



New Chapter School

Class 4's News



Class 4 have been super busy this half term with our topic 'Magnificent Milton Keynes'! On our WOW Day we started the day by discussing what we already know about Milton Keynes and what we hope to find out during this topic. Then we did some colour mixing to paint a cow, we had to turn a light colour darker by mixing it with a colour other than black. Next we collaged a picture of a cow and finally we made our own concrete cow out of clay! We did lots of squashing, twisting, turning and pulling to manipulate our clay.

In Maths, we have been very excited to learn about money. We are now very confident recognising coins and making different amounts with them. We have enjoyed being challenged to make the same amount in different ways.



In Science, we have been learning about plants and had a super lesson where we explored and labelled the parts of a plant and their functions.

In Geography, we have been learning to understand the difference between human and physical geography. We looked at different pictures and sorted whether



these were examples of human or physical geography. For example, we know that rivers are physical geography.



In English, we have immersed ourselves in the story 'Coming to England' by Floella Benjamin. We used drama to act out different parts of the story which allowed us to create an amazing word bank of emotive language to write a diary.



We are very excited to announce our new catering provider Caterlink. You will be able to order school meals for September. We will still be using Parentpay, daily meal charge is £2.38. Please see over for details.

Welcome to Caterlink

WE ARE REALLY EXCITED TO BE WORKING WITH YOU!

GREAT THINGS WE DO EVERY DAY

FRESHLY PREPARED DISHES DAILY - We pride our self on using the highest quality products using highly trained teams to prepare and cook fresh dishes daily using raw ingredients to assemble tasty, nutritious dishes.

FOOD FOR LIFE SERVED HERE - We are proud of our Food for Life Served Here catering mark having been the first contract caterer to be accredited with the prestigious award back in 2011. We operate at Silver grade as standard across our business and serve Gold standard meals where advertised.

LOCAL SUPPLY - We use local suppliers and produce where possible and when in season within our menus.

ORGANIC - We source a percentage of organic meat, fruit and vegetables in line with Food for Life Served Here, Silver and Gold requirements.

BRITISH FIRST - We have a Red Tractor and British First Policy. This means that the meat products are fully traceable from farm to fork.

FREE RANGE - We make sure all of our Pork (where on the menu) and eggs are RSPCA Assured 'Free Range Freedom Food'

MSC FISH - We responsibly source fish and will bring this approach to your school. All of our fish is sourced from sustainable sources in line with guidelines set by the Marine Stewardship Council. All of our Tuna is pole and line caught, and we do not source any fish that is on the Fish to Avoid list.



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www.caterlinktd.co.uk



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GREAT THINGS WE DO EVERY DAY

FRESHLY HOMEMADE BREAD - We cook bread daily and also use flavoured breads to bring new flavours to your children's palates.

INNOVATION AND MENU PLANNING - In line with Children's Food Trust recommendations, Caterlink have reduced the sugar within our desserts, ensuring that all contain 6.5g of free sugars or less.

HELPING TO SAVE THE PLANET - We have developed a number of 50% plant-based protein dishes to our menus these are also a good source of protein and help reduce green house gasses than using meat and dairy.

PLASTIC REDUCTION - We are keen to be leaders in reducing plastic within our kitchens and have removed the use of clingfilm, plastic cutlery, cups and reduced packaging from our suppliers.

ADDED BENEFITS!

ASSEMBLIES - We deliver assemblies to cover a wide range of topics such as healthy eating, hydration and food waste, some of which include live cooking demonstrations and a visit from our mascot JoJee Crow.

CHEFS ADOPT A SCHOOL - Our Development Chefs host these sessions up to 3 times year, where pupils learn to cook from raw basic ingredients including bread making, whilst exploring the 5 senses.

KITCHEN GARDENS - Through our WSH Charitable Foundation, we are able to offer kitchen gardens where pupils can grow vegetable and herbs. This helps children understand where fresh produce comes from.

TASTER SESSIONS - These are hosted at the end of the school day to allow parents and guardians the opportunity to try dishes on the menu. We also ask for feedback on our dishes to help shape our menus for your school.

MENU FLYER AND MAGNET - We issue pupils with a menu flyer each term. This allows the menu to be discussed and displayed at home. You can also download these from our website.

KEEPING IN TOUCH!

You can also keep in touch with us through our web site, where we advertise menus, job vacancies and news. Allergy and intolerance forms can also be downloaded from our web site. www.caterlinktd.co.uk

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Autumn Winter 2022 Central Menu Option B

	Monday	Tuesday	Wednesday	Thursday	Friday	
Week One 5/9/22 26/9/22 17/10/22 14/11/22 5/12/22	Option 1	Cheesy Swirl with New Potatoes	Chicken Curry with Rice	Roast of the Day with Stuffing, Roast Potatoes and Gravy	Build a Burger Day A choice of Burger (meat, veggie or vegan) Toppings and Potato Wedges	Fishfingers/ Salmon Fishfingers with Chips
	Option 2	Tomato Pasta	Veggie Wrap Stack with Rice	Crunchy Top Veg Bake with Roast Potatoes	Cheese Omelette with Chips	
	Vegetables	Cauliflower Green Beans	Peas Sweetcorn	Carrot & Swede Mash Cabbage	Sweetcorn Roasted Peppers	Peas Baked Beans
	Dessert	Pear and Chocolate Crumble with Custard	Yoghurt & Raisin Cake	Fresh Fruit and Yoghurt Station	Seasonal Root Cake	Vanilla Shortbread
	Or a choice of Yoghurt & Fresh Fruit available daily					
Week Two 12/9/22 3/10/22 31/10/22 21/11/22 12/12/22	Option 1	Mac and Cheese Station A choice of different Mac & Cheese flavours, with meat & vegetarian toppings	Chicken Pie with Mashed Potato	Sausage, Onions and Gravy with Roast Potatoes	Spaghetti Bolognese with Garlic Bread	Fishfingers with Chips
	Option 2		Veggie Shepherd's Pie with Gravy	Cauliflower and Broccoli Cheese with Roast Potatoes	Vegetable Fajitas with Rice	Mexican Roll with Chips
	Vegetables	Peas Carrots	Broccoli Sweetcorn	Carrots Brussel Sprouts	Green Beans Roasted Butternut Squash	Peas Baked Beans
	Dessert	Jelly with Mandarins	Chocolate Drizzle Cake	Fresh Fruit and Yoghurt Station	Apple & Blackberry Roll with Custard	Oaty Cookie
	Or a choice of Yoghurt & Fresh Fruit available daily					
Week Three 19/9/22 10/10/22 7/11/22 28/11/22	Option 1	Cheese and Tomato Pizza	Sausage Roll with Potato Wedges	Quirky Bird A choice of flavoured chicken or vegan Quorn, With Potato Wedges and Salads	Sticky Chicken Noodles	Fishfingers with Chips
	Option 2	Veggie Chilli with Rice	Veggie Sausage with Potato Wedges		Chinese Vegetable Curry with Rice	Cheese Quiche with Chips
	Vegetables	Green Beans Carrots	Baked Beans Sweetcorn	Cauliflower Peas	Broccoli Carrots	Mushy Peas Baked Beans
	Dessert	Marble Cake	Chocolate Cookie	Fresh Fruit and Yoghurt Station	Banana Sponge with Custard	Apple, Cheese and Crackers
	Or a choice of Yoghurt & Fresh Fruit available daily					

- Added Plant Power
- Vegan
- Wholemeal

Available Daily:

- Freshly cooked jacket potatoes with a choice of fillings (where advertised)
- Bread freshly baked on site daily
- Daily salad selection

ALLERGY INFORMATION: If your child has an allergy or intolerance please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of cross contamination.

	Star of the week	Values Awards
Class 2	Quin	Florence
Class 3	Daren	Ilyas
Class 4	Hope	Lena
Class 5	Charlie	Lola
Class 6	Sophie	Charlet
Class 7	Folarin	Benedetta
Class 8	Maria	Lily-Grace
Class 9	Rayes	Dolan
Class 10	Iyana	Andreea
Class 11	Shane	Riley
Class 12	Ruby	Darius

Important Dates



- 12 /07/2022** Parent's Evening
- 13/07/2022** Parent's Evening
- 19/07/2022** Yr 6 Leavers assembly
- 20/07/2022** Yr 6 BBQ
- 21/07/2022** Last day of term children finish at 1.30pm
- 22/07/2022** Inset day



Average attendance for last week was 93.4 %

BIRTHDAYS.

We would like to wish a very 'Happy Birthday' to the following children who are celebrating their Birthday this coming week:

Amiyah, Lexi, Ivy, Archie, Seraphina, Isaac, Laylah.

Hot Chocolate Friday

Congratulations to the children who were chosen to have Hot Chocolate with the Headteacher on 1st July 2022. Thank you for consistently displaying the school values and a fantastic attitude to all aspects of school life.

