

Newstead Hunningley Academy Newsletter 30.04.2026

Important updates

Attendance

Your child's attendance is very important to us, and we want them to be in school as much as possible to support their learning and progress. However, we understand that some families may have planned a holiday during term time. If this applies to you, we kindly ask that you complete a leave request form. These can be collected from the school or requested via the school office email NewsteadSEND.Office@watertonacademytrust.org

Weather Forecast

As the weather continues to improve, please can we remind parents/carers to send children in with a water bottle each day and ensure these are clearly labelled with their name.

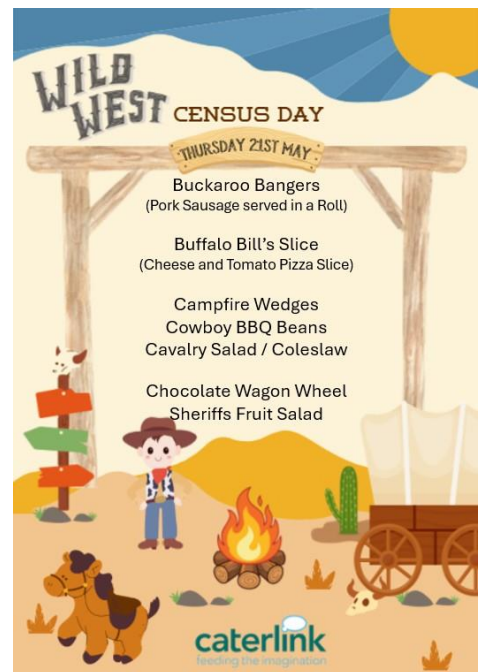
Staffing Change

We're pleased to share that Helen has joined us as a new TA and has already settled in really well. She's enjoying supporting the children and becoming part of the team.

Upcoming Diary Dates

- 22nd May – Break up for half term
- 1st June – Back to school
- 18th June – Young Chef closing date
- 29th June – Reports to be sent home
- 13th July – Summer Fair

Change to Upcoming Menu



Advice and guidance

To find out more about when to keep your child off school, search for health protection in schools or scan the QR code or visit

<https://qrco.de/minfec>





Hive 1

We have made a fantastic start to our new topic. We have been plant hunters and explorers and found out about some weird and wonderful plants, including carnivorous varieties! We have planted our own seeds and are waiting for them to grow. We have used QR codes to research plants and created our own fact files based on this information. In music we have been using a range of instruments to create sounds of varying pitch. In PHSE we have been learning about road safety and keeping safe on bikes and scooters. The scooter practice sessions have definitely been a big hit!

Hive 2

Over the first three weeks of this term, the children have made a fantastic start to their learning. In Maths, we have been focusing on cardinality, counting, and developing addition and subtraction facts within 10, while in Writing we have been building early writing skills with a focus on wrist strength and control. In our Topic work, we explored plants by identifying their features and learning how to plant and care for seeds. In Art, we were inspired by Yvonne Coomber and Jackson Pollock, experimenting with different brush strokes and painting techniques — the outdoor paint-splattering lesson was a particular favourite! 🎨

Sign of the Month Plant





YOUNG CHEF Competition

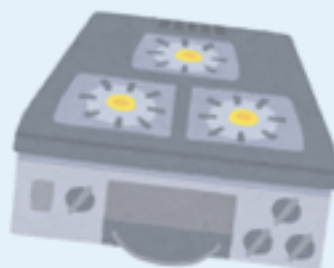


Would you like to design a special dish for your school menu?

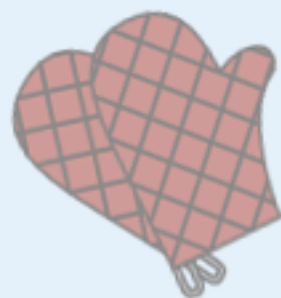
If so, enter the **Waterton Young Chef competition!**

To enter:

1. Cook or bake your chosen dish at home
2. Take a photograph of the dish
3. Create a list of ingredients you used
4. Write up step by step instructions of how to make the dish
5. Email your photograph, Ingredients list and instructions to your school office by 18th June for judging



Your school's lucky winner will progress to the 'cook-offs' to show off their culinary talents and compete for the opportunity to design a special meal that will feature on the school menu!



GOOD LUCK!



Spring Summer Newsletter

Primary Schools

Welcome back to the Summer term!

We wanted to take an opportunity to give some insight into our food, and the projects we deliver to ensure your children get nutritious food to give them the energy to learn, explore and play at school.



We believe that it is not only our responsibility to provide menus that meet the School Food Standards, but also to focus on wider public health projects that link in with national and local initiatives.

Here are some of the projects we worked on over the past year...

Food For Life



Everyone eating a Caterlink primary school lunch can be sure that they are eating from a menu that meets the Food For Life Served Here Silver standard, at a minimum.

2009

Caterlink were the first contract caterer to achieve the award and have achieved the award every year since!



2025

We then became the first contract caterer to achieve full certification for all our primary schools across the UK!



What does it mean?



COOKED FROM SCRATCH

At least 75% of our meals are freshly prepared.

SERVING

LOCAL FOOD

At Silver and Gold levels, we are rewarded for using local ingredients



SEASONAL PRODUCE



Menus make the most of seasonal ingredients

We can trace our meat

BACK TO THE FARM



MORE OF THE GOOD STUFF

Free from undesirable additives, colouring and sweeteners.



Nutritious Menus

Fibre In the most recent menu, children were offered 100% of their school lunch fibre goal! How did we manage this?

Using oats in our desserts, such as crumble toppings, flapjacks and oatly cookies

Using 50/50 brown and white rice to serve with dishes like curry and chillies

Using 50/50 wholemeal flour for our pizza base

Adding beans and pulses to meat dishes (our Added Plant Protein range)

% of recommended fibre (6.7g) in a Caterlink school meal



Our 'Fibre Heroes'!

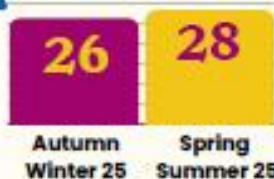


Fruits and Vegetables

The Stats

Scientists have proven that people who eat a more diverse diet (**30+ different plants each week**) have improved digestion and improved overall health.

Children who choose a Caterlink school meal daily have **over 25 different plants per week** just in their school meals!



Number of Plant Points (Main, Sides and Dessert)



Each Caterlink school meal offers an average of 3.5 portions of fruit and veg – over half of your five a day!

Sugar Reduction

Since September 2016 we have ensured that our lunches not only meet the government recommendations for free sugars, but are actually much lower!

Last term five out of the fifteen desserts offered contained NO sugar!

Pre-2016 Caterlink average

13.6

In the last school year school lunches contained just 3.8g of free sugar on average!

Suggested maximum per school meal

6.5

2024-2025 average

3.8

42% lower than guidelines!

Sustainable Food

ProVeg School Plates Sustainability Award

Caterlink came
1ST
in the ProVeg UK
Top 25 Contract
Caterer Ranking



What is the School Plates Project?

This programme aims to make school food healthier and more sustainable by increasing and promoting plant-based content on school menus.



What did we do?

- Repositioned the menus to list the vegetarian options at the top
- Used descriptive and positive language for plant-based dishes
- Blended plant proteins into dishes to help boost fibre (e.g. beans & lentils)
- Increased the diversity of plants on our menus

Carbon Footprint

Since 2016, we have undertaken numerous initiatives to lower the carbon footprint we generate from our menus, such as:

- Consistently implementing Meat Free Mondays
- Introducing more vegan dishes (70% of the vegetarian dishes are now vegan)
- Continuing our 'Added Plant Protein' project

Last year alone, we reduced carbon emissions by almost

7 million

kilograms

*Compared to pre-project (2016) using like for like meal numbers

The amount of carbon saved over the past year, just from the menu initiatives is equivalent to...

Driving 1,568 cars for a year

OR

111,177 trees planted and grown for 10 years