

School Newsletter

Friday 21st April 2023

Celebration assembly

Well done to the pupils below who were chosen by their teachers to receive certificates in today's Celebration assembly for demonstrating our school value of **Happiness** and spreading joy to those around them this week.

Year 3 Iroko class	Fleur
Year 3 Willow class	Riley
Year 4 Juniper class	Aragan
Year 4 Spruce class	Grayson
Year 5 Elm class	Ella
Year 5 Meranti class	Maxie
Year 6 Aspen class	James
Year 6 Beech class	Alice

House points

Congratulations to the following pupils for earning the most house points in their class this week.

Year 3 Iroko class	Phoenix
Year 3 Willow class	Daniel
Year 4 Juniper class	Lilly
Year 4 Spruce class	Aiva
Year 5 Elm class	Jake
Year 5 Meranti class	Rosy
Year 6 Aspen class	Mia
Year 6 Beech class	Molly M & Lilly-Rayne

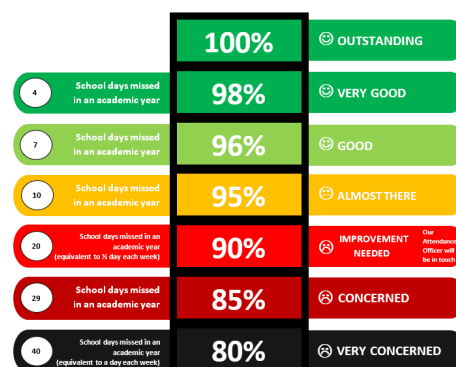
Well done to the pupils in **Blue** house for earning the most house points this week.

Attendance

We aim to achieve above the national average attendance which is 96%. Well done to Year 3 Iroko class for achieving that target this week.

Year 3 Iroko class	96%
Year 4 Juniper class	94%
Year 5 Elm class	94%
Year 5 Meranti class	94%
Year 6 Beech class	93%
Year 3 Willow class	92%
Year 6 Aspen class	91%
Year 4 Spruce class	89%

Attendance Ladder



Attendance Raffle

We will be holding the next attendance raffle just before the May half term holidays. For every week this half term that your child achieves 100% attendance, their name will go into the raffle. So, if your child achieves 100% in each of the six weeks this half term, their name will go into the raffle six times, giving them the greatest chance of winning.

This half term's prizes are:

1st prize-a Nintendo Switch Lite

2nd prize-£100 voucher for Smyths Toys Superstore

3rd prize-£50 Sports Direct voucher

King's Coronation

We have a number of events taking place in school to commemorate the King's Coronation.

Children will take part in coronation themed activities in lessons at school. One of these activities is a writing competition with the title 'If I were King or Queen for a day'. The winners of this competition will go on a special sight seeing trip around London on a route master bus whilst enjoying afternoon tea.



There is an afternoon tea for local senior citizens on Thursday 4th May.



Friday 5th May will be a non uniform day and children should come in to school wearing red, white and blue. There will also be Coronation class parties in the afternoon on that day.

All children will also be given a special commemorate book mark.

Long live the King!

Sports Day

This year Sports Day will be taking place at the end of May instead of June to avoid the heatwaves which usually occur in the second half of the summer term. Parents are welcome to join us and cheer the children on. Sports Days will be taking place on the school field as follows:

Monday 22nd May 9.15am Year 3

Monday 22nd May 10.45am Year 4

Thursday 25th May 9.15am Year 5

Thursday 25th May 10.45am Year 6

Nursery places



Harefield Infant School are currently in the process of offering places in their wonderful Nursery for this September. If your child turns 3 years old before 1st September this year and you would like a nursery place, please contact the infant school office as soon as possible (office@harefieldinfant.com) to ensure your child secures a place for September.

Key dates for your diary

April

Tuesday 25th April: ANZAC cemetery visits for Year 3 (9am), Year 4 (10.30am) and Year 5 (1.30pm) pupils.

May

Monday 1st May: Bank holiday-school closed.

Thursday 4th May: Year 3 Iroko class assembly for parents at 9am.

Friday 5th May: King's Coronation non uniform day (wear red, white and blue) and class parties.

Monday 8th May: Bank holiday-school closed.

Tuesday 9th to Friday 12th May: Year 6 SATS week.

Wednesday 17th May: Year 4 Spruce class assembly for parents at 9am.

Monday 22nd May: Year 3 Sports Day at 9.15am.

Monday 22nd May: Year 4 Sports Day at 10.45am.

Thursday 25th May: Year 5 Sports Day at 9.15am.

Thursday 25th May: Year 6 Sports Day at 10.45am.

Monday 29th May to Friday 2nd June: Half term.

July

Saturday 1st July: Summer fair.

Tuesday 11th July: Travel Around the World Day. Further details to follow.



Address: Park Lane, Harefield, Middlesex, UB9 6BJ

Tel: 01895 824447

Email: office@harefieldjunior.com

Web: www.harefieldjunior.com

Executive Head Teacher: Mr A.Sunner

Head of School: Mr J.Downs

Tuesday 18th July: Year 6 end of year production at 7pm. Further details to follow.

Thursday 20th July: Year 6 leavers' presentation ceremony for parents at 10.30am.

Thursday 20th July: Last day of Summer term. School finishes at 1pm.

PTA News

The Summer Fete will be on Saturday 1st July 2023. It will be bigger and better than last year with a fantastic music act line up, rides, food and drink, stalls and attractions. If anyone can offer any help with anything, from sponsoring part of the event, performing on our stage, bringing your own stalls or volunteering to run our stalls that would be brilliant! Stalls will be £20. It will all be held on the field this year!

Community News

mapac  Your Official School Uniform Supplier

WELCOME TO MAPAC

We are delighted to be working with your school who have entrusted us with providing your children's school uniform.

1. HOW TO REGISTER & ORDER

- CLICK THE UNIFORM LINK FROM YOUR SCHOOLS WEBSITE...or...
- Visit www.mapac.com/education/parents or search online for 'Mapac find your school'.
- Use the 'LOGIN/REGISTER' tab at the top of the page and fill in your details (even if you don't need to order straight away, it means you'll start receiving Mapac updates and offers!)
- Once on your dedicated school page, simply add everything you need to your basket, register (if you haven't already) and then check out.

2. ORDERING GUIDE

Under normal circumstances we aim for all orders to be sent out within 10-15 working days. During our busier periods (especially over the summer) or if anything unexpected occurs, it can take longer, so please allow us some extra time to get your order to you.

Delivery to your home / work all year round!

IMPORTANT SUMMER ORDERING INFORMATION

**To receive your order before the start of term
please order by 31st July.**

We do everything we can to send out all items as soon as possible but a high volume of orders or unforeseen circumstances may occasionally lead to delays.

If you have any queries, please do not hesitate to call or email us. We are happy to help!

T: 01923 255525 | **E:** parentcustomerservices@mapac.net



PIPS DANCE ACADEMY PRESENTS:



ROALD DAHL'S
Matilda
THE MUSICAL JR.

21st, 22nd, 23rd, 24th, 25th, 29th, 30th, 31st Aug
1st, 2nd, 3rd Sep

OUR SUMMER PROJECT IS
OPEN TO ANYONE AGED 7-18
AS OF SEPTEMBER 2023

WE ARE LOOKING FOR LEAD ROLES AND ENSEMBLE MEMBERS

IF YOU ARE INTERESTED IN JOINING US OR FINDING OUT MORE
INFORMATION, PLEASE EMAIL US AT PIPSDANCEACADEMY@GMAIL.COM

BAMBINATUM
EST
MAGGITUM
(CHILDREN ARE MAGGOTS)

@pipsdanceacademy

Men's healthy cooking on a budget course

A 3 week men's healthy cooking on a budget course at the civic Centre, Uxbridge starts next Wednesday.

The course is FREE but you will have to purchase ingredients, which will be less than £5. To apply for a place, please contact Tricia at familylearning@hae-acl.ac.uk or call 01895 556252.

Course information sheet

Learn Hillingdon
Adult Community Education

Men's Healthy Cooking on a Budget

Code: TOC1018	Level: Mixed	
Start Date: 26/04/23	End date: 10/05/23	Length of Course: 3 weeks
Day: Wednesday	Time: 19:00-21.00	
Venue address and contact number: Learn Hillingdon Adult Community Education Civic Centre High Street Uxbridge UB8 1UW	Course Fees: Free	

About the course:

Would you like to prepare and cook low-cost healthy meals in the kitchen? Make your own delicious meats and impress your family and friends with your cuisine? Then this course is for you!

The aim of this course is for you to learn a range of basic cooking skills, enabling you to produce simple but tasty and healthy dishes from scratch. The main goals are for you to develop confidence in a variety of cooking skills, to recognise ingredients that work together and to master the use of kitchen equipment, including knife handling. You will also learn how to carry out best hygienic practices and understand food safety hazards that may occur in a kitchen.

No skills or prior knowledge are required before starting the course. The course is suitable for the complete beginner or for those who wish to broaden their skills in the kitchen. Less experienced or less confident cooks may be encouraged to limit the number of dishes they prepare.

This course is suitable for vegetarians. Although some of the planned recipes may include meat, the tutor will always be able to suggest alternative ingredients.

What will I learn?

At the end of the course, you should be able to:

- Carry out a range of basic cooking skills
- Produce simple but tasty and healthy dishes from scratch
- Develop confidence in a variety of cooking skills
- Recognise ingredients that work together
- Carry out best hygienic practices and understand food safety hazards that may occur in a kitchen.

How will my work be assessed?

This course will be practical, fun, and enjoyable. There is no coursework or examination. You will be required to complete a reflective learning log as part of an Individual Learning Plan to record what you have learnt each week.

Course information sheet

Learn Hillingdon
Adult Community Education

What experience or qualifications do I need to start this course?

You do not require any formal experience or qualifications to start this course.

Important notes:

Please note – the course will only go ahead subject to sufficient enrolments. You will be expected to be punctual and attend 100% of this course. All classes are asked to complete the Emotional Health and Wellbeing survey at the beginning of their course. This enables us to identify and help people who need support.

Is there anything I need to bring? Are there any other costs?

The course does NOT include the cost of ingredients, and you are responsible for bringing your own ingredients to lessons. These will be approximately £5 to create a meal for 2 people

You will need to bring all the ingredients set out in the ingredients list, which will be sent out 1 week before the start of your course.

Bring suitable containers to take food home in. Note, this may be hot food, or liquid-based, e.g., stews and soups so the containers should be heat-proof and air-tight.

Please bring an apron, and tea-towels.

Bring a pen, and your reading glasses (if you use them), so that you can read and make notes about the recipes

It is important to wear clothes and footwear suitable for a busy, hot kitchen.

You will need a notepad and pen for your first session and your tutor will advise you on further materials if needed (Please do not purchase any materials before the first session).

Can I get extra help?

Yes. If you think you might need some additional support with your learning, please ask your tutor or the Centre staff for more information about our learning support offer.

After the course...

Upon completion of this course, learners could progress onto other cookery courses offered at Learn Hillingdon, all enjoyable, informative, and creative. We have a range of cookery and baking courses, so take a look online to see what else is available.

What job opportunities could this lead to?

N/A

How will I be able to give my views on the course?

We welcome views from our learners in a number of ways. You can give your views through your ILP, course evaluation forms, on-line questionnaires and our Compliments, Comments and Complaints forms which can be found in Centre offices. You may also choose to become a course representative for your class, which your tutor will discuss with the class at the start of your course.

Safe Learning

We want you to enjoy your learning experience and feel safe, equal, and respected while you are learning with us. If you have any concerns about any of these things, please report it to a member of staff.

How to apply

To apply, please contact Tricia at familylearning@hae-acl.ac.uk or call 01895 556252

Please note – the course will only go ahead subject to sufficient enrolments.