. If you can host a Spanish student and would like to be considered for this exciting opportunity, please contact the agency directly:

Trudi at Hamilton UK trudi@hamiltonidiomas.co.uk or call 07847 795 104.

Mrs Putman – Teacher of MFL

Summer Fair Display Boards



The PTFA Summer Fair is coming soon...

Can you help us spread the word?

Our PTFA Summer Fair is being held on Saturday 4th July on the School Quad between 11.00am and 3.00pm.

We are looking for anyone who is willing to display an agent's board at their property around the local area; This can be parents, extended family, friends or associates – in fact anyone who is willing to help!

All we need from you is your commitment to display the board in the run up to the Summer Fair and Bernards Estate Agents will be generously supporting this and supplying the boards.



If you can help, please let us know by either calling the **PTFA on 02392 370351** or email us on: purbrookparkschoolptfa@gmail.com to let us know your name, address and contact information and we will be in touch...

PPS PTFA

Pi Day Challenge

Pi Day Challenge Results – “How Many Digits of Pi Can You Name?”

Huge congratulations to everyone who took part in our Pi Day challenge this year! Pupils put their memory skills to the test by recalling as many digits of π (pi) as possible and the results were truly impressive. We are delighted to announce our top performers:

1st Place: Gabrielle 11SST – with an incredible 73 digits

2nd Place: Scarlett 7FTU – with 42 digits

Both winners have been awarded their prizes!

Miss Miller – Teacher of Maths

KS4 Options Evening

We will be holding our **Key Stage 4 Options Fair** for pupils and parents on **Thursday 26th March 2026 from 5.00pm to 7.00pm**. At this event you will be able to speak to staff from every subject area.

We look forward to seeing parents and pupils on the evening. Subjects will be located in the following rooms:

SUBJECT	ROOM	SUBJECT	ROOM
English Maths Science	MA1	Performing Arts – Dance, Drama, Music	MAIN HALL
		ADT – Art, Craft & Design, Fine Art, Photography, Textiles, Engineering, Food Hospitality	
Geography	MA2	Business Studies iMedia	EN8
Child Development Religious Studies Sociology	MA3	Spanish	
History	MA4	Sport	DRAMA STUDIO

Mr Evans – Year 8 RSL

Food Practical Reminders

FOOD PRACTICAL LESSONS

8X Brownies 24.3.26

**7Y Tomato pasta 24.3.26 &
cupcakes 27.3.26**

8Y Brownies 25.3.26

7Z Stir fry 25.3.26

**9D Churros 25.3.26 & Scotch eggs
27.3.26**

7X Tomato pasta 26.3.26

9C Ravioli 26.3.26

BROWNIES



METHOD

1. Preheat oven to 170C/ gas mark 3
2. Put the butter, sugar and golden syrup in to a saucepan and gently warm. Stir until the butter has melted and the sugar has dissolved.
3. Remove the saucepan from the heat.
4. Mix together the flour, cocoa and salt, then beat in to the butter and sugar with a wooden spoon or spatula until smooth and combined.
5. Whisk the egg with vanilla then stir into the saucepan. Whisk until everything is mixed together.
6. Fold in the choc chips.
7. Pour the mix in to your foil tray and bake in the oven for about 15-20 minutes until its beginning to come away at the sides and the top has dried a little just around the edges.

Ingredients
50g soft unsalted butter
50g soft light brown sugar
25g golden syrup
25g plain flour
25g cocoa
1/2 tsp salt
1 large egg (at room temperature)
1 tsp vanilla extract
50g milk chocolate chips

TOMATO PASTA



METHOD

1. Peel and chop the onion, dice 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 ready 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.

Ingredients
1 onion
1 clove garlic
1 x 50ml spoon oil
1 x 400g canned chopped tomatoes
Handful of fresh basil
Black pepper
100g pasta

STIR FRY



Method

1. Cook the noodles in boiling water. Check the packet for details.
2. Prepare the vegetables with a clean knife on a clean chopping board.
3. Peel and crush the garlic, de-seed and slice the chili, peel and slice the ginger, slice the onion, pepper and mushrooms. On a different board, finely slice the chicken breast.
4. Heat the oil in a wok or frying pan.
5. Add the onion, garlic, chili and ginger. Allow to cook for 1 minute.
6. Add the remaining vegetables and soy sauce and continue to cook for a further 5 minutes.
7. Add the chicken.
8. Drain the boiling hot water away from the noodles into a colander in the sink.
9. Stir in the cooked noodles, add soy sauce and sweet chilli sauce and take off the heat.

Ingredients
 1kg noodles
 1 small chicken breast (200g/2)
 1 onion, garlic or garlic powder
 1 red chili or dried chili flakes
 100g fresh ginger or ground ginger
 1 or 2 sweet chilli sauce
 2 tablespoons
 1 tin of soy sauce
 1 tin of black bean sauce (optional)
 25 Sweet chilli sauce (optional)

CHURROS



METHOD

1. Boil the kettle, then measure 350ml boiling water into a jug and add the melted butter and vanilla extract. Sift the flour and baking powder into a mixing bowl and make a well in the middle.
2. Pour the contents of the jug into the bowl and very quickly beat into the flour with a wooden spoon until lump free. Let this rest for 10 minutes while you make the sauce.
3. Put all the sauce ingredients into a pan and gently melt together, stirring occasionally, until you have a smooth shiny sauce. Keep warm on a low heat.
4. Pre heat a deep fat fryer or air fryer. Fill a piping bag with the dough, then squeeze out strips by snipping with a pair of scissors.
5. Cover a tray with kitchen paper. Mix the caster sugar and cinnamon together on a plate.
6. Fry the churros until golden brown, remove with a slotted spoon and drain on the kitchen paper. Sprinkle over the sugar and cinnamon mix and serve with your dipping sauce.

Ingredients
 50g butter
 1/2 tsp vanilla extract
 250g plain flour
 1 tsp baking powder
 For the cinnamon sugar
 100g caster sugar
 2 tsp cinnamon
 For the sauce
 200g dark chocolate
 100ml double cream
 100ml milk
 2 tsp golden syrup
 1/2 tsp vanilla extract

RAVIOLI



METHOD

1. Mix the egg with flour and water to form a dough.
2. Roll out the dough for 10 minutes then wrap in clingfilm and put in the fridge.
3. Add the oil, crushed garlic, spinach, lemon and oil and grated nutmeg to a frying pan over a medium heat. Take off the heat and stir in the ricotta.
4. Roll out your dough and place through the pasta machine until it is the right thickness.
5. Follow steps 1-4 on how to make your ravioli.
6. Boil some water in a saucepan and carefully place the ravioli in and cook for about 3 minutes.
7. Melt the butter and drizzle over the ravioli with grated parmesan, sage and a squeeze of lemon to serve.

Ingredients:
 For the pasta
 100g flour
 2 large eggs
 250ml water
 For the filling
 100g ricotta
 100g spinach
 100g oil
 100g garlic
 100g lemon
 100g nutmeg
 100g ricotta
 100g butter
 100g parmesan
 100g sage
 100g lemon

PLEASE BRING IN 3 EGGS ALREADY BOILED

SCOTCH EGGS



METHOD

1. Boil 3 eggs into a pot of cold water and bring to the boil. Boil for about 4 minutes, then transfer to a bowl of cold water. Once cooled carefully peel them.
2. Separate the sausage out of their skins into a bowl.
3. Finely chop the herbs and add to the sausage meat along with the grated nutmeg, the mustard and a pinch of salt and pepper. Stir well and spread the meat into 4 balls.
4. Have 50g plain ready one with flour, one with the 2 remaining eggs beat them together first, and the other with the breadcrumbs on.
5. Start by flouring your hands, then in the palm of one hand, flatten one of the sausage balls into an oval shaped flatie.
6. Roll an egg into the flour, then press into the middle of the patty gently shaping the meat around the egg, mounding it with your hands until sealed.
7. Roll the veg into the flour, then the beaten eggs, then the breadcrumbs. Roll in to the egg and breadcrumbs again for a good coating.
8. Fry the eggs hot oil for around 7 minutes until golden brown and cooked through. Remove with a slotted spoon and drain on kitchen paper to remove excess oil.
9. Coat the scotch egg slightly then place on a plate with salad garnish to present.

Ingredients
 3 large free range eggs
 4 sausages
 100g breadcrumb
 1/2 bunch fresh chives
 1 bunch fresh flat leaf parsley
 1 whole nutmeg for grating
 Small bag of salad

BASIC CUPCAKES



METHOD

1. Heat oven to 180C/360C fan/gas 4 and fill a 12 cupcake tray with cases.
2. Beat the softened butter and the sugar together until pale and fluffy.
3. Whisk in 2 large eggs, one at a time, scraping down the sides of the bowl after each addition.
4. Add 1/2 tsp vanilla extract, 100g self-raising flour and a pinch of salt, whisk until just combined then spoon the mixture into the cupcake cases.
5. Bake for 15 mins until golden brown and a skewer inserted into the middle of each cake comes out clean.
6. Leave to cool completely on a wire rack.

Ingredients
 100g softened butter
 100g sugar
 2 large eggs
 1/2 tsp vanilla extract
 100g self-raising flour
 12 Cupcake cases

Mrs Millar – Teacher of Food Technology

Kenya Fundraising

Mini pocket hugs!



Care to donate? Anything helps!

Need something to help get you through the day? These bundles will help with any stress you have and take it away. For up to £3 on the midweek on Friday, 20th March you can get one yourself! Any donations are appreciated -3



YOU COULD WIN ALL OF THIS FOR £1

RAISING MONEY FOR THE KENYA TRIP
£1 A STRIP
 PLEASE BRING CASH
 WE WILL BE SELLING TICKETS DURING PGL & OUTSIDE THE CANTEN DURING BREAK & LUNCH
 WINNER WILL RECEIVE THEIR PRIZE FRIDAY 27TH MARCH

Miss Cumbo – Lead Teacher A, D & T

TUESDAY 14TH APRIL

11C 3D Design – Mr Watson

Alfie
Jacob
Toby
Noah
Sonny
Zak
Annabel
Alex
Adam
Finley
Oliver
Alfie
Bradley
Taylor
Riley
Chase
Chloe

11C Photography – Mrs Saltwood

(In AR1)
Daisy
Hugo
Rosie
Mia
Claudia
Jasmine
Maddison
Grace
Sophia
Jack
Jess
Archie
Owen
Honey
Skye
Pixie

11B Art – Miss Kovalenko

Bertie
Jimmy
Tigerlily
Ben
Paige
Lottie
Evie
Cerys
Lexie
Grace
Finlay
Jude
Ellie
Faye

WEDNESDAY 15TH APRIL

11C 3D Design – Mr Watson

Alfie
Jacob
Toby
Noah
Sonny
Zak
Annabel
Alex
Adam
Finley
Oliver
Alfie
Bradley
Taylor
Riley
Chase
Chloe

11C Photography – Mrs Saltwood

(In AR1)
Daisy
Hugo
Rosie
Mia
Claudia
Jasmine
Maddison
Grace
Sophia
Jack
Jess
Archie
Owen
Honey
Skye
Pixie

11B Art – Miss Kovalenko

Bertie
Jimmy
Tigerlily
Ben
Paige
Lottie
Evie
Cerys
Lexie
Grace
Finlay
Jude
Ellie
Faye

THURSDAY 16TH APRIL

11B Textiles – Miss Cumbo

Daisy
Mia
Jasmine
Chloe
Abbie
Alesha-Rose
Emily
Willow
Jess
Roberta
Neve
Ava-Rose
Chloe
Laila
Hallie
Isabel

11B Photography – Miss Minker

Lilly-Ella
Ollie
Morgan
Olivia
Amy
Seren
Katie
Eleanor
Bonnie
Maisie
Olivia
Brad
Bobby
Kayden
Imogen
Bradley
Tiff

11B 3D Design – Mr Watson

Alfie
Kai
Alexander
Harrison
Samuel
Gabrielle
Joshua
Brogan
Luke
Beau
Dylan
Brodie
Ethan
Oliver
Tom
Keeley

FRIDAY 17TH APRIL

11B Textiles – Miss Cumbo

Daisy
Mia
Jasmine
Chloe
Abbie
Alesha-Rose
Emily
Willow
Jess
Roberta
Neve
Ava-Rose
Chloe
Laila
Hallie
Isabel
Christeena

11B Photography – Miss Minker

Lilly-Ella
Ollie
Morgan
Olivia
Amy
Seren
Katie
Eleanor
Bonnie
Maisie
Olivia
Brad
Bobby
Kayden
Imogen
Bradley
Tiff

11B 3D Design – Mr Watson

Alfie
Kai
Alexander
Harrison
Samuel
Gabrielle
Joshua
Brogan
Luke
Beau
Dylan
Brodie
Ethan
Oliver
Tom
Keeley

MONDAY 20TH APRIL

11D Art – Miss Kovalenko

Habibah
Louti
Harry
Izzy
Katie
Ferne
Eleanor
Mariam
Gabby
Matilda
Jack
Emily
Jasmine
Angela
Tigerlily
Bertie
Riley

11D Photography – Miss Minker

Alfie
Isabel
Ellie
Eddie
Jimmy
Taylor
Lily
Alex
Lexie
Luke
Emily
Oliver
Jude
Daisy
Liam
Daisy
Christeena

11A2 Photography – Mrs Saltwood

Yasmin
Sonny
Paige
Lily
Lauren
Laila
Stanley
Niamh
Esmoë
Feya
Charlie
Freddie
Hallie
Francesca
Oliver

TUESDAY 21ST APRIL

11D Art – Miss Kovalenko

Habibah
Louis
Harry
Izzy
Katie
Ferne
Eleanor
Mariam
Gabby
Matilda
Jack
Emily
Jasmine
Angela
Tigerlily
Bertie
Riley

11D Photography – Miss Minker

Alfie
Isabel
Ellie
Eddie
Jimmy
Taylor
Lily
Alex
Lexie
Luke
Emily
Oliver
Jude
Daisy
Liam
Daisy
Christeena

11A2 Photography – Mrs Saltwood

Yasmin
Sonny
Paige
Lily
Lauren
Laila
Stanley
Niamh
Esmae
Freya
Charlie
Freddie
Halle
Francesca
Oliver

WEDNESDAY 22ND APRIL

11D 3D Design – Mr Watson

William
Stanley
Thomas
Toby
Oliver
Freddie

11D Textiles – Miss Cumbo

Kit
Daisy
Claudia
Eden
Maddison
Zac
Honey
Lily
Lauren
Scarlett
Christeena
Faye

11A1 Photography – Miss Minker

Alexander
Bertie
William
Chloe
Phoebe
Keeley
Christeena
Nancy
Alesha-Rose
Chloe
Chase
Jack
Angela
Mia
George

THURSDAY 23RD APRIL

11D 3D Design – Mr Watson

William
Stanley
Thomas
Toby
Oliver
Freddie

11D Textiles – Miss Cumbo

Kit
Daisy
Claudia
Eden
Maddison
Zac
Honey
Lily
Lauren
Scarlett
Christeena
Faye

11A1 Photography – Miss Minker

Alexander
Bertie
William
Chloe
Phoebe
Keeley
Nancy
Alesha-Rose
Chloe
Chase
Jack
Angela
Mia
George

Year 7 Art



Year 7x Art this week have been exploring symbols within Art and have created their own symbols based on themselves.

Pupils have been practising creating 3D versions of their symbols for their final outcomes.

Competition



Art Competition
BARTON PEVERIL SCHOOLS COMPETITION 2026

<https://barton-peveril.ac.uk/art/> **Last Year's Examples**

The banner features a grid of student artwork. On the right, there are two images of a green, blob-like creature. Below the banner, there are four images: a blue and yellow abstract figure, a pencil drawing of a child's face, a black and white architectural drawing of a building, and a landscape painting of a sunset over water.

Art Competition Theme:

What does **'Home'** mean to you?
We would like you to reflect on what home means to you. Home may be the earth we walk on, the place you live, the environment that surrounds you. You may have more than one home and you could reflect on the connections between them.
You could have a metaphorical response and think of the homes of other creatures. How does your home reflect your cultural heritage? What images come to mind when you examine the word **'home'**.

Before you enter, make sure to [learn how to photograph your entry!](#)

PRIZES!
Year 7 & 8:
1st Place – £100 Amazon Gift Card
Two Runners Up – £25 Amazon Gift Card
Year 9, 10 & 11:
1st Place – £100 Amazon Gift Card
Two Runners Up – £25 Amazon Gift Card

How & The Rules

COMPETITION RULES

WHO?
The competition is open to all of our Hampshire partner schools and anyone home educated in Hampshire. There are 2 categories: Years 7 & 8 and Year 9, 10 & 11.
• Submissions must be made by the students themselves and not their teacher.
• One entry is allowed per student.

WHEN?
The competition runs from 19 January to 15 April 2026.

ARTWORK REQUIREMENTS
All work has to be suitable, age appropriate and respectful of people's views and beliefs. All entries have to be complete originals. We cannot accept any artist copies or existing characters. We want to see your creativity!
• All submissions must be newly created pieces for the purpose of the competition, we cannot accept any coursework content!
• We cannot accept AI (artificial intelligence) generated work.
• Work must relate to the theme of **Home** - We would like you to reflect on what home means to you.

Miss Cumbo – Lead Teacher A, D & T

Careers Update

Careers Event



Join us for our
GIRLS INTO ENGINEERING

Dive into the fascinating world of engineering with this three day, all inclusive residential course - opened to female students aged 12-14. Over three days, students will learn about:

- Complex System Engineering**
 - Design and build a land buggy
 - Solder components, mount sensors, and program it to navigate tough terrain
 - Develop hardware, software, and problem-solving skills
- Healthcare Technology**
 - Discover cutting-edge tech that helps doctors detect and predict illnesses
 - Explore how organs and systems work through hands-on models
 - Learn the science behind medical screening and diagnosis

Where: Loughborough University
When: 11-13 August 2026
Cost: £415 (all inclusive)

Apply now, scan below...

3 words that sum up this course for me are inspiring, enlightening and creative. I've really enjoyed it.
2025 student

Smallpeice

smallpeicetrust.org.uk
Registered Charity Number: 31579

Year 11 Careers Appointments

Appointment Date	Time	Forename	Reg
Tuesday 24 th March	2pm	Brooke D	11KSH
Thursday 26 th March	2pm	Poppy P	11KSH

Work Experience Appointments

Appointment Date	Time	Forename	Reg
Tuesday 24 th March	10:55	Rod A	10BSO
	11:25	Riyad C	10MBR
	11:55	Angel V	10GEV
	12:25	Joe W	10IPU
Thursday 26 th March	10:55	Jack B	10MBR
	11:25	Sydney C	10FCO
	11:55	Leo E-K	10TGO
	12:25	Maisie P	10JHD
Friday 27 th March	11:55	Lilly A	10MBR
	12:25	Texas H	10MBR
	13:20	Esmail B	10GEV

Year 10 Work Experience week is 27th April – 1st May 2026.

As Work Experience week is just over **6** weeks away, we are offering 30-minute WEX appointments to any year 10s that have not yet found a placement. If your son/daughter currently has not registered an employer on Unifrog & you have something in mind and/or a contact that can offer them a place, please could you facilitate arranging this promptly.

Employers need to fill out an online form and approve the placement before the school can approve it, and this can take time. If you need help with finding a place or you have any questions, please feel free to contact me on careers@purbrook.hants.sch.uk.

Mrs Akhtar – Careers Advisor

Performing Arts Update

Disneyland Paris Trip

Forty pupils visited Disneyland Paris last weekend to perform a medley of Disney hits to a packed-out auditorium on Disney's Performer's stage. Schools have a very tough audition process to be able to perform to the public - by showing high standards of dance and singing and performance skills.

We are super proud of our team (pictured on the front of the newsletter). Well done to all pupils who put in a lot of hours of rehearsals and showed exemplary behaviour when representing their school.

Dance Live Rehearsal

Tuesday 3.00pm – 4.00pm - there will be a whole cast run through.

Shakespeare for Schools

Huge congratulations to our Shakespeare cast who performed at the New Theatre Royal Portsmouth Tuesday evening. They were truly amazing and performed their hearts out! We are so proud of them all, they were a pleasure to take to this event. We also received some fantastic comments from the host of the evening:

“Purbrook Park – what a performance! “Comedy of Errors” is a challenging script to do and you took on that challenge and absolutely made it your own”

“Your mastery of the language was quite remarkable and your whole ensemble worked as one throughout and were fully focused”

“How clever to use the 1990’s theme of the Fresh Prince of Bell Air to give it that unique edge and the detail we saw in each of your performances was a credit to your creativity and hard work”.

This year marked the 25th anniversary of the Shakespeare for Schools festival (the largest Drama festival in the country) and so it was really fitting we got to take part.



LAMDA

Tuesday – Drama Studio – 3.00pm – 4.00pm

Come ready with your script exam choices (if you can choose your piece and I have spoken to you) as these will need to be finalised before we break up for Easter for you all to learn. The exams are early May so we don't have long!

Mrs Brook – Performing Arts Technician

Sparx Legends of the Week

Year 7 – Bethany (7API)

Year 8 – Mia (8JHE)

Year 9 – Blu (9MBU)

Year 10 – Billy (10JHD)

Year 11 – Joe (11LMI)

**50 Praise Points for
each Winner!**



Week commencing 16th March 2026

Historians of the Week!



Congratulations to...



Year 7 – Matilda. W

7FTU



Year 8 – Dev. D

8NBO



Year 9 – Alex. T

9MBU



Year 10 – William. A

10IPU



Year 11 – Fearne. H

11NMI



Week commencing 16th March

LanguageNut LEADERBOARD



Year 7 – Elliott (7LWA)

Year 8 – Oliver (8RJA)

Year 9 – Anna (9RHA)

Year 10 – Finley (10GEV)

Congratulations!

50 praise points
for each winner



Religious Studies Stars of the Week



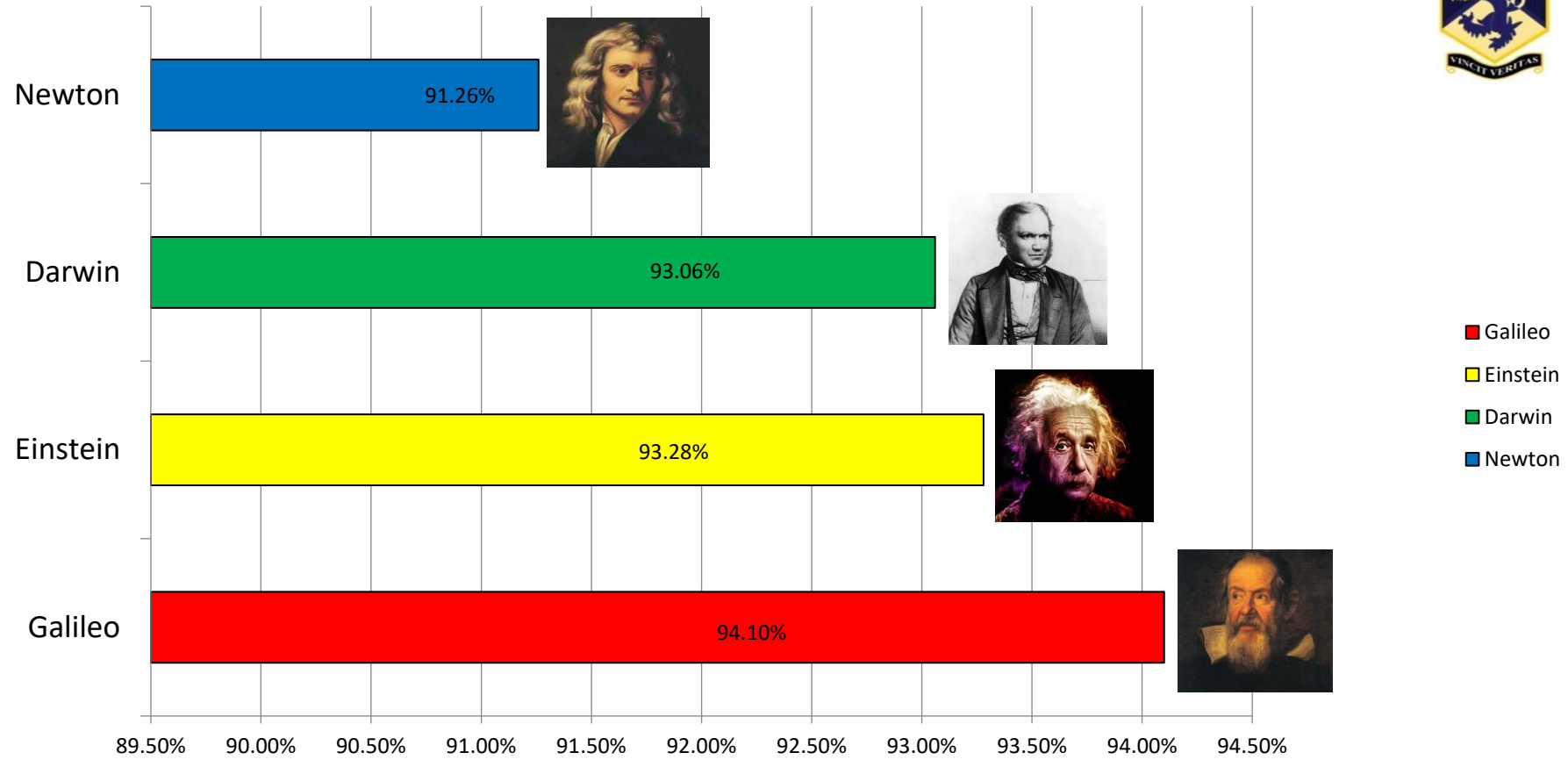
- ★ Year 7: Kai (7WBO)
- ★ Year 8: Maggie (8RJA)
- ★ Year 9: Brooke (9RHA)
- ★ Year 10: Riley (10FCO)
- ★ Year 11: Yasmin (11LGU)

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

50 Praise points have been awarded to each of them.

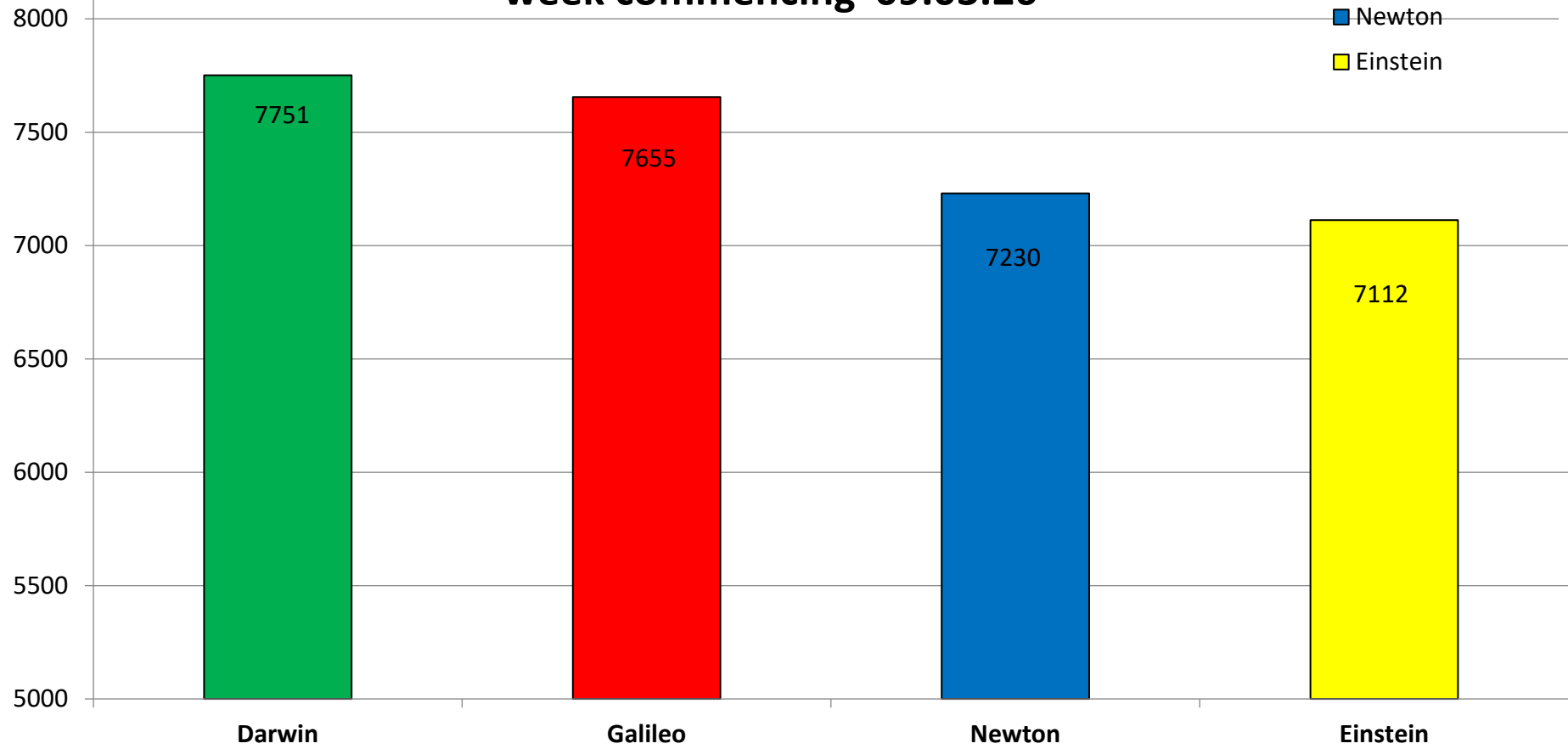


Weekly House Attendance - 09.03.26 - 13.03.26



Weekly House Praise Points League Table week commencing 09.03.26

- Darwin
- Galileo
- Newton
- Einstein





♡ BE ♡
YOUR BEST
♡ SELF ♡



E- Praise Leaders This Week

Yr 7	Year 8	Year 9	Year 10	Year 11
Josh SGR	Millie EMI	Blu MBU	Billy JHD	Josh LGU
Angel LWA	Kack EMI	Riley ATO	Will IPU	Harry LGU
Oliver HDO	Stan JFR	Molly ATO	Lillian IPU	Gabby SST

A huge well done to all our E-Praise Leaders.
Thanks for consistently being your best selves!



Can you help us by becoming a PDL Panel Expert?

During PDL (Personal Development Learning/ Tutor Time) we are often asking our pupils to engage with the wider world by making phone calls, contacting local businesses, interviewing members of the public, sending out surveys and various other external forms of contact.

We are looking to create a database of people in our community who are willing to share their email and/ or mobile data with us so that they can be first on our list to be contacted to answer specific questions around our PDL studies. You can be from any walk of life but need to be over 18 please. If you or anyone you know is willing to be part of this database, please contact awalsh@purbrook.hants.sch.uk. Additionally, if you have a specific tutor group that you would like to be attached to please do make this known. **Your contact details will not be shared with all the pupils** instead, our tutors will have a designated group of "panel experts" that they can ask for support from. Any further questions please just email me. THANK YOU



Funded by
UK Government



FAMILY
HUBS

For parents' questions,
BIG & small.



 Hampshire
County Council

hants.gov.uk/beststartinlife

Your New Best Start Family Hub in Leigh Park

Calling
all parents
and
carers!



**FREE
Opening
Day Fun!**

Tell your Family
and Friends!

Your new Best Start Family Hub is opening for Leigh Park families on **Saturday 21 March.**

Discover a **FREE one-stop shop** of trusted information, advice and support to help you through your journey as a parent.

Come and chat with our friendly advisers who can signpost you to help and advice from pregnancy through to starting school. Whether it's health and wellbeing or childcare and education questions, you can find everything you need to support your child to have the best start in life.

Drop into your Best Start Family Hub at Leigh Park Library, available during library opening hours from Saturday 21 March.

Lots of activities for children including crafts, face-painting and competition prizes.

21 March, 10am to 1pm

Leigh Park Library,
50 Park Parade,
Leigh Park, Havant
PO9 5AB

 Hampshire
County Council

hants.gov.uk/beststartinlife

What if you could explore your SEND Local Offer in person, on one day?



Join us at an event near you to find out about your local special educational needs and disabilities (SEND) support.

Our Discovery Days offer a welcoming space for families to explore the wide range of local services and support available. They provide the chance to speak directly with the teams who work with children and young people with SEND, helping families access timely information, early support, and meaningful connections within their community.

Families can expect

- Opportunities to meet professionals from key SEND services
- Information stands from charities, providers, and community organisations
- General support and advice for children and young people aged 0 to 25
- Signposting to early help, assessment pathways, and inclusive activities
- A welcoming, relaxed environment where families can explore at their own pace



connecttosupporthampshire.org.uk/localoffer



Calendar of events this spring

Lyndhurst Community Centre , Main Car Park, Lyndhurst SO43 7NY	Friday 20 March	2pm to 6pm
Leigh Park Community Centre , Dunsbury Way, Leigh Park, Havant PO9 5BG	Saturday 21 March	10am to 1pm
Andover Community Church , Charlton Rd, Andover SP10 3JH	Thursday 26 March	2pm to 6pm
Farnborough Library , Pinehurst Roundabout, Farnborough GU14 7JZ	Tuesday 14 April	2.30pm to 6pm
Hampshire County Council HQ , Elizabeth II Court, The Castle, Winchester, SO23 8UJ	Monday 20 April	1pm to 5pm
Xperience Youth Centre , 70 Trinity St, Fareham PO16 7SJ	Tuesday 28 April	12pm to 4pm
Gosport Discovery Centre , High St, Gosport PO12 1BT	Thursday 30 April	2.30pm to 6pm
Alton Maltings Centre , 2 Maltings Close, Alton GU34 1DT	Thursday 7 May	2pm to 6pm
Basingstoke Discovery Centre , Potters Walk, Basingstoke RG21 7LS	Tuesday 12 May	2pm to 6pm
Pavilion on the Park , 1 Kingfisher Rd, Eastleigh SO50 9LH	Friday 15 May	2pm to 6pm
Petersfield Festival Hall , Heath Rd, Petersfield GU31 4DZ	Monday 18 May	2pm to 6pm

To find more details on these events, or for further information on the Hampshire Local Offer, visit connecttosupporthampshire.org.uk/localoffer or scan the QR code.





SAVE THE DATE BELOW

SUMMER

FUN FOR EVERYONE

Fair

SATURDAY, JULY 4TH

on the Quad and school field

Purbrook Park School

**FUN
ACTIVITIES
INCLUDE** →

Food and craft stalls, games and challenges, Cream
Teas and Pimms Tent, live music and performances.