



# HLA News



Friday 13<sup>th</sup> September 2024

Dear Families,

We have now completed our first full week at school and it is lovely to see how well all of the students have settled in.

Unfortunately there has been a further delay to the kitchen build, we are so nearly there but just need a little more time. Hopefully meals will begin to be produced onsite as from Wednesday next week. Monday and Tuesday we will be using the Highfield Ely Menu and then expanding to our full menu on Wednesday when meals are served here. I have posted snips of the menus on the last page for ease. Our new catering provider, Edwards and Blake have been working in collaboration with Highfield Ely to ensure our meals are served. We have had some great feedback so far about the quality of food from our new providers so this is good to hear.

We are still moving forward with our planning for the 50 place extension. We have gone through the room specifications with a fine tooth comb and confirmed these. Some members of the contractor team were onsite this week to again look at the logistics of drop off and pick up throughout the build. It was very helpful for them to see our current system and how we can plan to manage this safely during the building works. The planning application is also currently live and we will have an update as to its progress at the end of September.

Due to our new kitchen provider if your child has any medical or dietary requirements it is parents responsibility to inform the catering provider. It is very important that if your child has any dietary needs this is completed as soon as possible. There is a link on our website to register this information with them or you can do this by clicking the link: <https://orders.lunchhound.co.uk/medicaldiets/request>

We also have a new school management system, Arbor. **All parents** need to register with this so that contacts and students information is readily available and up to date. This will also be used to communicate about absence and be the portal for payment for school meals. This replaces Parent Pay. If you need any usernames and logins sent through please do let us know.

We will be holding a flu vaccination clinic for students on Thursday 19<sup>th</sup> September. Please ensure all completed consent forms are sent in. Your child will not be able to have a vaccination without it.

In order to support students learning and provide lots of practical and multi-sensory resources we ask for a contribution of £10 per term for each student. These funds help to support cooking, sensory activities and accessing the community. We understand that financially some are going through difficult times but without these donations we are unable to provide these excellent facilities for our learners. This is paid for through Arbor.

This week it has been lovely to see the progress of pupils within our complex green and early year's classes. All students are engaging very well and have settled into their learning without any fuss. Students in S1 have been developing their independence and team work skills this week. They have been a fantastic support in helping us distribute meals to classes. I want to extend a big thank you to those students who have been a great help.

Have a lovely weekend.

With all best wishes,

Yvonne Skillern

Headteacher



## Important Information

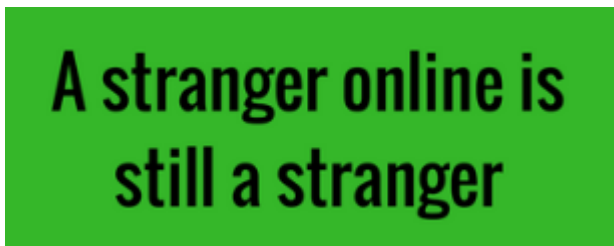


- Please ensure that you connect to both Arbor and Evidence for Learning so that you are kept up to date with all school activities. Everyone has been sent a password so please make sure you connect. If you need an invite please do let us know.
- We are holding a transition coffee morning for parents of students currently in year 9, 10 and 11. This will be held on Wednesday 17<sup>th</sup> September between 9.30 and 10.30 in our school hall. Here we can share information about student's next steps and what options are available.
- Class funds donations (a recommended value of £10) are paid for termly through Arbor
- Next week (20<sup>th</sup> September) our school photographer will be in school. Photographs will be of a natural style and not posed as some of our students find sitting and posing difficult.
- Please remember we are a **NUT FREE** school due to severe allergies. This includes sun creams and other products.

## School Attendance

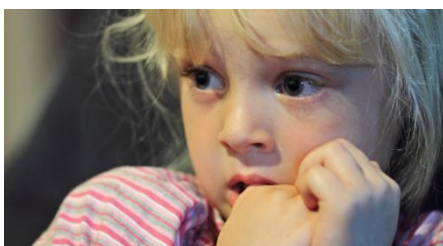
This week's whole school attendance was 95.8%. Let's try and improve on this figure next week. Please remember any school term time holidays will not be authorised. **According to new direction from the trust families who take unauthorised holidays during term time will be face a penalty notice.**

### Online Safety Tip of the Week:



Just because someone is online doesn't mean the relationship will be different. A stranger in the community is the same as a stranger online. If you do not know them do not make contact.

### Emotion of the Week - Worried



Starting school particularly at a new place with new people can pose a worry. Talk to your child about worries and how we can manage these feelings. Try not to let the worry get too big.











### Mental Health Tip of the Week:



Remember you are what you eat!

Make sure you have a healthy diet this can help with your overall wellbeing.

## Monday & Tuesday (16<sup>th</sup> & 17<sup>th</sup> September) Highfield Ely Menu

Week 2	Monday	Tuesday
<b>Main Meal</b> Halal equivalent where required	 Macaroni cheese	 Wholemeal cheese & tomato pizza with garlic bread
<b>Vegetarian Main Meal</b>	 Quorn burger in a bun served with skin on home-baked wedges	 Vegetarian chilli wedge bake
<b>Baguettes or Jacket Potato</b>	 Jacket potato with cheese or baked beans	 Filled ham baguette
<b>Vegetable Selection</b>	 Selection of daily vegetables & mixed fresh salad	 Selection of daily vegetables & mixed fresh salad
<b>Dessert</b>	 Ginger & mandarin traybake	 Strawberry jelly

## Wednesday onwards Highfield Littleport Menu

WEEK TWO	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main Meal Option 1 (& Halal Equivalent where Required)	Macaroni Cheese	Summer Hot Dog Baguette served with Freshly Made Coleslaw Salad	Roast Chicken served with Skin on Roast Potatoes & Gravy	Beef Bolognese & Penne Pasta	Friday Fish Fingers served with Chips & Tomato Ketchup
Vegetarian Main Meal Option 1	Quorn Burger in a Bun Served with Skin On Home baked Wedges	Summer Veggie Sausage Hot Dog Baguette (Ve) Served with Freshly Made Coleslaw Salad	Vegemince Cottage Pie (Ve)	Wholemeal Cheese & Tomato Pizza served with Garlic Bread	Cheese & Onion Puff Pastry Roll Served with Chips & Tomato Ketchup
Filled Baguettes	Tuna Mayonnaise	Jam	Ham	Cheese	Egg Mayonnaise
Jacket Potato	Cheese or Tuna Mayonnaise or Baked Beans (Pots Provided Daily for Choice)				
Vegetable Selection	Selection of Daily Vegetables & Mixed Fresh Salad	Selection of Daily Vegetables & Mixed Fresh Salad	Selection of Daily Vegetables & Mixed Fresh Salad	Selection of Daily Vegetables & Mixed Fresh Salad	Selection of Daily Vegetables & Mixed Fresh Salad
Dessert	Ginger & Mandarin Traybake	Strawberry Jelly (Ve)	Freshly Baked Chocolate Cookie (Ve)	Flapjack Finger With a fresh slice of Watermelon (Ve)	Homemade Shortbread Biscuits (Ve)