



Weekly Bulletin

18th October 2024

Dear Parents/Carers, Learners, and Staff,

We hope you are all keeping well as we move deeper into autumn.

Hunter's SuperMoon Did anyone catch the spectacular full moon this week? It was a sight to behold, lighting up the night sky. Events like these remind us of the beauty and wonder around us—even when the days grow shorter. I was talking with a learner who had woken up very early in the morning and was so impressed by the moon and the stars shining brilliantly.

Yesterday's moon was particularly special because it marks the peak of the *Hunter's Supermoon*, the closest and largest full moon of 2024. Known as a supermoon, it occurs when the full moon is near its closest point to Earth in its orbit, making it appear larger and brighter in the sky. This Hunter's Moon rises just after sunset, and you will notice it looks even bigger due to the "moon illusion," where the moon appears larger near the horizon. It will also have a stunning orange hue, perfectly fitting the autumn season.

The Hunter's Moon traditionally signifies the time when hunters would prepare for winter, as it provided extra light for hunting game. It follows last month's Harvest Moon, which marked the end of the main harvest season. This supermoon is particularly breathtaking because of its brightness and proximity to Earth, and it will remain quite visible for a few nights

Coats for the Cold As temperatures begin to dip, it is essential that learners come to school prepared for the weather. A gentle reminder to Parents and Carers to ensure learners bring their coats to school every day. With outdoor activities and break times continuing to take place, it is vital to stay warm and comfortable in the chilly mornings and cooler afternoons.

Secondary and SEN Schools News Recent developments in secondary education from the Department for Education (DfE) have focused on several key areas aimed at improving outcomes for learners and addressing current challenges in schools.

1. **Curriculum Review:** The DfE has launched a nationwide consultation to gather input on how the curriculum and assessment system can better prepare young people for life and work. This "national conversation" invites views from students, educators, parents, and other stakeholders to ensure a refreshed, inclusive curriculum that addresses gaps, particularly for disadvantaged students and those with special educational needs
2. **Staff Appraisal Reforms:** A new focus on reducing teacher workload and improving professional development has been introduced in updated appraisal guidance. The guidance emphasises informal support before any capability procedures, with a clear aim to protect staff well-being and promote career growth without overwhelming paperwork
3. **Post-16 Reforms:** Higher Technical Qualifications (HTQs) have gained prominence as a pathway following T Levels, aimed at equipping learners with practical skills for the workforce. The government has invested significantly to expand these qualifications, particularly in sectors like digital, construction, and health.

These efforts reflect a broader strategy to enhance the quality of education and support staff while preparing learners for future challenges.

Thank you all for your continued support as we work together to ensure a positive and productive learning environment for all learners.

Warm regards,
D. E Seagrove



From our SEN Lead, Mrs Cormack

The school teaching team took a trip to visit the school allotment in Leigh Woods this week. It is looking great with plenty of vegetables nearly ready for learners to turn into delicious food in cooking lessons.

We can learn so much from growing things: the importance of weather, soil quality and plant nutrition; patience in caring for something else that is living; and the joy of seeing something that started as a seed becoming a fully-fledged plant.

In the kitchen, we learn food preparation, and how to concoct a healthy plate of food that we and others can enjoy. All these are skills and lessons are for life: practical, interesting and exciting.

The big lesson though is one of growth. We are like plants. If we are nurtured, cared for and stimulated we grow. However, there is an important difference. The plants in our

allotment rely on us for all of this. But as humans, we have the privilege of being able to grow ourselves. By being proactive and challenging ourselves to learn, we maximise all the opportunities that are available to us. That is why **Challenge** is a school value.

Now autumn is well and truly upon us, we will all be spending a bit more time inside. It is a good time to give some thought to how we can challenge ourselves to learn and grow; trading some screen time for another activity.



Assembly: Black History Month: Reclaiming narratives

Black History Month in the UK has always been a time for reflection, celebration, and education. Each October, communities across the country come together to honour the contributions of Black people, past and present, and to confront the ongoing struggles against racism and inequality. In 2024, the theme of Black History Month is particularly poignant: Reclaiming Narratives. This theme calls on Black people to take ownership of their stories, making sure that our voices are heard, our experiences acknowledged, and our contributions recognised.

For centuries, the stories of Black people have often been told through the lens of others, usually from perspectives that are disconnected from our lived experiences. History books have frequently overlooked or distorted the roles that Black people have played in shaping societies.

Media representations have often been stereotypical or one-dimensional, reducing complex identities to mere caricatures. This erasure and misrepresentation have not only impacted how others view Black people but have also influenced how we see ourselves.



Sixth Form Open Evening Invite

ASHTON PARK SCHOOL AND ASHTON SIXTH FORM OPEN EVENING
Wednesday 23 October, 17:45 to 20:00

Head's speech at 18:00

Come along to our open evening to find out about our courses, take a tour of our facilities and to hear from the Heads of Ashton Park School and Ashton Sixth Form.

We are excited to be offering additional A Level courses from Sept 2025 in Spanish; Art - Fashion Textiles and Performing Arts alongside our other popular courses. Students can speak to specialist subject teachers on the evening to find out more or check out our course guide: ashtonsixth.co.uk/Course-Guide/

There is no need to book, come along at a time that suits you.

We look forward to seeing you soon.



The poster features a dark grey background with an orange header and footer. The header contains the text 'Ashton Park School and Sixth Form Open Events 2024' in white. The main content area is split into two columns. The left column has a white rounded rectangle containing the Ashton Sixth logo (a stylized orange and grey diamond shape) and the text 'ASHTONSIXTH THE GATEWAY TO YOUR FUTURE'. The right column contains two event listings: 'Sixth Form Open Evening' on Wednesday 23rd October 5.45pm-8pm, and 'Sixth Form Open Mornings - Pre Book' on Friday 8th, Wednesday 13th, and Friday 22nd November, all from 9.15am-10.15am. It also includes the contact email 'tanyathomas@ashtonpark.net' and a note that refreshments will be available. The footer contains social media icons for Facebook, X, and Instagram, with the handles 'Ashton Sixth', '@AshtonSixth', and 'ashtonsixth' respectively.

Square Foods recipes

Pear and Berry Crumble Bars

FILLING

- 1 large ripe pear, peeled, cored and roughly chopped into 1cm chunks
- 175g fresh blackberries (or other mixed berries)
- 1 tbsp runny honey
- ½ lemon, zested, plus 1 tbsp of juice
- 1 tsp vanilla extract

BASE

- 100g unsalted butter, chilled and cubed, plus extra for the tin
- 100g plain wholemeal flour
- 50g soft light brown sugar
- 30g ground almonds
- ¼ tsp ground cinnamon
- ¼ tsp ground ginger

CRUMBLE

50g unsalted butter, chilled and cubed
40g plain wholemeal flour
30g soft light brown sugar
60g walnuts, roughly chopped
20g oats
½ tsp ground cinnamon
½ tsp ground ginger

Method

Butter and line a 20cm square cake tin.

Put the pear, blackberries, honey, lemon juice and zest, vanilla extract and 30ml of water in a medium pan. Bring to a boil, then reduce the heat to medium and simmer for 10-12 minutes, mashing with a fork every so often, until the pears are soft but still have some shape and most of the liquid has evaporated. Remove from the heat and set aside to cool.

For the base, put the 100g of butter, plus the flour, sugar, almonds and spices in a food processor. Pulse until there are no patches of dry ingredients and the mixture has just started to come together. Press the mixture into the base of the tin until you get an even layer. Prick all over with a fork then transfer to the fridge for 15 minutes.

Meanwhile, make the crumble by putting the butter and flour in the food processor and pulsing briefly until you have a mixture that resembles very rough breadcrumbs. Add the remaining crumble ingredients and pulse until everything is combined but still lumpy – you want there to be some bigger chunks. Chill until needed.

Heat the oven to 180C/fan 160C/gas 4. Once you have finished chilling the base, bake for 20 minutes then leave to cool for 5 minutes. Spoon the jam over the base, carefully spreading with the back of the spoon, and scatter over the crumble. Return to the oven and bake for a further 30 minutes until cooked through. Leave to cool completely in the tin until firm, then cut into 12 bars and serve.

Dan Ford | Kitchen Manager and Community Cookery Teacher

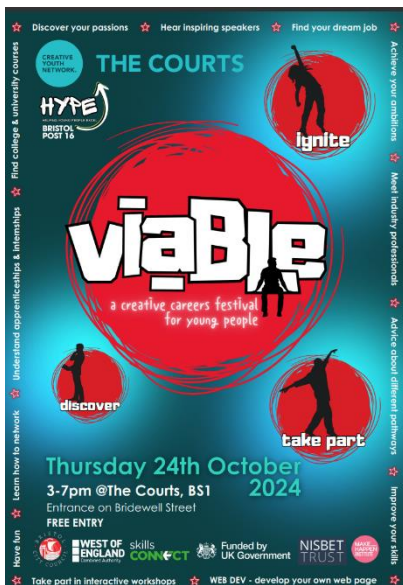
dan@squarefoodfoundation.co.uk



Careers festival

VIABLE is a new FREE creative careers festival offering interactive workshops, inspirational speakers, performances, opportunities, advice and guidance for young people aged 14-25 across Bristol and the surrounding areas - the creatives of the future. Come along to find out more about jobs in the creative sector, courses available in the region and routes into the creative industries.

DETAILS:



Thursday 24th October 2024

3-7pm

The Courts, Bridewell Street, Bristol, BS1 2QD

This is a FREE event - please follow the link to sign up

<https://www.creativeyouthnetwork.org.uk/viable-creative-careers-festival-2024>

This Week:

Each week, our dedicated Learning Support Mentors will shine a spotlight on their classes achievements and provide a concise synopsis of their week's events.

Key Stage 2 Class For D.T and Geography, we have been learning about the different countries in the U.K and this week after we found Northern Ireland on the map so we made Irish Soda Bread. This was a big hit with the staff who ate the bread with some soup during our staff meeting which was held at our school allotment this week. We have also been working hard with reading this week and enjoying some place value games including Bingo!

Year 7 Class This week in Year 7, we cooked a tomato tart in our cooking lesson, presented our PowerPoint about the Greek gods in Ancient Origins, and learned about Mary Seacole in English.

Year 8 Class We have had a great week! The learners all enjoyed bikeability; learning safety skills whilst cycling on roads. In Science, we are learning about the planets including how we have discovered more about planets through the ages. In English, we are enjoying practising our play ' *A Mid Summer's Night Dream*' written by Shakespeare.

We have also enjoyed our intervention and challenge sessions. In intervention, we have been looking for frogs and making words from the letters stuck on their underneath. In challenge, we are writing steps on how to make a decoration and next week our friends will be making the decorations following these instructions.

We are all looking forward to our trip to Za Za Bazar for practical maths next Friday. This has involved reading bus time tables, budgeting and time.

Year 9 Class This week the class enjoyed cooking (and eating!) the tomato tarts they made in cookery. They have kept up their high work ethic in all subjects, especially project portfolio which the class are really engaged with. Their woodwork projects are progressing really well and they will be coming home with one legged stools next week!



Year 10 Class have been looking at the formation of sand dunes this week. They have successfully worked on memory techniques to remember the succession of sand dunes.

Year 11 Class As we draw to the end of the first half of this term, Year 11 learners have been focused and resilient this week. In English, they have been looking at the English Language Paper 2 exam and have been going through what to expect in the summer exams. In Maths, they have been dealing with ratios and turning these into fractions, whilst in Biology they have started to look at Mitosis and the different parts of this process. Finally, in PSHE, Year 11 did a great job at looking at the topic of consequences and what can happen to someone in certain circumstances.

Miss Parsons reporting

Wednesday Workshop



As you are aware, our theme is Sustainability, with this term being about Autumn. We have looked at reasons why people may choose to grow their own fruit and vegetables, visited our allotment, looked at insects that can flourish in such surroundings. We visited Ashton Court and identified the different types of trees. More recently, the learners have

explored lots of 3D crafting processes building their Sammy the Duck recycling mascot, where we visited the scrap store in order to get supplies. We presented our Harvest Festival assembly to the school and took our food donations to a local care home called Bishopsmead Lodge. We had a workshop from Bristol Recycling and to finish the term off, we are going to Hartcliffe Farm to have a tour around and learn how to make a Compost.



After each outing, we spent time back in the classroom experimenting with creative processes including botanical printmaking, crafting bugs, sketching and tracing leaves.

Next term, have received the plan and the dates of our trips out.

Miss Parsons



Dates for the diary next term:

23+24/10/2024 New Mango working 1:1 Year 11s re. careers
28/10 – 1/11/2024 Half term

4/11/2024 Inset Day

5-15/11/2024 Work Experience Fortnight for Year 11s – choice of a week during this time to do work experience

8-29/11/2024 Into Film Festival for Schools

11/11/2024 Anti-bullying Week – Anti-bullying Alliance Theme: Respect

12/11/2024 Odd Socks Day – wear odd socks to show support for the Anti-bullying Week

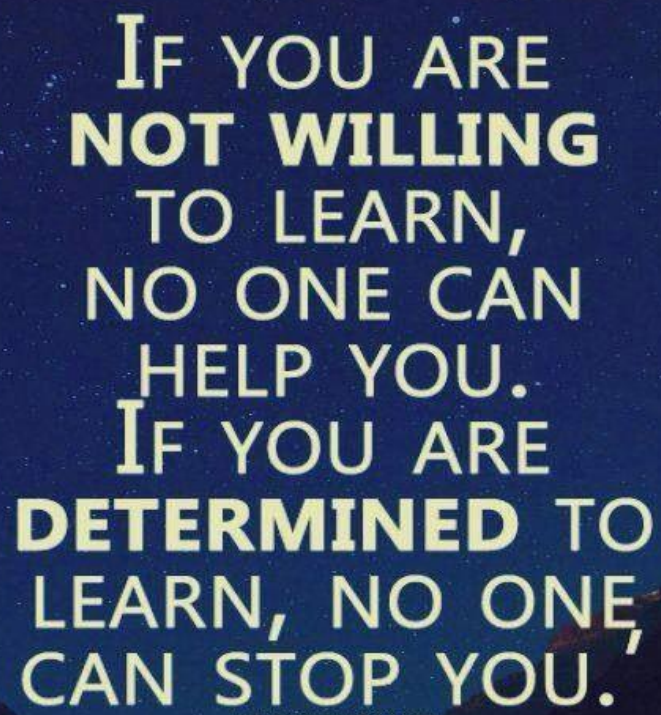
18/11/2024 Mocks for Year 11 begin

28/11/2024 Parent/Carers Evening for Years 10 and Year 11 Teams online appointments

3/12/2024 Parent/Carers Evening for Key Stage 2 and Years 7, 8, 9 Teams online appointments

16/12/2024 Christmas Lunch for all

17/12/2024 End of term



IF YOU ARE
NOT WILLING
TO LEARN,
NO ONE CAN
HELP YOU.
IF YOU ARE
DETERMINED TO
LEARN, NO ONE
CAN STOP YOU.

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