



Purbrook Park School Purbrook Park Newsletter



Week commencing Monday 11th May 2026
WEEK B

1. Notes from the Headteacher
2. Calendar
3. Messages
4. Department Leader Boards & Pupils / Work of the Week
5. House Competitions
6. Weekly Praise Point & Attendance Leader Boards
7. ScoPay – Tips for Parents
8. PTFA Update



1. Notes from the Headteacher

We wish all our Year 11 pupils clear thinking, steady nerves, and the very best of luck, as they begin their GCSE exams.

Theodore Roosevelt said, “Believe you can, and you’re halfway there”.

With best wishes,

Paul Foxley

2. Calendar

| Date | Event |
|------------------------------|--|
| Monday 11.05.26 | English Lit (AM) & Business (PM) GCSE Exams Staff Briefing – 3.10pm – 3.20pm Department Meetings – 3.20pm – 4.20pm |
| Tuesday 12.05.26 | Religious Studies (AM) & Biology (PM) GCSE Exams Y10 Head Boy/Girl & Deputies interviews |
| Wednesday 13.05.26 | Geography (AM) GCSE Exam HSDC End of Year Dance Show and Workshop – 11.30am – 2.30pm |
| Thursday 14.05.26 | Maths (AM) GCSE Exam Year 9 & 10 SE Hants Athletics - Mountbatten Centre – 9.00am 3.30pm Madrid Residential trip After-School Staff CPD – 3.10pm – 4.40pm Back to the 80's Show - Africa Fundraising – from 7.00pm |
| Friday 15.05.26 | History (AM) & Sociology (PM) GCSE Exams Madrid Residential trip |
| Saturday 16.05.26 | Madrid Residential trip |
| Sunday 17.05.26 | Madrid Residential trip Super League Basketball Finals - O2, London – 10.00am – 10.00pm |

3. Messages

Year 11 E-Praise Stationery

Year 11 the E-Praise shop is now fully stocked with...

Revision Cards

Clear Pencil Cases

Stationery sets

Black Biros

Highlighter pens

and you have points to spend so order your items and collect from Mrs Walsh in His 3.

Mrs Walsh – Teacher of History

Science – Celebrating Success

Sparx

The top three Science Sparx users in each year group for the week beginning 27th April 2026 were as follows:

| Year Group | 1 st Position | 2 nd Position | 3 rd Position |
|------------|--------------------------|--------------------------|--------------------------|
| 7 | Theodore (WBO) | Mackenzie (LBR) | Arlo (HDO) |
| 8 | Millie (SSR) | Daisy (SSR) | Liam (JFR) |
| 9 | James (AWA) | Tilly (NSD) | Brooke (RHA) |
| 10 | Toby (GEV) | Summer (TGO) | Riley (TGO) |
| 11 | Toby (NMI) | Charlotte (LGU) | Jasmine (KSH) |

Each of the above have been awarded 25 Praise Points. This academic year pupils have answered an amazing 412,625 questions correctly on Sparx Science!

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: Amyana (8RJA) and Lizzy (10GEV).

Mr Evans – Lead Teacher of Science

Performing Arts Update

Costume bags

If you are missing your costume bag, pairs of nude jazz shoes from Disney then please come and collect them.

Clubs:

Tuesdays: LAMDA; Elite Dance Club 3-4
 Wednesdays: KS3 Dance Club 3-4; Rock Band 3-4
 Fridays: Choir Club 2:20-3:20

Shows:



Music summer concert:

Friday 26th June 2026. Tickets are on sale now.

Summer Fair

Please collect a letter if you would like to perform and bring back to Mrs Brook in performing arts office.

We are also asking for any professional artists if they would like to promote their acts and sing/play instruments. Please contact Mrs Brook: jbrook@purbrook.hants.sch.uk

Mrs Brook – Performing Arts Technician

Year 9 Progress Evening

Year 9 Progress Evening is taking place on Thursday 4th June 2026, from 4.00pm to 8.00pm. This evening will be intended primarily to meet the parents of pupils for whom we feel there are inconsistencies or concerns over progress.

All Year 9 parents should log into the Parents' Evening system from 5.00pm on Thursday 14th May 2026 to see if any of your child's teachers have requested to see you and make appointments as appropriate.
<https://purbrookpark.parentseveningsystem.co.uk/>

Year 9 parents have also been emailed a letter regarding end of year assessments which start on Friday 22nd May 2026.

Mrs Davies – Lead Practitioner KS3 Achievement

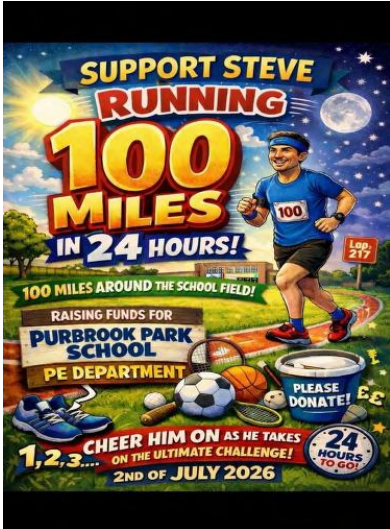
Charity Run Event

An incredible challenge is on the horizon at Purbrook Park School, and it's all for a fantastic cause. Steve Spear is taking on the remarkable feat of running 100 miles in just 24 hours to raise money for the school's PE department. This inspiring effort aims to provide much-needed funding for new sports equipment, ensuring pupils have access to high-quality resources that support their physical education, wellbeing, and overall development. From team sports to fitness training, improved equipment will make a real difference in helping pupils stay active, engaged, and motivated.

Running 100 miles is no small task—it requires determination, resilience, and an unwavering commitment to the cause. Steve's dedication highlights just how important it is to invest in opportunities that benefit young people's health and education. If you're able to, please consider supporting this challenge by making a donation. Every contribution, no matter the size, will go directly toward enhancing the PE department and creating better experiences for pupils at Purbrook Park School.
<https://gofund.me/27d000490>

Let's come together as a community to support this amazing effort and help cross the finish line—not just for the run, but for a brighter, more active future for all pupils.

Thank you for your support!



PE Department

Food Practical Reminders

FOOD PRACTICAL LESSONS

10D Mozzarella 11.5.26

8Z Risotto 11.5.26 & Brownies
13.5.26

8X Coconut curry 12.5.26

7Z Cupcakes 12.5.26

8Y Coconut curry 13.5.26

10B Swiss roll 13.5.26

7X Fajitas 14.5.26

MOZZARELLA



Ingredients

2.5g citric acid
60ml warm water
1 litre unhomogenized milk
125g rennet
15g salt

PLEASE BRING IN £1.00 AND WE WILL PROVIDE THE INGREDIENTS FOR YOU TO WORK IN PAIRS

METHOD

Dissolve 2.5 g citric acid in 60ml warm water. Pour milk into saucepan, heat gently to about 13c. Add the dissolved citric acid to the warm milk increasing the heat to 30c, stirring gently, it will start to curdle. Remove from the heat. Add 125g rennet to the milk. Stir for 30 seconds only. Leave the milk to stand off the heat for 5-10 minutes. The curds will separate from the whey. Carefully scoop the curds from the pan using a slotted spoon and place them in a sieve over a bowl. Leave the whey in the pan. Add salt to the whey and heat to 80c. Put gloves on and divide the curds into three ball then dip one ball into the hot whey on a slotted spoon until it is warmed through, then gently stretch the ball or fold it back on itself. Keep doing this until it becomes stretchy and glassy. Don't overwork it. Mould and reshape the cheese into a ball. Repeat for the remaining mozzarella. Store in a bowl of chilled whey, refrigerate and use within 2 days.

RISOTTO



METHOD

- Put 1 litre of boiled water into a jug with 1 stick cube and stir.
- Heat 2 tbsp olive oil in a deep-frying pan over a medium heat. Add the finely chopped onion and garlic cloves, then fry for about 5 mins until soft.
- Stir in the chopped chestnut mushrooms, season with salt and pepper and continue to cook for 8 mins until the fresh mushrooms have softened.
- Stir in the risotto rice into the pan and cook for 1 min. Fry all bacon in a separate frying pan.
- Keep the pan over a medium heat and pour in a quarter of the stock. Simmer the rice, stirring often, until the rice has absorbed all the liquid.
- Add about the same amount of stock again and continue to simmer and stir - it should start to become creamy, plump and tender. Do this until the final quarter of stock is added, the rice should be almost cooked.
- Continue stirring until the rice is cooked. If the rice is still undercooked, add a splash of water. Take the pan off the heat, add butter and scatter over some of the grated parmesan and half a handful of chopped parsley leaves.
- Cover and leave for a few mins so that the rice can take up any excess liquid as it cooks a bit. Give the risotto a final stir, spoon into bowls and scatter with the remaining parmesan cheese and the remaining chopped parsley leaves.

Ingredients

100g Olive Oil
1 Onion
4 S streaky Bacon
125g Chestnut Mushrooms
100g Risotto Rice
1 Chicken Stock cube
20g Grated Parmesan
25g butter
2 Cloves Garlic
Fresh parsley

COCONUT CURRY



METHOD

- Put the bag of rice in a saucepan and boil for 10 minutes.
- Chop up the onion on a brown chopping board.
- Add the onion into a frying pan with the cumin, then add the chicken, frozen veg, curry paste and stir.
- Add the coconut milk to the frying pan and season with salt, pepper and fresh coriander and stir. Leave to cook on a low heat for 10 minutes.
- Drain the rice in a colander and serve with your curry.

Ingredients
1 ball in a bag rice portion
1 onion
Fresh coriander
1 tin coconut milk
1/2 jar tikka curry paste
1/2 tsp cumin
Sprinkle of salt and pepper
40g mixed frozen vegetables
200g cooked chicken

BASIC CUPCAKES



METHOD

- Heat oven to 180C/160C fan/gas 4 and fit a 12 cupcake tray with cases.
- Beat the softened butter and the sugar together until pale and fluffy.
- Whisk in 2 large eggs, one at a time, scraping down the sides of the bowl after each addition.
- 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.
- Bake for 15 mins until golden brown and a skewer inserted into the middle of each cake comes out clean.
- 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

SWISS ROLL



METHOD

Beat together 20g caster, 20g butter, 30g plain flour, 1 egg white and 10g food colouring gel. Spoon into a piping bag with a 2mm nozzle and set aside. Put some greaseproof paper on a baking tray and preheat the oven to 180c.

Beat 4 eggs and 120g caster sugar in a bowl using an electric whisk for about 10 minutes, or until very thick and very foamy. When held above the bowl, the mixture should be 10 seconds to drop from a whisk. Use a spoon to gently fold in the flour and lemon zest.

Pipe your patterns onto the baking tray and bake for 1 minute until set slightly, then spread the sponge mix on top and smooth to level. Bake for 12 minutes until pale golden and springs.

Cut 2 sheets of baking paper slightly larger than the baking tray. Put 1 on a large board. As soon as the sponge is out of the oven, put the paper and board on top and flip to remove from the tray. Gently peel off and discard the lining. Put the second paper sheet on top and flip again. Remove the top piece of baking paper. Using a serrated knife, score a line 2 cm from a shorter edge, then roll up with paper, from this end. Leave to cool down.

When cooled down, carefully and slowly unroll the sponge and remove the paper. Spread the jam and the whipped cream. Roll up the sponge and your ready to serve.

Ingredients

For the sponge
4 eggs
120g caster sugar
100g plain flour
1 lemon, zested
For the pattern:
20g caster sugar
20g butter
30g plain flour
1 egg white
1 tube of gel food colour
For the filling:
150ml double cream, whipped to soft peaks
100g strawberry jam

FAJITAS



Method

- Prepare the marinade:
 - squeeze the lime; peel and crush the garlic; de-seed and slice the chilli; chop the coriander
 - stir everything together with the oil.
- Remove any skin from the chicken and cut the chicken into strips. Mix with the marinade and place in the fridge, covered, until needed.
- Prepare the remaining ingredients with a clean knife on a clean chopping board:
 - slice the onion and green pepper; chop the tomato; grate the cheese
- Add the marinated chicken to the wok or saucepan and stir-fry for about 4 minutes. Check that the chicken is cooked.
- Add the onion and green pepper and continue to cook for a further 2 minutes.
- Spread a little chicken in the center of the tortilla, add some tomato, cheese and guacamole, then roll up.
- Serve and eat

Ingredients

1 lime
10g garlic
10g olive oil
Small bunch of coriander
1 x 100g onion oil
1 small chicken breast (already cooked)
60g 3 x 4 tortillas
1 green pepper
1 tomato
20g cheddar cheese
2 tortillas
1 x 100g guacamole (or salad, optional)

BROWNIES



METHOD

- Preheat oven to 170C/ gas mark 3
- 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.
- Remove the saucepan from the heat.
- 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.
- Whisk the egg with vanilla then stir into the saucepan. Whisk until everything is mixed together.
- Fold in the choc chips.
- 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
20g cocoa
1/2 tsp salt
1 large egg (at room temperature)
1 tsp vanilla extract
50g milk chocolate chips

Mrs Millar – Teacher of Food Technology

Oxford University Roadshow

Fourteen of our Year 9 pupils visited Havant College (HSDC) on Thursday 30th April, as part of the 'Be Aspirational' enrichment programme. The "Oxford Explained" Roadshow run by St. Hilda's College, Oxford University, was presented by an Oxford Alumni who spoke about the many subjects available, how to apply to Oxford, the clubs & societies and life at Oxford. As always, our pupils represented the school exceptionally, engaging with discussions and answering questions.

Careers Events



Insight into University: Ocean & Earth Science at The University of Southampton

Industrial Cadets EDT PARTNERED BY INDUSTRY

FOR YEAR 11 & 12

Explore the different processes that drive the global Earth system! Hosted at the National Oceanography Centre Southampton, you'll combine geology, geography & oceanography, and develop a wide range of practical and transferable skills.

What is involved?

- Gain experience investigating coastal marine environments, including physical processes such as tides and the ecosystems they support.
- Develop an understanding of environmental geoscience, including human interactions with marine and coastal systems and the impacts of climate change.
- Spend time on board our teaching and research vessel Callista in Southampton Water and the Solent.

Cost/funding
£270 (bursaries available for eligible students)

How to apply/find out more
To apply, please visit our website [here](#) or scan the QR code!

Dates
Monday 20th July – Tuesday 21st July 2026
(1 night residential)




St Vincent Sixth Form College
Proud to be part of LLT

OPEN EVENING
THURS 21 MAY
5-7PM

BOOK NOW



Mrs Akhtar – Careers Advisor

Good News Story

Congratulations to Ellie and Esme who have been selected for a two-day trial for TeamGym GBR selection this month. This is a fantastic achievement for both girls, who are some of the youngest in the category!

Well done to both girls, and we wish you the best of luck.



Mr Evans - Year 8 Raising Standards Leader and P.E Teacher

Food Technology Donation Request



This year, our BTEC Hospitality and Catering pupils will be planning and hosting their own **afternoon tea event** as part of their course. To help create an authentic experience, we are kindly asking for donations of any of the following items: teapots, milk jugs, teacups and saucers, coffee pots/cafetieres, small plates, and cake stands. Mismatched tea sets would be especially appreciated and will add to the charm of the event. Donations can be dropped into reception. Thank you in advance.

Mrs Armstrong – Teacher of Food Technology

Sparx Legends of the Week

Year 7 – Joshua (7LWA)

Year 8 – Zara (8RJA)

Year 9 – James (9TKE)

Year 10 – Angel (10GEV)

Year 11 – Jack (11SST)

**50 Praise Points for
each Winner!**

English:

Pupils of the week 😊

Year 7 – Oliver M (7LWA)

Year 8 – Zara K (8RJA)

Year 9 – Sophie W (9NSD)

Year 10 – Fin C (10GEV)

Year 11 – Harry W (11KSH)

Week commencing 04th May 2026

Historians of the Week!



Congratulations to...



Year 7 – Alice. A

7LWA



Year 8 – George. W

8SSR



Year 9 – Millie. W

9RHA



Year 10 – Riley. R

10TGO



Year 11 – Zak. G

11TEV



Every Thursday of Week B at PPS we will be taking part in House Competitions during the PDL session to encourage our tutees to work as a team in their Houses and to boost their competitive spirit. See below for the winners of last week's PDL House Competition who have been awarded 1000 praise points to their house total!

House Competitions Summer Term 2026

The Ripple Effect

ONE SMALL CHANGE
CAN HAVE AN ENORMOUS IMPACT

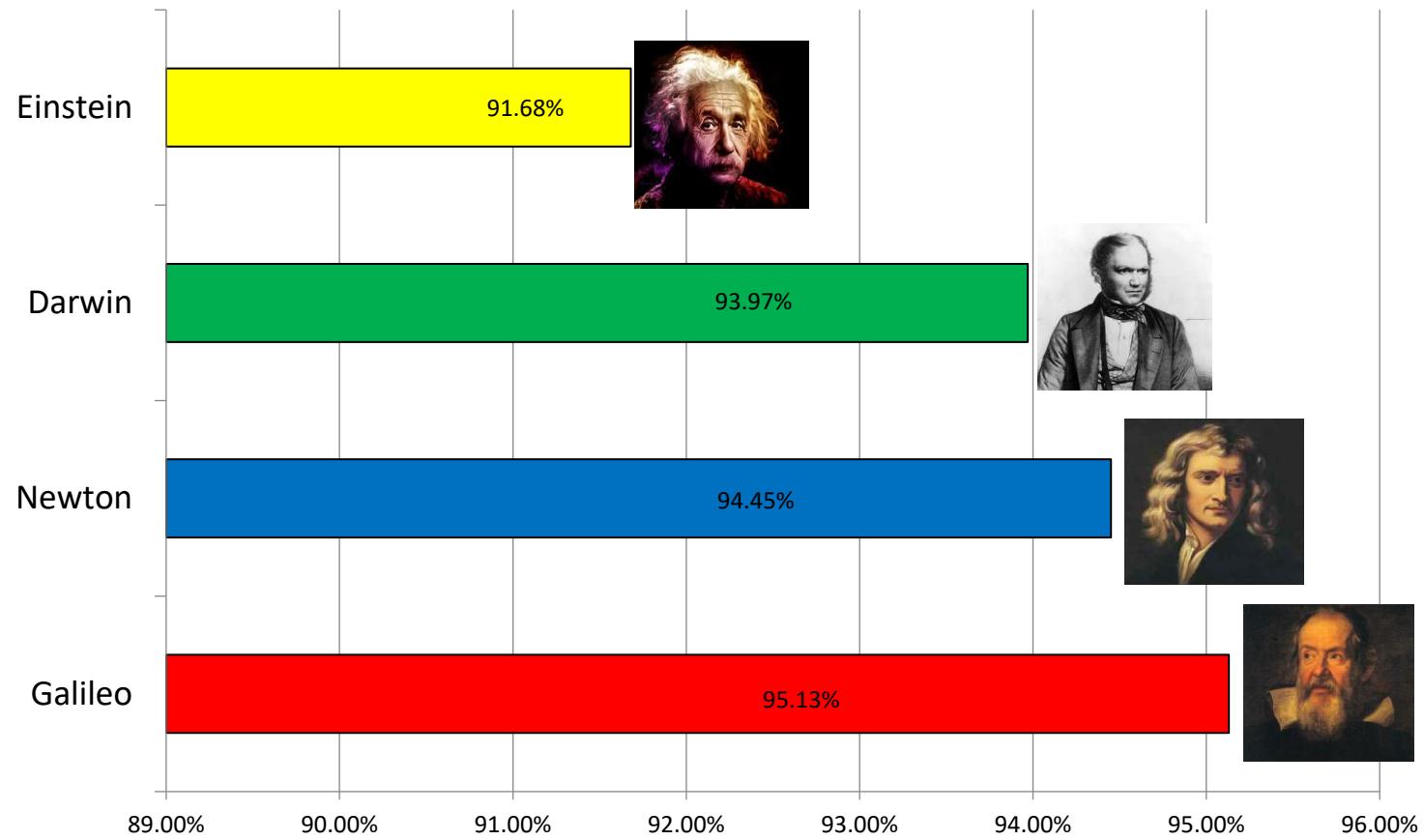
Last week the English Department set the tutor groups the Ripple Effect Challenge – this was to come up with ideas for making the world a better place through a Pay it Forward scheme.

A huge well done to Newton House and all who took part; your creative and humanitarian ideas could really go about changing our society for the better! Maybe its time to get started with them ...?



| | |
|----|----------|
| 1. | Newton |
| 2. | Galileo |
| 3. | Einstein |
| 4. | Darwin |

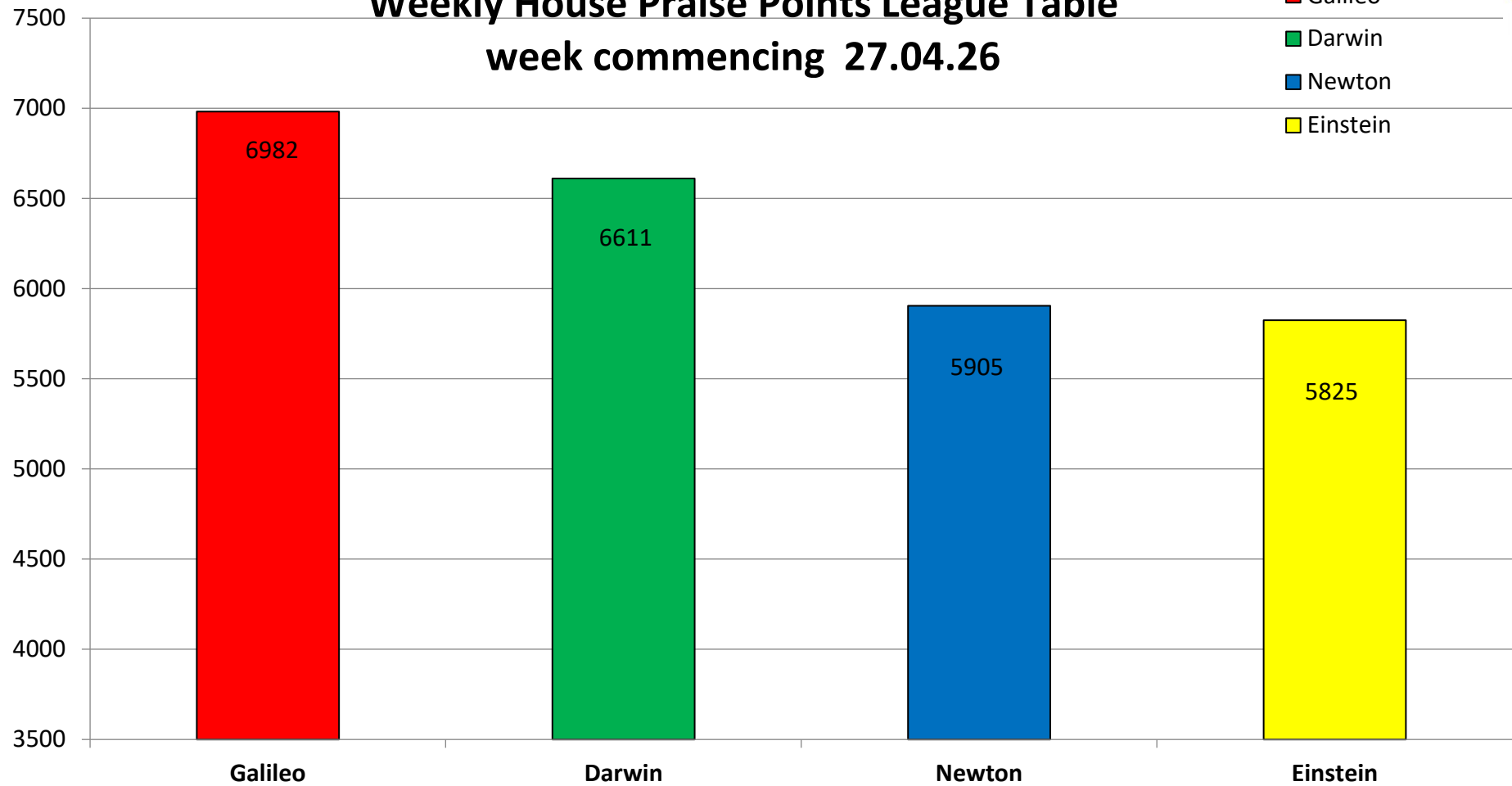
Weekly House Attendance - 27.04.26 - 01.05.26



Weekly House Praise Points League Table

week commencing 27.04.26

- Galileo
- Darwin
- Newton
- Einstein





E- Praise Leaders This Week

| Yr 7 | Year 8 | Year 9 | Year 10 | Year 11 |
|----------------|-----------------|--------------|-----------------|---------------|
| Isla FTU | Olly SSR | Ava AKO | Lizzy GEV | Brad SST |
| Noah API | Millie SSR | James AWA | Mohammed MBR | Gene SST |
| Preston HDO | Scarlett SSR | Molly ATO | Summer TGO | Bonnie SST |

A huge well done to all our E-Praise Leaders.
We just love how motivated you are!

Tips for Parents - ScoPay



ScoPay – Tips for Parents

ScoPay is our online payment platform used to pay for school dinners, trips and residential. It offers convenient mobile access to view balances and manage your account. As part of our cashless system, ScoPay removes the possibility of loss or theft of money from pupils. Parents credit money to

their child's account online via the website with a debit card:

The SCOPAY system can be accessed via a desktop using <https://www.scopay.com/login> or via the school website: <https://www.purbrookparkschool.co.uk/>, then clicking on Quicklinks.

It can also be accessed via Edulink, via Links or you can download the app: Search for "SCOPAY" in the Apple App Store or Google Play Store.

Here is some guidance on how to re-set passwords or change your login details. You can find FAQ's and more helpful user guides, such as setting balance reminders on your child's account on this link;

<https://www.purbrookparkschool.co.uk/page/?title=SCOPAY+%2D+Online+Payment+system+for+Parents&pid=1334>

HOW TO RESET YOUR PASSWORD

Step 1
On the SCOPAY **LOGIN** screen tap on I've forgotten my password

Step 2
Enter your Email Address, tick I'm not a robot and Tap on **RESET PASSWORD**

You will receive an email with a link to reset your password. If you don't receive the email, check your Spam or Junk folder. If you still don't receive an email ask the school to check which email address you used to create your account.

LOST PASSWORD?
Enter your email address, tick the checkbox below and click 'Reset password'. You will receive an email containing instructions.

Annotations: 'I've forgotten my password' link, 'RESET PASSWORD' button, 'I'm not a robot' checkbox, 'RESET PASSWORD' button.

HOW TO CHANGE YOUR LOGIN DETAILS

Step 1
Tap on **YOUR INFO** at the top right of the screen

Step 2
Tap on **LOGIN DETAILS** Update your login information then tap on **UPDATE**

Annotations: 'YOUR INFO' link, 'LOGIN DETAILS' link, 'CHANGE YOUR EMAIL' section, 'CHANGE YOUR PASSWORD' section, 'UPDATE' button.

PTFA Update



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! To clarify, **this is not a For Sale board**, it will simply advertise our Summer Fair and Bernards Estate agents.

For every board that is used, the school will receive £20 towards school funds and pupil enrichment.



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

If you can help, please email Kim Moore at: kmoore@purbrook.hants.sch.uk and let us know your name, address and contact information and we will be in touch...

The PTFA would like to extend a BIG THANK YOU to everyone who has already offered to help with this, but we still need more volunteers for boards in the local area to advertise this event and to raise valuable funds for our pupils!

The poster features a light yellow background with a green border. At the top, there are palm fronds, a sun wearing sunglasses, and a large orange starfish. The title 'SUMMER FAIR DONATIONS' is written in large, bold, green capital letters. Below the title, there is a paragraph of text and a bulleted list. The text is surrounded by smaller orange starfish and sun icons. At the bottom, there are palm trees and another orange starfish.

SUMMER FAIR DONATIONS

In preparation for our Summer Fair on Saturday 4th July the PTFA are welcoming donations of the following;

- Bottles/jars for the Bottle Tombola
- Sweet bags
- Raffle prizes
- Items for Children's Tombola

If you are able to help in donating any of these then please drop into Main Reception labelled with your child's name so that they can be rewarded praise points in return