

SHORELINE ACADEMY NEWSLETTER

Edition 10

November 2018

Dates for your Diary

- REMINDER - Monday 19th November 2018 was originally set as a non-pupil day. This will now be a normal school day and students will be expected to attend school. The non-pupil day will be re-scheduled for next year. Details to follow.
- Friday 21st December 2018 – Last day of term. This will be a pupil progress review day. Tutors will be calling to make appointments you and your child to review current targets and set new targets for the New Year.

Events in North Devon

- Peter Rabbit Mischief & Mayhem at The Burton in Bideford. 1st November – 30th November.
- Crafty Kids at The Burton in Bideford. 5th November – 26th November.
- Rosemoor Garden Glow at RHS Garden Rosemoor. 15th November – 30th November.

Child Trafficking

Child trafficking is child abuse and it is important to ensure you can identify the signs.

Children are trafficked for:

- child sexual exploitation
- benefit fraud, forced marriage
- domestic servitude such as cleaning, childcare, cooking
- forced labour in factories or agriculture
- criminal activity such as pickpocketing, begging, transporting drugs, working on cannabis farms, selling pirate DVD's and bag theft.

For more information, please ref to the NSPCC website. <https://www.nspcc.org.uk>

Survey Reminder

At the end of last week we emailed a school survey to parents and carers. Please, if you are able to spare a few moments to complete the survey, we would be very grateful.

School Uniform Reminder

Our school uniform is as follows:

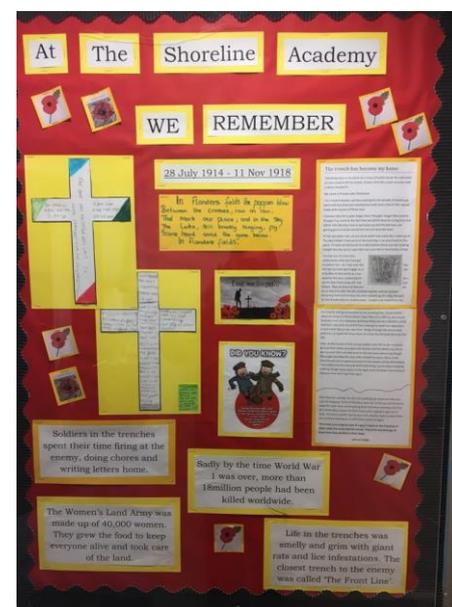
- a grey polo shirt with the wave Academy logo (these have been given out to our students this week).
- black trousers / a black skirt / black shorts
- plain black shoes or trainers.

Big News!

Following a recent inspection, we are pleased to announce that we are keeping our 5* Food & Hygiene rating.

Remembrance Day

This term, students at SFC commemorating Remembrance Day in their PSE lessons.



Our New Principal



I'd like to take this opportunity to introduce myself as the Principal of 'The Shoreline Academy'. I'm delighted to be working back in the Southwest after three years in Oxford.

Home is Cornwall where I live with my husband, also a teacher and our two dogs. We have one son, who is 24 years' old.

My passion for education started when I was at college and I met the most amazing teachers who encouraged me to believe I could achieve. At 19 I moved to London to start my first job as a chef at the Ritz. Although I later went on to train as a teacher I still have a passion for cooking.

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I look forward to meeting with parents and guardians in the coming weeks. My role is to support the students as they transition into new schools or for our year 11's to progress into employment, education or training.

If you have any questions or would like to meet in person, I'd be delighted to do so. Please just call the school and make an appointment.

Kind regards

Tessa

Student Recipe of the Week

This week's student recipe is walnut and raisin cookies. This has been made and tested by one of our year 10 students.

Ingredients

- 100g (3 1/2oz) butter, softened
- 100g (3 1/2oz) caster sugar
- 1 egg
- 150g (5oz) plain flour
- 1/2 tsp bicarbonate of soda
- Pinch of salt
- Pinch of ground cinnamon
- 75g (3oz) walnuts
- 100g (3 1/2oz) raisins



Method

1. Preheat the oven to 180° C/350°F/gas 4. Line 2 baking sheets with baking parchment. In a mixing bowl, beat the butter and sugar until light and creamy. Mix in the egg. Sift together the flour, bicarbonate of soda, salt and cinnamon. Beat into the creamed mixture until combined.
2. Roughly chop the walnuts and gently stir into the cookie mixture, along with the raisins. Place teaspoonfuls of the mixture onto the baking sheets, spaced well apart, and bake for about 10 minutes, until lightly golden. Transfer to a wire rack to cool.

STUDENT ARTWORK

Halloween Pumpkin Carving.



Tile Artwork

