



School Newsletter Friday 17th January 2025



We've had another fantastic week in school with lots of opportunities to further our learning and have fun! Earlier in the week, our wonderful Wellbeing Ambassadors from year 5 and 6 ran a range of activities at Newbold which some of our year 3 children were taken part in, along with children from lots of different schools in the area. Mrs Richards and I visited Southam College on Tuesday as part of the enhanced transition work that we're doing with them for our year 6 pupils. We had a very informative time and we're looking forward to welcoming some of the KS3 teachers from Southam College into school to visit our year 6 maths and English lessons as this transition partnership continues.

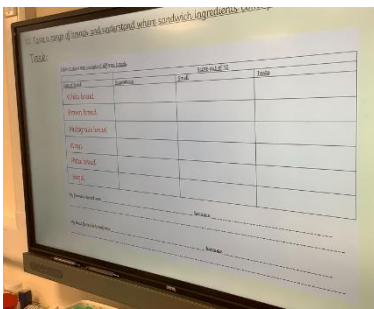
On Wednesday, Miss Riden, Mrs Townend and Mrs Richards took our Young Voices choir to the event in Birmingham where they sang their hearts out, enjoyed the dance routines and had a fantastic time! We have received some wonderful feedback from the students and parents who attended the event and we are looking forward to doing this again next year.

We are very excited (although a little sad that she won't be in school) that Miss Riden has started her maternity leave from today. Almost all the children in the school have been taught by Miss Riden and I know they, as well as the staff, are delighted for Miss Riden as she embarks on the next step of her journey of life. We're all very much looking forward to meeting her baby and hearing how Miss Riden's family are doing!

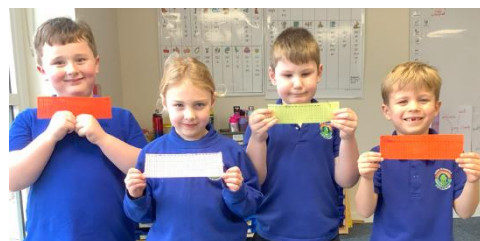
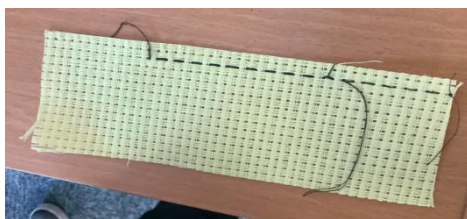
We are also excited to welcome Miss Hopkins to Long Itchington as she covers Miss Riden's maternity leave in Year 1. Jemison Class and Miss Hopkins have had a wonderful week getting to know each other and I know that the students are in good hands to continue their learning journey in Year 1.

This week I have chosen to focus on the DT lessons that each class is taking part in and the learning involved in each different set of skills.

Year 4 were trying different breads (and rating them out of 10) in preparation for making their own sandwiches and using their scientific knowledge to support them with different food groups:



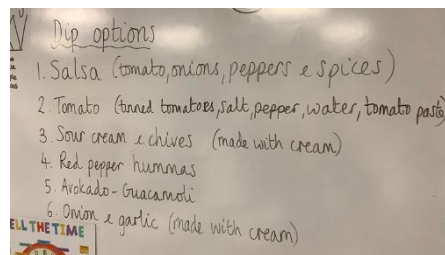
Year 2 have been practising their running stitch using needles and thread to support them in making their own puppets later in the half-term:



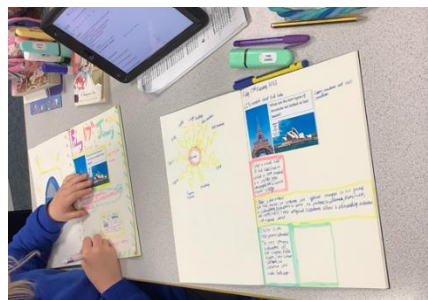
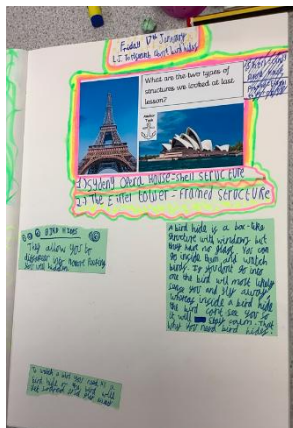
Year 1 are going to be making fruit salads this half-term and are getting ready for that by working out the differences between fruits and vegetables:



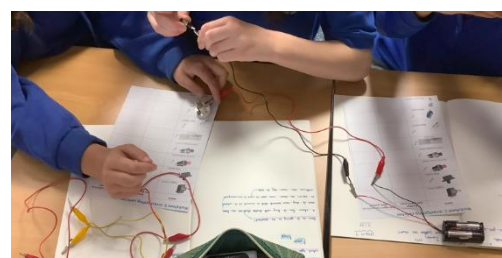
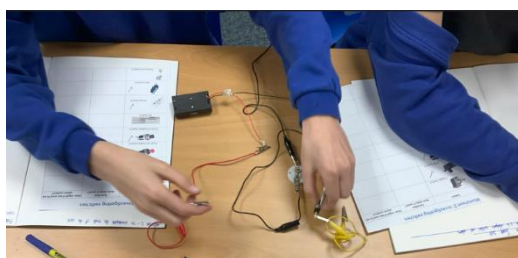
In year 3, they are concentrating on trying different dips as their final product will be to make their own dips based on the flavours and textures that they like and dislike:



Year 5 have been researching bird hides using the I pads as they will be using a range of materials to create their own bird-hides as their final product in February:



Year 6 are applying their knowledge of electricity to make alarm systems which use complex switches and circuits. In this lesson, they were investigating different types of alarm systems which could be replicated in their own products:



In EYFS, DT is built into their everyday curriculum. This week, they have made porridge as part of their learning about Goldilocks and the Three Bears:





Stars of the Week



Diary dates for this half-term

Monday 6th January

Tuesday 7th January

Friday 7th February

Wb 10th February

Monday 10th February

Tuesday 11th February

Wednesday 12th February

Thursday 13th February

INSET DAY

Spring Term Starts

NSPCC Number day

Grandparents afternoon tea (tbc by school association)

Parents' Evening (arrangements tbc)

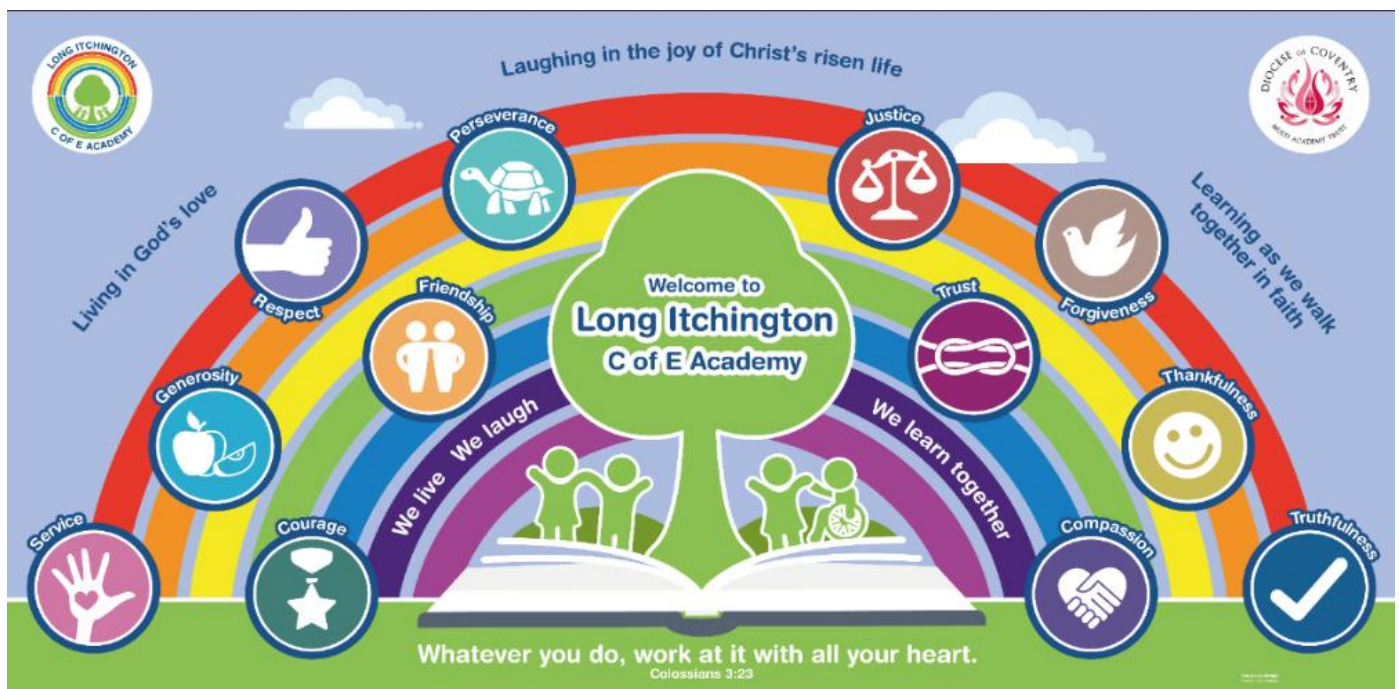
Safer Internet Day (activities in school)

Parents' Evening (arrangements tbc)

Y1 Class assembly (9-9.30am)

Monday 17th – Friday 21st February

Half Term



Warwickshire Term Dates 2024/25

Teacher training days this year will be:

Monday 2nd and Tuesday 3rd September, Friday 25th October, Monday 6th January, Monday 24th February, Monday 21st July

WCC School Term and Holiday Dates - 2024/25

M	T	W	T	F	S	S
Nov-24						
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	

M	T	W	T	F	S	S
Oct-24						
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M	T	W	T	F	S	S
Sep-24						
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M	T	W	T	F	S	S
Aug-24						
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M	T	W	T	F	S	S
Mar-25						
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31						

M	T	W	T	F	S	S
Feb-25						
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Dec-24						
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Jul-25						
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Jun-25						
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May-25						
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M	T	W	T	F	S	S
Apr-25						
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21	22	23	24	25	26	27
28	29	30				

Term	Total days
Autumn Term	75
Spring Term	65
Summer Term	55

Half Term	Days
1	40
2	35
3	30
4	35
5	19
6	36
Total	195

M	T	W	T	F	S	S
Sep-25						
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30					

M	T	W	T	F	S	S
Aug-25						
		1	2	3		
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

- School Holiday
- Public Holiday
- Teacher Training Day (+3 to be set by school)



Secondary School Induction Day

The menu starts from week 2 from Monday 6th January.

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	NEW Tomato & Vegetable Pasta Fajitas with Rice Vegetables of the Day Blackberry and Apple Crumble with Custard	Cottage Pie with Gravy NEW Creamy Chickpea and Coconut Curry with Rice Vegetables of the Day Melting Moment Biscuit	CHICKEN SHACK Peri Peri or BBQ Chicken or Quorn with Diced Seasoned Potatoes & Sweetcorn Salsa Vegetables of the Day Fruit Platter	Meatballs in Tomato Sauce with Rice NEW Cheese and Broccoli Pasta with Garlic Bread Vegetables of the Day Carrot and Courgette Cake	Salmon Fishingers/ Fishingers with Chips & Tomato Sauce NEW Cheese & Beans Puff Pastry with Chips & Tomato Sauce Vegetables of the Day Chocolate Orange Cookie
WEEK TWO	Classic Cheese and Tomato Pizza Or Rainbow Pizza With Potato Wedges Vegetables of the Day Marble Sponge Cake with Custard	NEW Chicken Pasta Bake with Garlic Bread Vegetable Curry with Rice Vegetables of the Day Jelly with Mandarins	Sausage and Mash with Gravy Vegan Sausage and Mash with Gravy Vegetables of the Day Fruit Medley	Chicken Tikka Masala with Rice NEW Mtd Chili with Rice Vegetables of the Day Peach Cake	NEW Tuna Pasta Bake or Fishingers with Chips & Tomato Sauce Cheese and Tomato Quiche with Chips & Tomato Sauce Vegetables of the Day Oaty Cookie
WEEK THREE	Macaroni Cheese Plant Balls in Tomato Sauce with Rice Vegetables of the Day Chocolate and Beetroot Brownie	NEW Mtd Caribbean Chicken with Rice and Peas NEW Caribbean Butterbean Stew with Rice and Peas Vegetables of the Day Sticky Toffee Apple Crumble with Custard	Chicken with Stuffing, Roast Potatoes and Gravy Vegan Cottage Pie with Gravy Vegetables of the Day Fruit Salad	Spaghetti Bolognese NEW Hot Pot Baked Bean Casserole with Rice Vegetables of the Day NEW Savoury Cheese Scone	Breaded Fish with Chips & Tomato Sauce Cheese and Pepper Omelette with Chips & Tomato Sauce Vegetables of the Day Vanilla Shortbread
MENU KEY	Added Plant Power Wholemeal Vegan				
	Available Daily: Fresh Bread – Salad Selection – Fresh Fruit and Yoghurt				
	ALLERGY INFORMATION: If you would like to know about particular allergens in foods please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of cross contamination.				