

Quality of Education – Good news

Wow! Another term has been and gone, it feels that Christmas was only last week! Term 3 has been another successful one at St. Luke's with lots of fantastic achievements and opportunities for our students. Here are just some of the amazing stories coming out of St. Luke's Academy from just this term!

Raising the bar!

The quality of work being produced by students across all year groups reflects the ever-increasing standards and expectations that are being set at St. Luke's. Staff have all been so impressed with the attitude of all the students this term towards completing their assessments. This can really be seen with the work Year 11 students are completing with a clear focus on GCSE grading so they are ready for their GSCE's this summer - very exciting! Also Six Yr10 students have now passed their Level 2 Food Hygiene course. This fantastic course enables students to access work experience opportunities and also when old enough to gain employment – well done!

Reading Ages

This term students have completed the latest round of reading age tests. The results are just in and there has been some incredible improvements! All Yr groups have improved but special mention to the Yr7 & 8's who have improved by over 2 years since their last testing – Wow! With 57% of students having a reading age similar to their chronological age there is still lots to do, however, this is up from 41% at the last testing!

Careers

This term there has been a number of career focused opportunities for our students to see what is available to them after school, both in education and employment. College trips to Cirencester, Lackham and New College Swindon all enabled students in KS4 a chance to see different colleges and the courses that are available. During National Apprenticeship Week (6-12th February) St. Luke's students visited the Apprenticeship Evening at NCS as well as having a talk at school from the NHS. These both proved to be really interesting for our students and opened their eyes to what apprenticeships are available.

Careers advice and guidance are an important aspect of our whole educational package at St. Luke's. Our commitment to this has been seen in a recent Swindon & Wiltshire Careers Hub report that shows St. Luke's is well above both Swindon and National averages!!

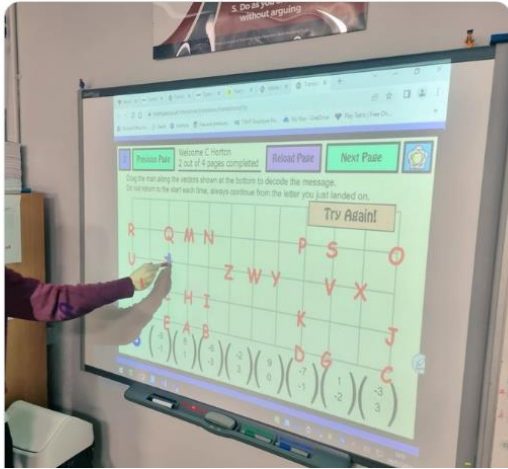
Trying something new

A wide range of new enrichment clubs on Wednesdays has continued this term which has brought another dimension to the curriculum and timetable. Students have had opportunities to try clubs such as 3D Diamond painting, Mountain Biking, Jujitsu, Esports and reptile therapy! Four students are also studying the BSH awards in Stable Management as part of their Equine Club!

Looking forward to what Term 4 brings! Remember you can follow our journey on Twitter - @StLukesSwindon.

Here are some of the tweets from this term!

St Lukes Academy @StLukesSwindon · 9 Jan
A great interactive game to demonstrate and support the learning of coordinates in Maths today.



St Lukes Academy @StLukesSwindon · 11 Jan
We expect the highest standards in everything we do. Staff scrutinising students books tonight.



St Lukes Academy @StLukesSwindon · 17 Jan
Adding a thatched roof to our forest schools joint project has been rewarding and makes our Viking hut look very cosy despite the baltic conditions!



St Lukes Academy @StLukesSwindon · 15h
Some fantastic African mask designs and finished 3D card pieces from year 9 this year!
Great effort - well done!



St Lukes Academy @StLukesSwindon · 20 Jan
Humanities is about connecting with the past in a tangible way and today our year 9s did just that. Using old photos, they were tasked to find the location of US soldiers on parade at Aldbourne. They used the topography and buildings and then posed for a photo.



St Lukes Academy @StLukesSwindon · 13 Jan
Great interactive quizzes used in Maths today which student loved across a wide range of topics.
[#Independentlearning](#)



St Lukes Academy @StLukesSwindon · 31 Jan
Steak is a great source of iron and can be cooked rare because the bacteria live on the outside of red meats. Peppercorn sauce, chips and salad were made to accompany the dish. Yummy!
How do you like your steak cooked?

