

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 office 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.

Change to Upcoming Menu

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**



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

Hive 1 have had a fantastic half term so far, full of exciting learning opportunities. In maths, we have been exploring counting and cardinality using a range of concrete objects, alongside number songs and rhymes to support our understanding. Our focus story this term is *Jasper's Beanstalk*, which we have linked to both our writing activities and our science learning about plants. We have also made the most of outdoor learning this half term, spending time participating in activities with water, planting, and observing how things grow. In PE, our topic has been athletics, where so far we have been developing our skills in running, walking, and jumping. It has been a fun and active half term!

Sign of the Month Plant



Hive 2

This month, we have begun exploring our new learning topics across several subjects. In art, we are focusing on paint and have been learning about a variety of colours, including warm and cool tones. In science, we have planted sunflowers and have started to observe how they grow over time. In music, we have been learning about pitch, exploring the difference between high and low sounds.

During Drawing Club, we have enjoyed reading a range of texts, including *The Tiny Seed* and *Oliver's Vegetables*.

Hive 3

This month, we have begun exploring our new learning topics across several subjects. In science, we have been investigating plants, focusing on how they pollinate and reproduce. In art, we have continued our theme of plants by studying the work of Yvonne Coomber and her meadow-inspired pieces. We have also explored the techniques of Jackson Pollock, particularly his expressive paint-splattering style, and have practised this on both large and small scales.

In Literacy, we have been developing our use of powerful verbs and writing clear instructions, including how to plant a sunflower. We hope you enjoyed seeing our learning showcased through our Chatta boards.





YOUNG CHEF Competition

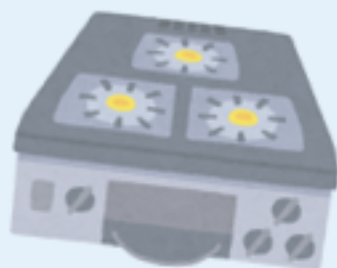


Would you like to design a special dish for your school menu?

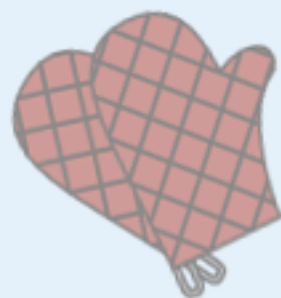
If so, enter the **Waterton Young Chef competition!**

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)

Plant Point Hero

Chinese Vegetable Curry!

Includes: Stock turtle beans, 9 different vegetables and 13 spices

14.75 Plant points

Plant Point Hero

Spicy Bean Burger!

Includes: 5 types of beans, 4 vegetables, 4 spices and stock

11.5 Plant points

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



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

