

Pensans Post

ISSUE 21
19TH
JANUARY
2015

IMPORTANT DATES!!!

Amber Magenta and Violet
will be going to Truro
Monday 12th January
Exploration of Academy
Trust Parent Consultation
Wednesday 14th January
6.00pm
Parent/Teacher
Consultations 2nd and 3rd
February

DUE TO THE NUMBER OF
HOME VISITS LADYBIRDS WILL
START BACK ON MONDAY 12th
JANUARY 2015

SCHOOL DINNERS

Since last term all Key Stage 1 children are entitled to free school dinners. If you think that you would be entitled to free school dinners under the previous system and you have not filled in a form to claim please visit the office so that you can talk to Mrs Oliver. If you are entitled and you have not claimed the school will be losing money that it could be spending on your child's education.

Parent Teacher Consultations

The Spring Term **Parent/Teacher consultations** will take place on **Monday 2nd February** and **Tuesday 3rd February**. Key Stage 2 will be between 3.30pm and 6.00pm and Early Years will be in the mornings.

Please look out for a letter in your child's book bag next week so that you can make an appointment that suits you and your family

HAPPY NEW YEAR...

Pensans has got off to a very exciting start to the New Year.

Hopefully you will already have heard from your children about the changes that have taken place in their classes since their return to school this week. Here are some photos to give you a glimpse of the **"immersive environments"** that staff have worked together to create.



Over the Autumn term Pensans has been collaborating with Newlyn and Alverton Schools to develop a more stimulating and motivating environment and curriculum for your children.

Using what we have learnt from a group of very successful schools in Lincolnshire we have begun to make some changes. Starting with the classrooms; these have been transformed into Stone Age Settlements, Viking Ships and Dinosaur Habitats.

You may have noticed that when your child has homework to do or a book to read, that they sometimes choose to sit at a table or it could be the sofa, the floor or their bed. We have created flexible learning spaces so that children can learn in an environment that suits them and helps them focus.

Making the classes comfortable and stimulating for all children will allow them to become more easily immersed in their learning.

We will be giving parents and carers the opportunity to see the changes that we are making and discuss the reasons behind these changes in the Spring Term, **so look out for dates in the next newsletter.** In the meantime feel free to talk to your child's teacher if you have any burning questions as well as discussing with your child/children their learning.

Congratulations to our High Five Team...Our High Fives drew 3 all against Sennen despite being 2 players down. They showed incredible resilience and team spirit and we are very proud of them. Freya, Maisy, Lily, Leah, and Nathan

Scooter SOS... A black scooter with blue wheels was left overnight on Thursday 8th January and is now missing. If you can help please pop into the office ASAP

Menu Changes...

As you know our chef Tom Wisher joined the kitchen team last term. After spending some time finding his feet he has now hit the new term running. On Tuesday, Tom and Madame Kitto worked with all 3 Year 3/4 classes to bake 'Gallettes' a traditional French cake made for epiphany. Between the classes they baked enough to feed the whole school.

This term there will be themed weeks in the kitchen and the children will have the opportunity to try traditional Cornish food as well as food from other parts of the world.

Here is the menu for next week for you to share with your child. Here is a word from Tom...

Through my experience as a chef in a variety of places I have noticed that people of all ages love both variety and trying something different even if at first they may be hesitant. With this in mind and with the help of our wonderful kitchen staff I have brought together 4 menus which offer the children a range of traditional Cornish, British and International food some of which they will already be familiar with and some that they may be trying for the first time but definitely not the last!

Each of the menus offers a balanced diet which meets the Food Standards in Schools criteria as well as ensuring that children with specific dietary requirements are well catered for.

Here is the first menu which celebrates the best of Cornish food.



MOREISH CORNISH WEEK!!!



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN COURSE	Cornish Beef Stew with Suet Dumplings and Cabbage and/or Garden Peas	Star Gazy Pie with Sweetcorn and/or Green Beans	Traditional Roast Pork with Onion Gravy, Roast Potatoes, Carrots and/or Garden Peas	Oggy Pasty Pie with Onion Gravy, Mixed Vegetables and/or Green Beans	Seaside Fish and Chips with Minted Mushy Peas and/or Baked Beans
VEGETARIAN	Baked Jacket Potato with Mature Cheddar, Tuna Mayonnaise or Baked Beans	Leek, Mature Cheddar and Potato Bake with Sweetcorn and/or Green Beans	Vegetable and Lentil Soup with Freshly Hom em ade Bread	Vegetable Oggy Pasty Pie with Onion Gravy, Mixed Vegetables and/or Green Beans	Baked Jacket Potato with Mature Cheddar, Tuna Mayonnaise or Baked Beans
DESSERT	Apple Crumble	Hevva Cakes	Creamy Rice Pudding	Saffron Buns	Fruit Scones with Jam and Whipped Cream
DRINKS	Orange or Apple Juice, Milk or Water				