



15th December
2023

Park Community Academy

Successful Learners, Resilient Individuals, Responsible Citizens



Twitter: @PCABlackpool @PCAPrimary @PCASecondary @PCAOracle,

Autumn

Website: www.park.blackpool.sch.uk

Newsletter 13

Upcoming Events

18.12.23 - Winter Wonderland

18.12.23 - Sixth Form Christmas Dinner

19.12.23 - Primary Christmas Dinner

20.12.23 - Secondary Christmas Dinner

21.12.23 - Carol Service

21.12.23 at 2pm - School Closes for Christmas

08.01.2024 - School opens for Spring term

SIGN OF THE WEEK



This week's sign is 'Christmas'. We are feeling very festive at PCA after watching the KS1 Nativity and KS2 Christmas play. Well done everyone.

Everyday Matters

Keep school attendance a top priority!

Each week is 8% of the term's learning. It's not just important to consolidate learnings from the week or term, but also for social connection and creating a culture of belonging in school. Please ensure that your child attends every day next week.



Santa Dash

Our Sixth Form students completed their Santa Dash this week and ran a combined distance of over 100k!! They raised over £170.00, for Brian's House, Thank you for your support

After School and Youth Clubs

After school and Youth clubs have finished this week, they will restart on the Monday 8th January.

Congratulations
to classes 2W + 4W
for 100% attendance
this week.
Whole school
attendance is
89.6%

Well done to all of our pupils for a fantastic performance in the Christmas productions this week. ★

Star of the Week

1C - Jack for identifying the flower in the Attention Autism session, verbally naming the flower.

1P - Skye for increasing her use of spoken language when communicating with others.

1S - All of 1S for being superstars on stage for our Nativity, and making everyone very proud.

1B - Ashley for independently engaging with a number of different activities this week, showing real interest and enthusiasm.

1H - Parker for showing great resilience.

2H - Tyler-John for super rehearsals for the Nativity.

2M - Everyone for a fantastic performance in the Christmas play!

2B - The whole class for taking part in a fantastic Christmas production.

2R - Everyone for their amazing performance in the Christmas Show.

2G - The whole of 2G for their wonderful performance in the show.

2W - Everyone in 2W for a great performance in the Christmas play

2A - All of 2A for their amazing performances in the Nativity.



Achiever of the Week

3T - Emily for being super helpful in class and listening to instructions

3J - Broydon for his amazing drawings and finishing his own comic book!

3K - Logan for his fantastic writing skills and beautiful handwriting.

3S - Jamie for contributing fantastic answers during our class discussions!

3H - Logan for being a fantastic role model to others in class.

3R - Darren for using his initiative during a busy week and offering his assistance with setting up the hall.

3C - Rory for developing more independence in school and always following the PCA way!

3A - Laiba for communicating with her friends.

4H - All of 4H for making Mrs Docherty's last term at PCA one to remember.

4W - All of 4W for having a great first term in KS4, showing maturity and following the PCA Way.

4S - Monty for being a supportive friend to others this week.

4J - Jake for demonstrating resilience and a mature attitude.

4M - Faith for her creative performance skills in Drama this week and her creativity in her college course at B&FC.

5J - Nathan for completing his therapy dog training.

5B - Bethany for becoming more confident in training Molly our Therapy dog.

5I - Jermaine for being brave and handling the small animals at Myerscough.

5M - Nathan for showing great leadership skills in Sports at B&FC.

Classroom News


KS1



KS1 enjoyed acting and singing along to their Nativity this week. We are so proud of their fantastic performance.



KS2



2M have been learning about different poems in English. They particularly enjoyed looking at the poem "Snowmen", listening and singing along to the rhyme. They then made their own snowmen, to dance along to the poem!



Classroom News

KS3

3J have been getting in the Christmas spirit by learning about the Christian tradition of Christingle and then making their own.



KS4 have been enjoying making 'Science' hot chocolates this week to finish their Health and Safety unit. They demonstrated how well they can use different equipment and how to be safe in the lab. They enjoyed the added whipped cream and marshmallows too! Great work 4W!



KS5

Students at the Oracle took part in a Christmas themed quiz this week. Students answered a range of questions on subjects such as Christmas history, current affairs and music. A tie between two teams required a tie breaker, with the winning team creating a snowman using a toilet a carrot and a staff member!



STARS CAMP



**MONDAY TO FRIDAY
11AM - 3PM**

This holiday camp is for disabled young people aged 7 to 18.

To find out if you are eligible please get in touch.

The camp offers a variety of activities from sports, arts and crafts, games, and more.

LCC Break Time hours can be used here. Concessions available.

Education & Community Centre
Bloomfield Road, FY1 6JJ

For more information:

- Email info@bfct.co.uk
- Call 01253 348691
- Visit www.bfct.co.uk



Blackpool Council



Options 4 CYP Services
Openings over the Festive Period 2023

You can call freephone to all Options 4 CYP services
0800 121 7762

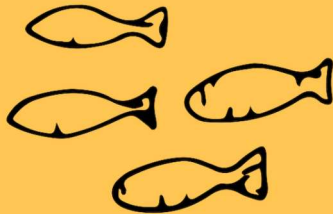
| | OPTION 4 | OPTION 3 | OPTION 1 | OPTION 2 |
|---------------------------|----------------|---|----------------|--|
| Christmas Eve | Service Closed | Service Closed | Service Closed | 10.00am-10.00pm on call 10pm- overnight |
| Christmas Day | Service Closed | Service Closed | Service Closed | 10.00am-10.00pm on call 10pm- overnight |
| Boxing Day | Service Closed | Service Closed | Service Closed | 10.00am-10.00pm on call 10pm- overnight |
| 27th December 2023 | Open 9-5 | Open 9-5 drop in available 10-3pm | Open 9-5 | 5.00pm 10.00pm on call 10pm- overnight |
| 28th December 2023 | Open 9-5 | Open 9-5 drop in available 10-3pm | Open 9-5 | 5.00pm 10.00pm on call 10pm- overnight |
| 29th December 2023 | Open 9-5 | Open 9-5 drop in available 10-3pm | Open 9-5 | 5.00pm 10.00pm on call 10pm- overnight |
| 30th December 2022 | Service Closed | Service Closed | Service Closed | 10.00am-10.00pm on call 10pm- overnight |
| New Years Eve | Service Closed | Service Closed | Service Closed | 10.00am-10.00pm on call 10pm- overnight |
| New Years Day | Service Closed | Service Closed | Service Closed | 10.00am-10.00pm on call 10pm- overnight |
| 2nd January 2023 | Open 9-5 | Open 9-5 | Open 9-5 | 5.00pm 10.00pm on call 10pm- overnight |

You can call freephone to all Options 4 CYP services
0800 121 7762

Homebaked chips and fillets of fish with breadcrumbs

Make your own healthier version of fish and chips at home!

Prep: 10 mins Cook: 40 mins Serves 4



Ingredients

- 4 potatoes, scrubbed, each cut into 8 wedges
 - 1 tablespoon vegetable oil
 - 75g dried white or wholemeal breadcrumbs
 - 1 egg, beaten with 2 tbsp cold water
 - 4 fillets skinless white fish, like haddock, cod or pollock
 - Swappable or optional
 - 300g mushy peas
 - 1 pinch ground black pepper (optional)
- Swap tip



You can use any frozen, fresh or canned peas if you don't have mushy ones.

Method

Preheat the oven to 200C (fan 180C, gas mark 6). Lightly grease a baking sheet with a little vegetable oil.

Put the potato wedges into a roasting tin. Add the remaining vegetable oil and toss to coat. Season with black pepper. Transfer to the oven to bake for 35 to 40 minutes, turning them over after 20 minutes.

Information:

Not peeling the potatoes means you get more fibre in your diet - and they're quicker to prepare.

Meanwhile, sprinkle the breadcrumbs onto a large plate. Season with a little pepper. Dip each fish fillet in the beaten egg, then coat in the breadcrumbs. Place on the baking sheet, then transfer to the oven when you turn the potatoes, so that it cooks for 15 to 20 minutes. To check that the fish is cooked, it should flake easily when tested with a fork.

Heat the mushy peas in a saucepan, then serve with the fish and chips.