



OAKFIELD ACADEMY
BELIEVE AND ACHIEVE

Edition No 30, 20/21

July 2021

Year 7 visit Airhop !



Oakfield Academy, Oakfield Road, Frome BA11 4JF

Tel: 01373 462539

E-mail: oakfieldacademy@educ.somerset.gov.uk

Web: www.oakfieldacademy.co.uk

Attendance E-mail: oakfieldattendance@educ.somerset.gov.uk

If you would like further information on any of the items in the newsletter, please contact the school office.

Follow us on Facebook and Twitter via our website.



Year 8 visit Charterhouse





What's on Kooth in July?



Kooth Live Forum: Online Gaming

DATE: July 2nd **TIME:** 7.30pm to 9pm

INFO: Online gaming can be great fun! It can be a brilliant way to hang out with friends, or even make new ones. However, there's some tips and tricks to ensure we stay safe. Join this live forum to learn more about them, and to also chat about your favourite games!

Kooth Live Forum: Summer Plans to Keep Connected

DATE: July 5th **TIME:** 7.30pm - 9pm

INFO: As the summer holidays approach it's common to have worries around missing out, feeling lonely, and managing friendships. Come along to this live forum where we will explore connecting with others, ourselves and nature this summer.

Kooth Discussion Forum: Plastic Free Plans

DATE: July 7th **TIME:** N/A

INFO: It's Plastic Free Month, so we thought we'd talk all about it. Whether this is your first year trying to cut down on plastic, or you've been doing it for a while - stop by and let us know any plans you might have!

Kooth Live Forum: Breaking Gender Stereotypes

DATE: July 14th **TIME:** 7.30pm - 9pm

INFO: Breaking gender stereotypes is something everyone should be allowed to do on their own terms. Join this live forum where we'll be celebrating gender identities of all kinds and thinking about ways that we can express who we are, challenging stereotypes, and discussing why this is so important!

Kooth Live Forum: Self Care: Tricks & Tips

DATE: July 19th **TIME:** 7.30pm - 9pm

INFO: What exactly is self compassion? Join this live forum where we will explore exactly what it is, and how you might practice it.

Kooth Discussion Board: Black Leaders Awareness Day

DATE: July 19th **TIME:** N/A

INFO: BLAD is a day for us to experience the wisdom of past, current, and next-generation black leaders. So join us to share who inspires you!

Kooth Discussion Board: Mindfulness Matters

DATE: July 28th **TIME:** N/A

INFO: This week on Kooth we're talking all about mindfulness! Why not stop by and talk about how you've found mindfulness, or any tips you might have?

Kooth Podcast: Celebrating Friendships

DATE: July 30th **TIME:** N/A

INFO: Join the Kooth team as they chat about some of the reasons they're celebrating their own friends, as well as some tips they've picked up about making new friendships! Find us on Apple podcasts, Spotify and Google podcasts.



Find all of this and much more on [Kooth.com](https://www.kooth.com)



You can still access support over the summer holidays

Join our community at [kooth.com](https://www.kooth.com)



CONGRATULATIONS ANNA COLLISHAW 5C

Violin

Anna took her Grade 1 ABRSM Violin Exam on 18 June and we are thrilled to report that she gained a Distinction .

Shakespeare Live

Anna has been rehearsing for the past 4 months in readiness for this week's production of Shakespeare's *The Winter's Tale*. She is playing the part of *Mamillius* the son of Leontes and Hermione. Anna also gets to play the part of a bear and a shepherdess! This production is being put on by Shakespeare Live at Cleeve House (<https://shakespearelive.com>).

Tickets still available!

Well done Anna!



Is this clear enough ?



**NO PICKING UP
NO DROPPING OFF
NO PARKING
NO EXCUSES !**

HEAD LICE

Please be aware that we have had a number of cases of head lice reported. Please check your child's hair regularly and treat if necessary. Thank you for your support.

KITCHEN



MORE THAN SCHOOL DINNERS

Our menus are all cooked fresh onsite daily, using the very best produce, British free-range eggs, red tractor approved British meats & sustainable fish. Our goals is to create food memories that last a lifetime.

GOOD FOOD
Real Chefs
Great Vibes

CHEFCHOPS

WEEK ONE

Week Commencing: 6.9.21 - 27.9.21 - 18.10.21 - 15.11.21 - 6.12.21.

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

THE MAIN EVENT

LAMB HOT POT
Slow cooked lamb & vegetables in an onion gravy topped with crispy potatoes.

BOLOGNESE
Wholemeal penne, British braised mince beef in a fresh basil, tomato & oregano ragu.

ROAST PORK
Crispy roast British pork, sage & onion stuffing, crispy baked roasties with apple gravy.

CHICKEN TIKKA
Sweet curry sauce, braised rice, mini naan bread.

CRISPY COD LOIN
Oven baked (msc) cod fillet, skin on baked fries with tartar sauce.

MEAT FREE

CHEFS QUICHE
Homemade roasted vegetable & cheese quiche, potato salad.

MAC 'N' CHEESE
Seriously cheesy macaroni cheese bake.

ROAST CAULI STEAK
Smashed pea hummus with crispy baked potatoes.

VEGETABLE SAMOSA
Curried mayo dip, with a warm Asian slaw.

NOT FISH FINGERS
Crushed garden peas, oven baked fries, tartar sauce.

ON THE SIDE

Garden peas, roasted carrots.

Mediterranean veg, chefs wild salad.

Hispi cabbage, baked parsnips, carrots.

Pak choi, warm Asian veg.

Garden peas, (Low Salt) baked beans.

SALAD BAR



Chefs selection of seasonal salads
Low fat dressing & dips.
Homemade bread



OVEN BAKED POTATOES

Jacket potato, baked beans, tuna & sweetcorn, cheese.

Jacket potato, baked beans, tuna & sweetcorn, cheese.

Jacket potato, baked beans, tuna & sweetcorn, cheese.

Jacket potato, baked beans, tuna & sweetcorn, cheese.

Jacket potato, baked beans, tuna & sweetcorn, cheese.

SCHOOL PUDDINGS

Cranberry flapjack.

Carrot cake.

Rice pudding bar.

Old School chocolate Sponge & custard.

Chocolate & beetroot brownie.



Selection of fresh fruit pots
& natural yoghurt pots



KITCHEN



MORE THAN SCHOOL DINNERS

Our menus are all cooked fresh onsite daily, using the very best produce, British free-range eggs, red tractor approved British meats & sustainable fish. Our goals is to create food memories that last a lifetime.

GOOD FOOD
Real Chefs
Great Vibes

CHEFCHOPS

WEEK TWO

Week Commencing: 13.9.21 - 4.10.21 - 1.11.21 - 22.11.21 - 13.12.21

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

THE MAIN EVENT

CHICKEN & BACON
Pasta bake with a really cheesy topping & garlic wedge.

PEPPERONI PIZZA
Pepperoni, mozzarella & roasted tomato sauce.

ROAST MEATLOAF
Chefs meatloaf, crispy baked roasties, rich chicken gravy.

NOT-HOT CHILLI BEEF
Fragrant rice, sour cream and nachos.

FISHCAKE
Oven baked (msc) haddock fishcake, skin on baked fries, tartar sauce.

MEAT FREE

VEGGIE LASAGNE
Roasted vegetables with pasta, cheese and garlic bread.

HAND-STRETCHED PIZZA
Mozzarella & roasted tomato sauce with fresh basil.

FILLO PARCEL
Spinach & ricotta, crispy baked roasties, rich onion gravy.

FIVE BEAN CHILLI
Fragrant rice, sour cream and nachos.

NOT FISH FINGERS
Crushed garden peas oven baked fries with tartar sauce.

ON THE SIDE

Green beans, chefs house salad.

Crunchy red pepper, school slaw.

Braised white cabbage, roasted carrots, baked swede.

sweet corn & red pepper, sweet potato wedges.

Garden peas, (Low Salt) baked beans.

SALAD BAR



Chefs selection of seasonal salads
Low fat dressing & dips.
Homemade bread



OVEN BAKED POTATOES

Jacket potato baked beans, tuna & sweetcorn, cheese.

Jacket potato baked beans, tuna & sweetcorn, cheese.

Jacket potato baked beans, tuna & sweetcorn, cheese.

Jacket potato baked beans, tuna & sweetcorn, cheese.

Jacket potato baked beans, tuna & sweetcorn, cheese.

SCHOOL PUDDINGS

Nut free bakewell tart & custard.

Warm chocolate brownie chantilly cream (GF).

Pear & apricot crumble.

Manchester tart & custard.

Orange & ginger biscuits



Selection of fresh fruit pots
& Natural yoghurt pots



KITCHEN



MORE THAN SCHOOL DINNERS

Our menus are all cooked fresh onsite daily, using the very best produce, British free-range eggs, red tractor approved British meats & sustainable fish. Our goals is to create food memories that last a lifetime.

GOOD FOOD
Real Chefs
Great Vibes

CLEVELAND

WEEK THREE

Week Commencing 20.9.21 - 11.10.21 - 8.11.21 - 29.11.21

MONDAY

CHICKEN & LEEKS
In a crème fraîche sauce, herby parmentier potatoes, crispy onions.

TUESDAY

LOADED HOT DOGS
Topped with pulled beef, nacho cheese sauce & crushed tortilla chips.

WEDNESDAY

ROAST TURKEY
Tender roast turkey homemade yorkies, crispy baked roasties, rich gravy.

THURSDAY

CRISPY CHICKEN BURGER
Breaded chicken burger, brioche bun, slaw & wedges.

FRIDAY

Crispy Cod Loin
Oven baked (msc) cod fillet, skin on baked fries & tartar sauce.

THE MAIN EVENT

MEAT FREE

VEGETABLE COTTAGE PIE
Vegetables in a rich onion gravy topped with buttery mash.

VEGGIE DOGS
Topped with pulled jackfruit and crushed tortilla chips.

ROAST QUORN FILLETS
Homemade yorkies, crispy baked roasties, rich veg gravy.

BEAN BURGER
Oven baked bean burger, slaw, wedges.

VEGETABLE PASTA
Seasonal veg in a rich tomato sauce, garlic bread.

ON THE SIDE

Baton carrots, sweetcorn & peas.

Steamed broccoli, school slaw.

Garden peas, steamed carrots, baked parsnips.

Corn on the cob, carrot salad.

Garden peas, (Low Salt) baked beans.

SALAD BAR

Chefs selection of seasonal salads
Low fat dressing & dips.
Homemade bread

OVEN BAKED POTATOES

Jacket potato baked beans, tuna & sweetcorn cheese.

Jacket potato baked beans, tuna & sweetcorn, cheese.

Jacket potato baked beans, tuna & sweetcorn, cheese.

Jacket potato baked beans, tuna & sweetcorn, cheese.

Jacket potato baked beans, tuna & sweetcorn, cheese.

HOT & COLD PUDDING

Fresh fruit salad.

Chocolate chip cookie.

Banoffee pie.

Old school chocolate sponge & custard.

Eton mess.

Selection of fresh fruit pots
& Natural yoghurt pots

VACANCY

An exciting opportunity has arisen for the Frome Learning Partnership to appoint an

Alternative Provision Manager.

If you are committed to the further development of collaborative working practices which improve outcomes for children and young people in Frome, please take a look at the VACANCIES page on our website for more information;

<https://www.eteach.com/job/alternative-provision-manager-1164753>

The closing date for applications is
21st July 2021.

Update from the Department of Education

Step 4 update - what parents and carers need to know about early years provider, schools and colleges.

As the country moves to Step 4 of the Roadmap, the government will continue to manage the risk of serious illness from the spread of the virus. This marks a new phase in the government's response to the pandemic, moving away from stringent restrictions on everyone's day-to-day lives, towards advising people on how to protect themselves and others, alongside targeted interventions to reduce risk.

As COVID-19 becomes a virus that we learn to live with, there is now an imperative to reduce the disruption to children and young people's education - particularly given that the direct clinical risks to children are extremely low, and every adult has been offered a first vaccine and the opportunity for two doses by mid-September

The key messages from this guidance can be found at;

<https://www.gov.uk/government/publications/what-parents-and-carers-need-to-know-about-early-years-providers-schools-and-colleges-during-the-coronavirus-covid-19-outbreak/step-4-update-what-parents-and-carers-need-to-know-about-early-years-providers-schools-and-colleges>



[Step 4 update - what parents and carers need to know about early years providers, schools and colleges](https://www.gov.uk/government/publications/what-parents-and-carers-need-to-know-about-early-years-providers-schools-and-colleges)

www.gov.uk