

Newsletter



Opportunity
Community
Courage

Welcome to our Summer Newsletter

As another busy and successful school year draws to a close, we want to celebrate the achievements, experiences and special moments that have made this year at SWS so memorable.

Across our school, students have embraced new opportunities, represented SWS with pride, developed their talents and challenged themselves both inside and outside the classroom. From art, music, dance and sport to careers, sustainability, leadership and community action, there has been so much to be proud of.

We are especially proud of the enthusiasm, resilience, creativity and kindness our students have shown throughout the year.

Thank you to our families, staff, visitors, employers and community partners for the support they continue to give our young people.

We hope you enjoy looking back at just some of the highlights from a fantastic year.

GROWING BEYOND THE CLASSROOM

1

GROWTH & Personal Development

Our GROWTH programme has continued to play an important part in school life, helping students develop the knowledge, confidence and skills they need for life in and beyond school.

Across the year, students have engaged with GROWTH lessons, assemblies, workshops and visiting speakers on themes including healthy relationships, wellbeing, online and personal safety, resilience, respect, careers and preparing for the future.

We have welcomed external organisations including Higher Horizons, alongside important fire-safety sessions and other workshops designed to help students make informed choices and stay safe. Students have asked thoughtful questions and approached challenging topics with increasing maturity.

Debate Mate Challenge



Students proudly represented SWS in the Debate Mate Challenge, developing confidence, public speaking and critical-thinking skills.

Through teamwork and lively debate, they learned to articulate ideas, challenge different perspectives and speak with confidence.

We are incredibly proud of the enthusiasm, resilience and maturity they demonstrated throughout the programme.

Food Ambassadors Named Young Achievers

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We were absolutely delighted to learn that our SWS Food Ambassadors have been awarded the Crewe Town Council Young Achievers Award. This prestigious recognition celebrates the outstanding contribution our students make to school life and to the wider community. The Mayor of Crewe acknowledged the remarkable dedication, teamwork and commitment shown by our Food Ambassadors in transforming our school environment and supporting others beyond our gates.

Over the past year, our students have achieved something truly special. They have built a thriving rooftop allotment, planted a community orchard, and created a nature pond and wildflower area. What makes these projects so powerful is that the students have been involved at every single stage.

They have helped to plan the spaces, design the layouts and build the planting beds. They have moved soil, dug the pond, planted trees and sown seeds. Week in, week out, they continue to care for and maintain these areas with pride and responsibility. That sense of ownership is what makes the work so meaningful. It is their space, their produce and their achievement.

The impact of the Food Ambassadors reaches far beyond the classroom. They have organised bake sales to raise funds and regularly cook for the local Charity Chance Changing Lives meal that supports local homeless and vulnerable people. Their work demonstrates compassion, leadership and a genuine commitment to making a difference.

In recognising them with this award, the Mayor highlighted not only the practical achievements of the group but also the lasting impact they are having on the community. The SWS Food Ambassadors embody the very best of our school values, and we could not be prouder of all they have accomplished.

Congratulations to our incredible Food Ambassadors on this well-deserved honour.



A visit from the Duke of Westminster!

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We were delighted to welcome Hugh Grosvenor; Duke of Westminster, Dan Price; Police and Crime Commissioner for Cheshire, and Esther Ghey (mother of Brianna Ghey and campaigner for online safety) to our school.

They visited ahead of the launch of our new mobile phone pouch system, an initiative they have all supported.

We're grateful for their support and are starting to see so much positive impact already!



An Inclusive Space for Everyone

We are creating a designated multi-faith prayer room within school, providing a welcoming and respectful space where students can pray, reflect or enjoy a moment of quiet during the school day.

We would be grateful for suitable donations such as prayer mats, prayer cushions, holy books and appropriate religious artefacts. Donations can be handed to Reception and passed to Mrs Smissen.

Thank you for helping us create a calm and inclusive space for our school community.

LEADERSHIP, CAREERS & FUTURE PATHWAYS

4

Student Leadership in London & Parliament

Our newly appointed Student Leadership Team enjoyed an unforgettable educational visit to London. Students explored landmarks including Buckingham Palace, Horse Guards Parade, Downing Street, the London Eye, Big Ben and Westminster Abbey.

A tour of the Palace of Westminster brought democracy to life as students observed live debates in both the House of Commons and House of Lords. They also met Connor Naismith MP, who answered questions and spoke about his role.

An unexpected highlight came when The King and Queen drove past in the Royal convoy. Our students represented SWS impeccably throughout the day.



Hospitality in Action at Hickory's

Year 10 Hospitality students visited Hickory's Smokehouse in Gresty to see the day-to-day running of a busy hospitality business.

Students explored stock control, ordering procedures, customer service and the EPOS system, all linked directly to their course. They also spoke to staff about different roles and the skills needed to work successfully in hospitality.

It was a valuable opportunity to connect classroom learning with a real workplace.



Year 9 Explore Sustainability with Bentley

Year 9 students enjoyed a fantastic session exploring the sustainability of a car's life cycle, delivered by the team from Bentley.

The session gave students valuable insight into sustainable design and the future of the automotive industry, helping them connect classroom learning with real-world innovation and future careers.

A huge thank you to everyone from Bentley who made this inspiring experience possible.



Employer Encounters

Throughout the year, students have met and learned from employers and professionals from a wide range of industries.

Through talks, workshops, workplace visits and careers activities, students have explored different roles, asked questions and begun making stronger connections between their learning in school and their future possibilities.

These encounters help raise aspirations, broaden horizons and build understanding of the skills, attitudes and qualities employers value.

Encounters with Employees Day 1



Experience in the Workplace

Year 10 Work Experience – Gaining Skills for the Future



Our Year 10 students recently completed a fantastic week of work experience, with placements across a wide range of industries including electrical work, motor vehicle mechanics, librarianship, education, retail, animal care, sports coaching and many more. Students gained valuable experience of the workplace while developing their confidence, independence and employability skills. Employer feedback was extremely positive, with many praising their professionalism, enthusiasm and maturity.

A huge well done to Year 10 for making the most of this opportunity and representing SWS so brilliantly!

Year 10 Explore Future Pathways at Cheshire College

Our students enjoyed a visit to Cheshire College, where they had the opportunity to explore the campus, discover the wide range of courses available and learn more about their options after Year 11. The visit gave students a valuable insight into college life and encouraged them to start thinking about their future pathways.



CREATIVITY & ACHIEVEMENT

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Hope House Challenge!

Our Year 10 forms took on the Hope House Challenge, with each form receiving £10 to create their own small business and raise as much money as possible for Hope House.

Students showed fantastic creativity, teamwork and enterprise, coming up with their own ideas to turn their initial £10 into even more money. All proceeds raised will support the incredible work Hope House does for children and families.

A fantastic effort from Year 10 and a great example of our students making a positive difference in the community!

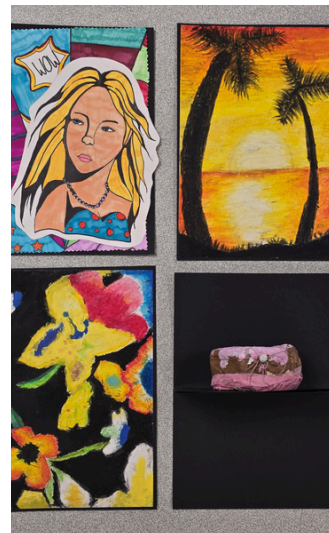


Making Their Mark in Art

This year, our Trust-wide “Make Your Mark” Art Club brought together more than 30 talented students from Years 7–10.

Sixteen outstanding artworks were selected for display at the Make Your Mark exhibition at Platform Arts Space in Crewe town centre. Entries from across the Trust were judged by two local artists.

The thought, passion and commitment behind every piece were exceptional. Special congratulations go to Year 10 student Nicola B, who was awarded third place for her wonderful work.



CREATIVITY & ACHIEVEMENT

SWS in Cheshire Life

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Students from Sir William Stanier School were thrilled to see their work published in Cheshire Life magazine after collaborating with the magazine's editor to produce a special four-page feature showcasing the exciting work taking place within the Food Department.

Working closely with the editorial team, students helped shape the content, sharing their experiences and achievements while highlighting the department's commitment to food education, sustainability and community engagement. The feature celebrated projects including our rooftop allotment, outdoor learning spaces, practical cookery lessons and the many opportunities available to students both inside and outside the classroom.

The highlight came when the finished edition of Cheshire Life went on sale, with students proudly enjoyed reading the copies to see their very own four-page spread in print. It was a memorable moment and a fantastic reward for all of their hard work and enthusiasm.

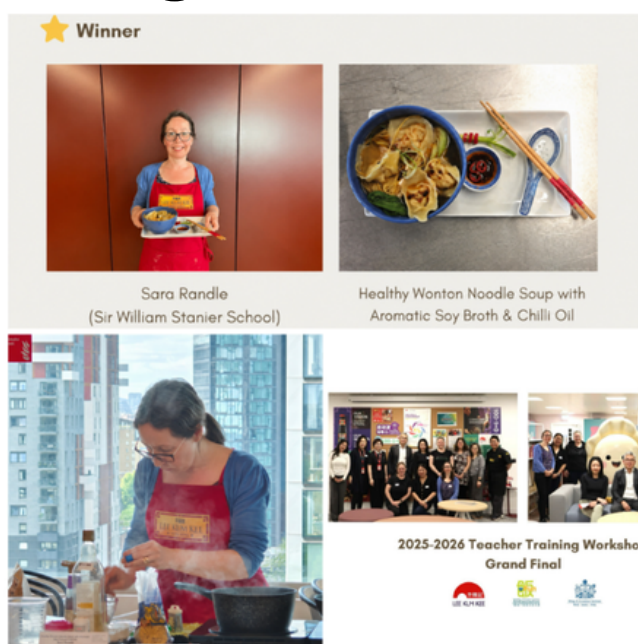
Having their work published in one of Cheshire's leading lifestyle magazines was an incredible achievement and provided students with a unique insight into the world of publishing and journalism. We are extremely proud of everyone involved and grateful to the editorial team at Cheshire Life for giving our students such a wonderful opportunity to share the inspiring work of the Sir William Stanier School Food Department with readers across the county.



CREATIVITY & ACHIEVEMENT

National Cooking Success

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We are delighted to share that Mrs Randle recently took part in the National Final of a Chinese cooking competition for teachers in London – and was selected as one of the winners!

After attending a specialist Chinese cooking training course earlier this year, Mrs Randle progressed through the competition to reach the national final. Teachers from across the country competed by preparing both a set dish and a dish of their own choice, alongside presenting their work to an expert judging panel, which included a Michelin star chef.

Mrs Randle said she was overwhelmed by the exceptionally high standard of cooking throughout the competition and was absolutely thrilled to be chosen as a winner.

This is a fantastic achievement and a wonderful recognition of Mrs Randle's enthusiasm, creativity, and willingness to embrace new opportunities. We are incredibly proud of her and would like to extend our huge congratulations on this outstanding success! 🙌

CREATIVITY & ACHIEVEMENT

World Book Day - Food Style!

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World Book Day looked a little different in the Food Department this year. Mrs Randle and Mrs Coombs became The Cornish Pasty Pirates, complete with their own pirate ship!

Their efforts were spotted and shared by Sarah Hewitt, author of The Cornish Pasty Pirates. Year 9 students also joined in by making their own Cornish pasties, combining practical Food skills with our whole-school celebration of reading.

SWS Food Department
World Book Day

The Cornish Pasty Pirates
By Sarah Hewitt



Shared by the author
of the book 📖👏



SWS Night at the Musicals!

We held our 'SWS Night at the Musicals', presenting a number of songs and dances from our cast's favourite musicals.

The audience was large, the evening warm and the show brilliant and entertaining.

Thank you to Miss Rufo, Luke, Emily and to our whole cast for an inspirational evening to remember.



Recycling Competition!

Students took part in our recycling bottle competition, with year groups competing to see who could recycle the most bottles. It was fantastic to see so many students getting involved and doing their bit for the environment.

Congratulations to Year 8, who were crowned our recycling champions! A brilliant example of teamwork and making a positive difference to our school community.



SWS
Recycling
Challenge



CREATIVITY & ACHIEVEMENT

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Young Carer Award!

We're Award-Winning!

We're proud to announce that Sir William Stanier has received the Cheshire Young Carers Silver School Award.

This recognition celebrates our commitment to supporting pupils who are young carers, ensuring they feel seen, supported, and empowered every day.

The award was presented by the Lord-Lieutenant of Cheshire, Lady Alexis Redmond, at a special ceremony held at the beautiful Courtyard Complex, Eaton Park.



A huge thank you to our staff, students, and Cheshire Young Carers for making this possible. Together, we're building a more compassionate and inclusive school community.

To Our Year 11s – We Are So Proud of You!

As Year 11 prepare to take their next steps, we want to say just how incredibly proud we are of everything they have achieved during their time at SWS.

From the challenges they have overcome to the memories, friendships and successes along the way, they have shown determination, resilience and maturity. Prom was a fantastic opportunity to celebrate together, and it was wonderful to see everyone enjoying such a special evening.

We now look forward to welcoming students back for GCSE Results Day on Thursday 20th August. Whatever those envelopes hold, we hope every student is proud of how far they have come and excited for the opportunities ahead.

Good luck, Year 11 – your SWS journey may be coming to an end, but this is just the beginning!



SUSTAINABILITY IN ACTION

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SWS Achieves LEAF Bronze

SWS has achieved the LEAF Bronze Award as part of the LEAF (Linking Environment And Farming) Education Demonstration School programme. This nationally recognised award celebrates our commitment to delivering high quality food, farming and environmental education, while promoting sustainability across the school community.

This achievement reflects the dedication and hard work of our Food Department and all staff who have supported the development of our allotment and wider food education initiatives. By embedding farm-to-fork learning into lessons and enrichment opportunities, our students have developed a deeper understanding of where food comes from, sustainable farming practices and environmental responsibility.

Our commitment to food and farming education is demonstrated through:

- The development and use of our on-site school allotment
- Hands-on growing and cooking experiences for students
- Cross-curricular links to sustainability and environmental education
- Partnerships with organisations including LEAF, the NFU and local community groups
- Opportunities for families and the wider community to engage in food education activities

These initiatives ensure that students not only learn about food in the classroom but also experience it in practical, meaningful ways that strengthen their connection to the environment.

“This award recognises the collective effort of our students, staff and community partners. Achieving LEAF Bronze status is an important step in our journey to embed sustainable food and farming education throughout the school. We are proud of what has been accomplished and look forward to developing this work even further.”



Year 7 at Bearstone Fruit Farm

Our Year 7 students enjoyed a fantastic educational visit to Bearstone Fruit Farm, where they discovered more about how fruit is grown and harvested while learning about the importance of British farming and seasonal produce.

The highlight of the day was undoubtedly the nature walk, where students were thrilled to discover dozens of tiny newly emerged frogs hopping through the grass. It was a wonderful opportunity to observe wildlife in its natural habitat and reinforced the importance of creating environments that support biodiversity.

Students also enjoyed tasting a wide variety of fresh fruits grown on the farm. For many, it was their first opportunity to sample some of the different varieties, encouraging them to explore new flavours and appreciate the benefits of eating fresh, locally grown produce.

Throughout the visit, students demonstrated great enthusiasm and curiosity, asking thoughtful questions and embracing every activity. The day provided an excellent opportunity to bring classroom learning to life and strengthen students' understanding of where our food comes from.

Ground to Fork: Beetroot Brownies

Students recently enjoyed a delicious homemade beetroot brownie served in the school canteen – and what made it even more special was that the beetroot had been grown on our very own allotment.

From seeds being planted and carefully grown by students, to being harvested and transformed into tasty brownies by our amazing Barbara in the canteen, this truly was a fantastic “ground to fork” experience. It was wonderful for students to see the full journey of food production and enjoy fresh ingredients grown right here at school.

A huge well done to everyone involved in making this fabulous project such a success – and of course, the brownies were absolutely delicious!

The SWS allotment continues to grow and develop and we are proud to give the students the opportunity to connect with growing and nature in this way.



Year 7 Bearstone Fruit Farm Trip



From SWS allotment to SWS canteen
homegrown & homemade beetroot brownies



Cooking Club Supports Chance Changing Lives

One of the highlights of our Cooking Club continues to be our partnership with the local charity Chance Changing Lives, where students use their cooking skills to make homemade treats for vulnerable and homeless members of our community.

At the end of each half term, Cooking Club students choose to dedicate their session to preparing a selection of delicious bakes to accompany the charity's community meal. Throughout the year they have produced a wonderful variety of cakes, traybakes and biscuits, all made with care and generosity.

For their final charity bake of the academic year, students baked a traditional School Dinner Cake – a nostalgic favourite that was warmly received by those enjoying the community meal.

What makes this project particularly special is that it is entirely student-led. Our young people willingly give up their time to use the practical skills they have developed in the Food Department to support others within the local community. Their kindness, compassion and willingness to help others perfectly demonstrate the values we encourage at Sir William Stanier School.

We are incredibly proud of every student who has taken part throughout the year and would like to thank Chance Changing Lives for allowing our students to make such a positive contribution to the local community. We look forward to continuing this valued partnership next year.



YMCA Coffee Mornings

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Our YMCA Coffee Mornings have got off to a fantastic start and are becoming a welcoming space for parents and carers to come together. There is always coffee, tea and biscuits on offer, as well as games and prizes. Families can also access support and advice from YMCA representatives and school staff.

We look forward to welcoming many more parents and carers through our doors next year.



Bite Back: Promoting Healthy Choices

SWS has continued its involvement in the Bite Back programme, helping to raise the profile of healthy eating and empowering young people to make informed food choices.

Students have explored nutrition, healthy lifestyles and positive food choices through a range of activities and discussions, helping them become advocates for healthy choices within our school community.

Brierley Primary Join Us for a Cooking Experience
The Food Department was delighted to welcome Year 3 pupils from Brierley Primary School for a special afternoon of cooking.

The visit began in a rather unique way. As part of their persuasive writing topic, the children had written letters to Mrs Randle asking if they could visit Sir William Stanier School to cook in our Food Department. Their enthusiasm was impossible to resist, and we were delighted to invite them along.

Working alongside Mrs Randle, Mrs Coombs and SWS students, the children enjoyed preparing and cooking their own recipes while developing practical skills and building confidence in the kitchen. The afternoon was filled with excitement, laughter and plenty of proud smiles as the young chefs created some fantastic dishes. It was wonderful to strengthen our partnership with one of our local primary schools and give the children an enjoyable introduction to secondary school life. We hope to welcome them back again in the future.

Brierley also joined SWS for a rocket show experiment which was led by the science department.



PERFORMING ARTS: DANCE

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Year 7

Our Year 7 dancers have been developing the foundations of choreography, focusing on Actions, Space, Dynamics, and Relationships. Students explored pathways, lifts, balances, and choreographic devices, and recently completed their very first dance assessment. A fantastic start to their dance journey!

Year 8

Year 8 have been working with the exciting theme of Murder Mystery as their creative stimulus. Using visual prompts, students created choreography that incorporated a range of skills, including retrograde, safe contact work, and dynamic formations. Their creativity and commitment have led to some intriguing and dramatic pieces.

Year 9

Our Year 9 dancers have been diving into the world of action films, using The Matrix as inspiration. They have been developing choreography that includes safe contact work in the style of stage combat. Students have worked hard to refine and apply the skills they gained last year, producing powerful and action-packed performances.

PERFORMING ARTS: MUSIC

Year 7

Throughout the term, Year 7 students have explored both Chinese Music and Orchestra. Working on keyboards, they began by composing their own pieces using the pentatonic scale in their Chinese Music unit. In the second half term, they shifted to Orchestra studies, where they learned to play Pachelbel's Canon. Students have shown great progress across both topics.

Year 8

Year 8 musicians have also worked on two contrasting units this term. They started by creating their own variations of Twinkle, Twinkle, Little Star on the keyboard, developing confidence in melody-writing and performance. More recently, they have been studying the blues, learning to play the walking bass, blues chords, and even creating their own improvisations. Their creativity and skill have really grown across both topics.

Year 9

Year 9 students have covered reggae music and film music over the two half terms. They first explored the history and style of reggae, learning to perform a range of well-known songs. They then moved on to film music, performing iconic themes from movies such as Pirates of the Caribbean, Harry Potter, and E.T. Their enthusiasm and dedication have been evident throughout both units.



Healthy Chinese Cuisine Ambassadors Visit

Healthy Chinese Cuisine Ambassadors

Year 10 students enjoyed a hands-on workshop with the Chinese Healthy Cuisine Ambassadors.

Students prepared hoisin chicken with crunchy vegetables while learning new flavours, techniques and cultural understanding. The lively session helped students develop their cooking confidence and explore a cuisine that was new to many.

Natural Crafts Enrichment

Students also explored Natural Crafts during enrichment, learning the traditional art of willow weaving and creating decorative snails.

They repurposed wooden spoons into colourful plant markers for the school allotment, bringing together creativity, teamwork, outdoor learning and sustainability.



Enrichment Natural Craft for our Rooftop Allotment
Willow Weaving and Designing Plant Labels



Chinese New Year with Chef Leon

We were delighted to welcome Liverpool-based chef Leon Tam back to SWS for the fourth consecutive year, as he joined us to celebrate Chinese New Year alongside our students. We are incredibly grateful for his continued support and generosity in sharing his time and expertise, both within our school and through his work as a future chef mentor to young people.

Students had a fantastic opportunity to work alongside Chef Leon, gaining hands-on experience while learning about the traditions and cultural significance of Chinese New Year, including the 2026 Year of the Horse. The day was filled with enthusiasm, curiosity, and creativity, making it a truly inspiring and memorable experience for everyone involved.

We extend our sincere thanks to Chef Leon for his ongoing commitment and passion.

His visits continue to enrich our school community and leave a lasting impression on our students.



Pumpkin Patch Adventure

Students from our Cooking and Gardening Clubs enjoyed an exciting afternoon at Bearstone Pumpkin Patch, where they learned all about pumpkin and corn growing with expert guidance from Tena. The visit offered a wonderful opportunity to deepen their understanding of seasonal produce and sustainable growing.

During the trip, students explored the fields, selected their own pumpkins to bring back, and even braved the Maize Maze, where there was plenty of laughter as they tried to find their way out. The day finished with toasted marshmallows around the fire, creating a perfect autumn atmosphere and a memorable experience for everyone involved.



Food Department Halloween Trip
to Bearstone Pumpkin Farm & Maze



Year 8 Welcome the National Farmers' Union

Year 8 students were delighted to welcome representatives from the National Farmers' Union (NFU) into school for an engaging and interactive workshop exploring British farming and food production.

The session gave students a valuable insight into the journey food takes from farm to fork, helping them understand the vital role that farmers play in producing the food we eat every day. Students explored topics including sustainable farming, animal welfare, environmental responsibility and the importance of supporting British agriculture.

The workshop was packed with interesting facts, hands-on activities and opportunities for discussion, encouraging students to think about where their food comes from and the challenges faced by modern farmers. The session linked perfectly with the Year 8 Food curriculum and helped reinforce learning through real-life examples.

Students were enthusiastic throughout and asked a wide range of thoughtful questions, demonstrating a genuine interest in the future of food and farming.



From SWS to Jamie Oliver HQ

Mrs Randle, Mrs Coombs, and students Jake and Toby recently enjoyed an exciting visit to Jamie Oliver HQ, where they were invited to take part in discussions around healthy school food and nutrition.

During the visit, they carried out their roles as selected judges for the Good School Food Awards 2026. Mrs Randle is part of the Expert Panel of Advisors, while Jake and Toby are members of the Youth Board Panel, helping to recognise schools making a real difference through their commitment to food and nutrition.

The group had the opportunity to share their experiences and ideas about food education, alongside hearing from others passionate about improving school meals for young people across the country. It was a memorable and inspiring experience, and everyone represented the school brilliantly throughout the day.

You can view the judging panel here:

Mrs Randle, Mrs Coombs and students Jake and Toby visited Jamie Oliver HQ to take part in discussions around healthy school food and nutrition.

During the visit, they carried out their roles as selected judges for the Good School Food Awards 2026. Mrs Randle sits on the Expert Panel of Advisors, while Jake and Toby are members of the Youth Board Panel.

It was a fantastic opportunity for student voice to contribute to national conversations about school food.



Taking Centre Stage at the Royal Cheshire Show

Sir William Stanier School was incredibly proud to be invited to take part in this year's Royal Cheshire Show, where Mrs Randle and two of our Food Ambassadors had the honour of delivering a live cooking demonstration in the Cookery Theatre.

Performing in front of a live public audience was an amazing opportunity and a wonderful recognition of the outstanding work taking place within our Food Department. Throughout the demonstration, Mrs Randle was joined by Food Ambassadors Jake and Toby, who confidently prepared dishes, demonstrated practical cooking skills and spoke to the audience about the exciting food education opportunities available at SWS.

The students were exceptional throughout the event, showing confidence, professionalism and maturity as they cooked on stage in front of visitors from across the county. They represented the school with pride and were fantastic ambassadors for both Sir William Stanier School and the importance of food education.

Following the demonstration, students had the opportunity to explore the show, meeting local food producers, learning about British farming and sustainability, and discovering the many career opportunities available within the food, farming and hospitality industries.

Being invited to cook at one of the country's most prestigious agricultural shows was a tremendous honour and reflects the growing national recognition of the innovative work taking place within our

Food Department. We are incredibly proud of Mrs Randle, Dylan and Naomi for representing the school so brilliantly and inspiring members of the public through their live demonstration.



CURRICULUM IN ACTION: FOOD

KS3 & KS4 Curriculum Lessons

The curriculum in the Food department is exceptionally busy yet rewarding, with students across Key Stages 3 and Key stage 4 taking part in a wide range of practical cooking lessons. These sessions have helped students to develop valuable life skills, build confidence in the kitchen, and explore a diverse selection of dishes from different cultures.

Year 7: Building Foundations

Our Year 7 students have been working hard to establish their core cooking skills. This year they have made flapjacks, rock cakes, fruit salad, and scones, giving them the opportunity to learn essential techniques such as weighing, mixing, shaping, cutting, and baking. These early recipes provide a strong foundation for their future progress



Year 7 Fruit Salad



Year 7 Seasonal Cooking Apple Crumble

Year 7 Rock Cakes Using weighing & measuring skills

Year 7 Flapjacks

Year 8: Exploring International Flavours

Year 8 students have embraced a range of savoury dishes from around the world. Their practicals have included spaghetti bolognese, fajitas, chicken korma, and sweet and sour chicken, allowing them to explore new flavours while practising cooking methods such as simmering, sautéing, seasoning, and handling raw ingredients safely. Their enthusiasm and growing independence have been wonderful to see.



Year 8 Spaghetti Bolognese



Year 9 Chow Mein



Year 9 Beef Tacos



Year 9: Developing Confidence and Independence

Year 9 students have taken their skills even further, producing a variety of exciting dishes including a pasta salad jar, chow mein, beef tacos, and chicken stew. These recipes have encouraged them to apply more advanced techniques, experiment with presentation, and consider nutrition and balance within their cooking.

KS3 & KS4 Curriculum Lessons

Year 10: Building Professional Skills

Our Year 10 students have made an excellent start to their Hospitality course, developing a strong skill base and learning to work with a range of ingredients. A key focus this term has been preparing a whole chicken, breaking it down into portions and using each cut effectively. From these portions they have created an impressive selection of dishes, including:

- Chicken Kiev
- Honey and sesame skewers
- Chicken korma
- Chicken supreme
- Hoisin chicken with crunchy vegetables

These practicals have challenged students to build accuracy, confidence, and professional kitchen techniques, helping them progress towards industry-level expectations.

Year 11: Refining Skills for Assessment

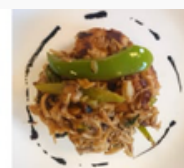
Year 11 students have been busy fine-tuning their developed skills as they prepare for their controlled assessment task. Their focus has been on perfecting presentation, improving portion control, and refining their overall dish quality. Students have demonstrated maturity and determination as they work towards producing high-standard dishes that reflect their learning journey.



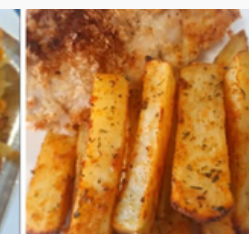
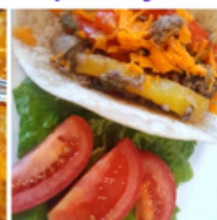
Year 10 Honey & Sesame
Chicken Skewers



Year 10
Chicken
Korma



Year 11 Hospitality



Year 11 Hospitality



TRIPS, REWARDS & NEXT STEPS

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Whole-School Activity Day – A Well-Earned Celebration!

All Students enjoyed a fantastic Whole-School Activity Day, celebrating their hard work across the year. From inflatables, football and rounders to films, games and wellbeing activities, there was something for everyone to enjoy.

It was a brilliant opportunity for students to have fun, spend time together and finish the year on a high!



TRIPS, REWARDS & NEXT STEPS

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Year 9 Farm to Fork at Reaseheath

Our Year 9 Students who have chosen Hospitality and Catering enjoyed a fantastic introduction to their KS4 course with a day at Reaseheath College, where they took part in a Farm to Fork experience designed to inspire the next generation of food professionals.

The day gave students a valuable insight into the journey food takes from field to plate. They explored the college's impressive facilities, met experienced lecturers and chefs, and discovered the wide range of courses and careers available within the food, farming and hospitality industries.

Students also enjoyed a practical cooking session where they made butter, icecream and pizza which were all very well received. Throughout the day they demonstrated excellent teamwork, enthusiasm and professionalism, asking thoughtful questions and embracing every opportunity to learn.

The visit gave students a real taste of college life and helped them understand the exciting opportunities available after leaving school. We would like to thank Mike and all of the staff at Reaseheath for once again providing such a warm welcome and an inspiring experience for our students. Our partnership with Reaseheath has now spanned well over fifteen years, and we are incredibly grateful for their continued support.



Year 10 at Cheshire College South & West

Our Year 10 Hospitality and Catering students enjoyed an inspiring visit to Cheshire College South & West, where they took part in a practical cookery session led by award winning professional chef Shane Guildford.

During the visit, students worked in the college's professional training kitchens to make delicious chocolate brownies, developing their baking skills while experiencing the high standards expected in a commercial catering environment. Shane shared his expertise throughout the session, demonstrating techniques and offering valuable advice to help students achieve the best possible results.

As well as enjoying the practical experience, students had the opportunity to explore the college's outstanding facilities and learn more about the exciting range of Hospitality and Catering courses available after leaving school. The visit gave students a real insight into college life and the many career opportunities within the hospitality industry.

Our students represented Sir William Stanier School brilliantly throughout the day, showing enthusiasm, excellent behaviour and a willingness to learn. We would like to thank Shane Guildford and all of the staff at Cheshire College South & West for providing such a welcoming and inspiring experience.



TRIPS, REWARDS & NEXT STEPS

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Halloween Food Fun

Back at school, the Halloween festivities continued in the food classroom. Just before half term, our KS3 students took part in a spooky themed practical lesson, where they created quesadilla jack-o'-lanterns and decorated Halloween biscuits.

The classroom was filled with excitement and imagination as students produced a wonderful array of frightful and delicious treats. The session strengthened practical cooking skills while allowing plenty of room for creativity and fun.

These activities provided a joyful celebration of the season and showcased the enthusiasm and talent of our students across the Food Department.



Halloween Treats
In Food



Food Department Halloween Trip
to Bearstone Pumpkin Farm & Maze

Year 9 Chester Zoo Reward Trip



Our Year 9 students enjoyed a truly memorable reward trip to Chester Zoo, organised by the Food Department to celebrate their outstanding effort, commitment, and positive attitude in food lessons.

Students had the opportunity to explore the zoo and see a wide range of fascinating animals, including penguins, leopards, orangutans, and the many species housed within the beautiful butterfly house. The visit gave students the chance to learn more about wildlife, conservation, and biodiversity while enjoying the experience of seeing animals up close in a world-class environment.

The day was a fantastic experience from start to finish and provided a well-deserved reward for students who consistently demonstrated dedication and enthusiasm in their food lessons. We are extremely proud of everyone who earned their place on the trip and represented the school so positively.

Well done to all our Year 9 students who took part in this wonderful day out.



TRIPS, REWARDS & NEXT STEPS

29

Year 8 and Year 10 Visit Lancashire Farm Education Centre

Students from Years 8 and 10 recently enjoyed a memorable visit to the Lancashire Farm Education Centre, where they experienced a hands-on day exploring farming, food production and animal care. Throughout the visit, students met a wide range of farm animals and learnt about their importance within British agriculture. The newborn calves proved to be a particular favourite, with many students commenting on how special it was to see such young animals up close and learn about how they are cared for.

One of the most popular activities of the day was the butter-making challenge, where students discovered how cream is transformed into butter using traditional methods. Everyone enjoyed taking part, and there was plenty of excitement as students shook, churned and eventually produced their own butter before tasting the finished product.



The visit provided an excellent opportunity for students to develop their understanding of food production, farming and sustainability while linking directly to topics studied within the Food curriculum. Our students represented Sir William Stanier School exceptionally well throughout the day, showing enthusiasm, excellent behaviour and a genuine interest in learning. We are very grateful to the staff at the Lancashire Farm Education Centre for delivering such an engaging and enjoyable educational experience.

PE & EXTRA-CURRICULAR SPORT

30

As we come to the end of another fantastic school year, we celebrate the incredible commitment, enthusiasm and achievements of all our pupils in PE and extra-curricular sport.

Throughout the year, students have embraced opportunities to participate, challenge themselves and represent SWS with pride. It has been wonderful to see so many pupils developing new skills and demonstrating excellent teamwork and sportsmanship.

Success is measured not only by medals and trophies, but by the determination to improve, the resilience to overcome challenges and the confidence to step outside your comfort zone. These qualities have been evident across every year group.



A huge thank you goes to all pupils for their hard work, dedication and positive attitudes, and to staff and families for the encouragement that makes these opportunities possible.

Whether you attended one club or several, represented the school in competition or simply discovered a new love of being active, you have contributed to a fantastic year for PE.

Congratulations to every student on a year of achievement, participation and personal growth.

LOOKING BACK, LOOKING FORWARD

31

A Valuable Opportunity for Every Student

Across the year, our students have been given opportunities to learn in practical, meaningful ways - whether through cooking, performing, debating, sport, workshops, employer encounters, leadership or enrichment.

We are incredibly proud of the dedication and progress shown by students across all year groups. These experiences help young people build confidence, independence and skills that they can carry with them into adulthood.

Thank you to parents and carers for your continued support, encouragement and positivity throughout the year.



Have a Wonderful Summer!

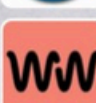
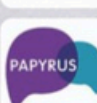
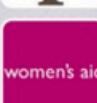
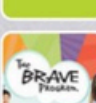
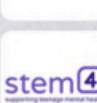
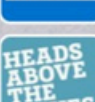
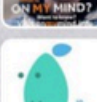
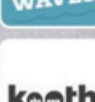
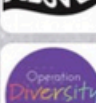
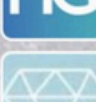
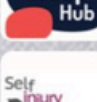
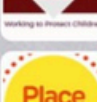
As we close the doors on another school year, we would like to congratulate all of our students on everything they have achieved. Every performance, competition, piece of artwork, sporting fixture, debate, lesson, workshop, trip and new experience has formed part of their journey.

To our parents and carers, thank you for your continued partnership and support. To our staff and community partners, thank you for everything you do to provide our young people with such a wide range of opportunities.

Most importantly, to our students: well done on a fantastic year. We wish all our students, families and staff a wonderful, safe, relaxing and active summer break. We look forward to welcoming everyone back for another exciting year at SWS!

NEED SUPPORT?

This is a collection of websites that provide information and support to young people and families. Most of the sites are free though some have paid components to them to access added resources and support. Scan the QR code next to each icon to visit that website.

 Young Minds This is the UK's leading charity committed to improving the emotional well-being and mental health of children and young people	 Beat Beat is a website dedicated to Eating Disorders.	 MindEd An online learning and advice resource for anyone interested in, or concerned about, the mental health of children and teenagers.	 Childline A counselling service for children and young people up to their 19th birthday in the UK provided by the NSPCC
 Heads Together A campaign to tackle stigma and change the conversation on mental health	 FRANK Provides facts, support and advice on drugs and alcohol.	 Rethink Mental Illness Help & support for people affected by mental illness.	 Head Meds Provides information on mental health medications.
 Child Bereavement UK Providing information & support to families when a child is bereaved.	 time to change Let's end mental health discrimination	 National Autistic Society The leading UK charity for autistic people and their families.	 Samaritans A registered charity aimed at providing emotional support to anyone in emotional distress or struggling to cope.
 Mood Juice Offers information, advice to those experiencing troublesome thoughts, feelings and actions.	 nshn National Self-Harm Network	 OCD-UK Support and information for those suffering Obsessive-Compulsive Disorder	 Kidscape Offers support and information for young people experiencing bullying
 Care For The Family National charity which aims to promote strong family life & help those who face family difficulties	 Anna Freud Centre A children's charity dedicated to providing training & support for child mental health services.	 Family Lives Parenting and family support.	 SupportLine Offers confidential emotional telephone support in the UK for men, women, children and young adults
 Winstons Wish Support children and young people after the death of a parent or sibling	 Papyrus The UK Charity for the prevention of young suicide	 Women's Aid Offer support and information to women and children who have experienced domestic violence.	 LGBT Youth Scotland Advice and support for the LGBT community
 Happy Maps Advice and support for parents, children and young people on a range of mental health issues	 MindMate Helps young people understand the way they are feeling and find the right advice and support.	 Therapy Comics Mental health resources using comics instead of text	 Gingerbread Advice and support for single parents
 Tourettes Action Support and information about Tourette's Syndrome	 Anxiety UK Advice and support for those suffering from anxiety and panic.	 ADHD Foundation Support and information about ADHD.	 NSPCC A charity campaigning and working in child protection in the United Kingdom
 Brave Online Online CBT for young people experiencing anxiety	 Changing Faces British charity supporting and representing children, young people, and adults who have a visible difference to the face, hands, or body	 stem4 Charity that supports positive mental health in teenagers.	 Reach Out Reach Out is an Australian website which helps with everyday questions through to tough times
 Charlie Waller Trust This charity was established to understand and talk openly about depression and support where young people know how to maintain positive mental health	 ACAMH The ACAMH website has extensive information about youth mental health topics as well as resources for professionals working with young people and families.	 On My Mind On My Mind aims to empower young people to make informed choices about their mental health and well-being	 Heads Above The Waves A not for profit charity that supports young people with depression and self-harm.
 Rise Above Rise Above has helpful information about gaining confidence, managing anxiety and general advice from the people who've been there themselves	 The Proud Trust An organisation that helps young people empower themselves to make a positive change for themselves.	 Wee Seeds A digital toolbox to plant the seeds of calm, focus & sleep in the early years, nurture well-being and grow family connections through mindfulness & meditation	 Kooth Kooth, from Kenzone, is an online counselling and emotional well-being platform for children and young people, accessible through mobile, tablet and desktop and free at the point of use.
 Operation Diversity Academy An online training, resource and support membership site for parents, carers and guardians of neurodivergent children with SEND	 Action For Children Amongst the resources provided by AFC is a free and confidential live chat service with parenting staff. Chat online or request a call back when it's convenient for you.	 HandsOn Scotland HandsOn provides help and practical advice for supporting children and young people's mental health and emotional wellbeing.	 Bridge The Gap A non-profit organisation supporting parents and schools develop practical strategies to support children's emotional development, well-being and mental health.
 HG HelpGuide is a small independent nonprofit that runs one of the world's top 10 mental health websites. Trustworthy content that can be used to improve mental health and make healthy changes.	 Teen Sleep Hub The Teen Sleep Hub provides support to teenagers to help them get the sleep they need.	 Lucy Faithful Foundation The Lucy Faithful Foundation is the only UK-wide child protection charity dedicated solely to preventing child sexual abuse.	 Harmless Harmless is a passionate organisation that works to address and overcome issues related to self-harm and suicide.
 Alumina This is the UK's leading charity committed to improving the emotional well-being and mental health of children and young people	 Self Injury Support UK-wide self-harm & self-injury charity offering direct support, reliable information, expert training and specialist consultancy.	 Place 2Be Place2Be is a children's mental health charity with over 25 years' experience working with pupils, families and staff in UK schools	 Mind Mind is a mental health charity. They aim to make sure no one has to face a mental health problem alone.



OPEN WATER: DON'T TAKE THE RISK



Swimming in or playing near rivers and canals may seem like a great idea, particularly on a warm day, but it could all end in tragedy. **DON'T take the risk.**

THE WATER IS COLD...

...even on very warm days, rivers and canals contain water barely above 10 degrees. Sudden immersion can lead to cold water shock, which can cause gasping and intake of water.

This can be deadly in a matter of seconds.

DID YOU KNOW?

Even the narrowest of rivers can be considerably deep. Rivers are subject to strong flow and **hidden currents** which can trouble even the strongest of swimmers.

WHAT LIES BENEATH?



The water is untreated and can make you ill.

Canals and rivers contain pollutants, sewage and often unseen underwater obstructions and snag hazards.

Debris under the water such as shopping trolleys, broken glass and cans can cause **injury** or **trap** you.



Remember, there are no lifeguards to help you at your local river, lake, canal or dam.



Rivers can be very difficult to climb out of, especially with steep or slimy banks. **Stay clear of rivers with steep or unguarded banks.**



IN AN EMERGENCY...NEVER enter the water to try and help a person or animal. You could get into difficulty yourself. Instead, dial 999 and use any water rescue equipment that is available.

If you fall into the water unexpectedly, fight your instinct to thrash around. Instead, lean back, extend your arms and legs & float.



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www.merseyfire.gov.uk



BEACH SAFETY: KNOW THE DANGERS

MUD AND QUICKSAND

Large areas of the coast can have mud and quicksand which can cause you to get trapped and risk drowning.

REDUCE THE RISK

Check tide times

Follow warning sign advice

Avoid crossing estuaries and mud where there can be hidden channels or fast water

If trapped, **sit back and spread your weight evenly across the surface**

Stop others from trying to help you as they may get stuck

Call **999** immediately and ask for the **Coastguard**



Strong currents can sweep inflatables and people out to sea

FOLLOW THE FLAGS



There are lifeguards in the area. Swim between the two flags.



Do not enter the water. There could be unseen dangers such as currents.



No swimming in this area. There may be non-powered watercraft such as surfboards, kayaks, etc. in this area.

IF YOU SEE SOMEONE STRUGGLING:



PHONE 999

Tell them to **FLOAT** on their back

THROW them something to help them float

TOP TIP
ALWAYS GO TO A BEACH WITH A LIFEGUARD

