



MacIntyre Academies  
Quest Academy

## FEBRUARY 2020 EDITION 2 NEWSLETTER



“Quote of  
the week”

*“If your actions inspire others to  
dream more, learn more, do more  
and become more—you are a leader”*

*John Quincey Adams*

# WELCOME



Dear Parents/ Carers,

Welcome to our first Spring Term 2 Newsletter.

Just before the end of last half term we invited last Year's Yr 11 learners into Quest to give them their certificates and celebrate their successes. Although many of the Yr 11 learners were unable to attend some learners rang us to let us know about how their Post 16 studies were going. Olly was able to join us at our celebration event. It was wonderful to spend some time with him and to find out that he is on track to receive a distinction in his Animal Care course. During the afternoon Olly took the



opportunity to thank staff for the support they gave him whilst he was at Quest. He spoke to me about the significant difference Quest had made to his life. For Olly to now be able to reflect and communicate this shows a real maturity. This is a picture of Olly and Cathy (our Food Technology HLTA) catching up about his course and future aspirations. Cameron is studying Preparation for Adulthood at Morton Morell College; Nathan is studying Hospitality & Catering and Tobi is studying at Discovery Academy's Sixth Form.

Currently we are working towards achieving a Rights, Respecting School's Bronze Award. Susan Camps, who works for the Trust, came in on Wednesday and spoke to the school council about the award and how they can help the school to achieve this. When I popped into see them during their meeting I was very impressed by their understanding about rights and responsibilities.

Our next Parents Afternoon will be on **Wednesday 25th March between 4:00 and 6:30**. Form tutors will contact you nearer the time to agree a time.

We still have a few spaces at our Thursday after school club. Please contact reception if this is something your child would like to come along.



I would like to thank all the parents who popped into school this afternoon for a cup of tea and chat. I really enjoyed spending time chatting with everyone and to having the opportunity to listen to you chatting to each other about the progress your children have made since joining Quest; particularly with regards to their reading skills and their development of vocabulary. Finally, I would like to take this opportunity to remind families about a couple of things:

- As we love to celebrate your child's achievements out of school please can you send the office any photographs with a short comment about they achieved/enjoyed taking part in.
- If your child is absent or has a medical appointment please can you ring reception to let them know (please see further details at the back).

By the end of next week you will receive an e-mail about Easter half term activities being held at Quest on Thursday 16<sup>th</sup> and Friday 17<sup>th</sup> April.

Kind regards

*Nicola Wells*





We would love to see as many of our learners as possible dressed up in a book inspired costume on Thursday 5th March.

There will be a prize for best costume!

For ideas and more information, visit [www.worldbookday.com/](http://www.worldbookday.com/)

## Book of the Week

### The Girl Who Stole An Elephant.

Author: Nizrana Farook

Introducing a heroine as loveable, feisty and roguish as Robin Hood, Sri Lankan-raised author Nizrana Farook's debut is children's fiction at its finest. On the run from the royal palace, jewel thief and rebel Chaya – along with an intrepid gang and a purloined elephant – is driven headlong into the depths of the jungle where she must face up to revolutionary forces, untold dangers and her own misdemeanours in a battle for survival. Pitching readers into the heart of a vibrantly evoked landscape that lives and breathes from the page, *The Girl Who Stole an Elephant* is an adventure full of heart and courage from a dazzling new voice.



## FREE BOOK TOKENS

Thanks to National Book Tokens and lots of lovely book publishers and booksellers, World Book Day in partnership with schools all over the country, we will be sharing £1 tokens to learners.

When you get your book token, all you need to do is take it to your local bookseller and swap it for one of FIFTEEN books. Or alternatively, you can use your token to get £1 off any full price book instead.

[www.worldbookday.com/](http://www.worldbookday.com/)

#WorldBookDay



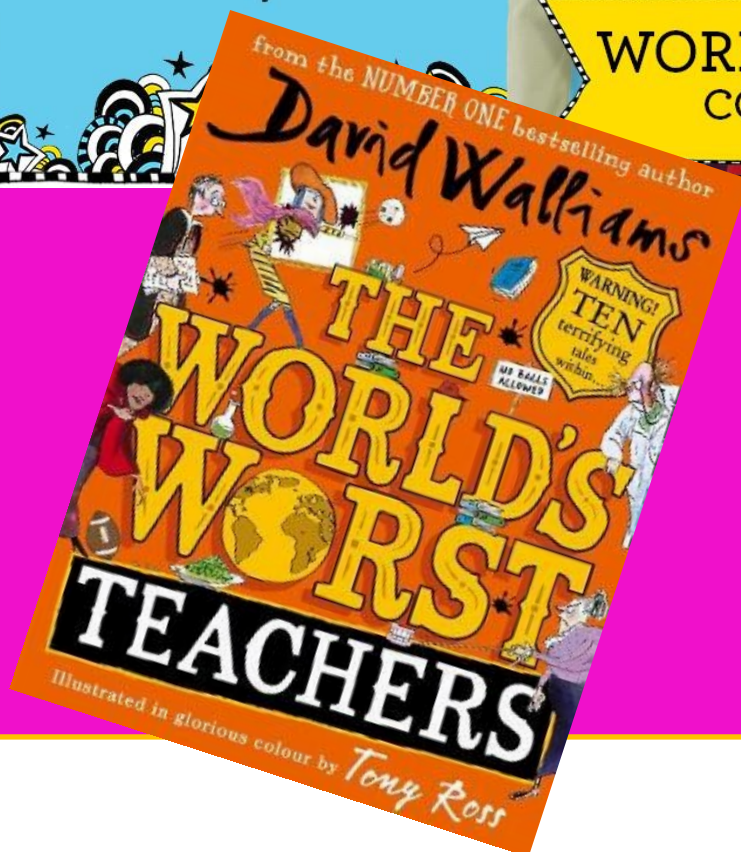
## MICHAEL'S DAY OUT

During half term Michael went on a tour of the Fulfilment Centre in Rugeley. He was very interested in seeing how the different Amazon products are stored and selected when orders are received. He found out that once selected, the products zoom around in plastic bins on conveyor belts, eventually ending up in the packaging area that you see in the photo. Michael's parents were very proud when their tour guide asked for a volunteer and Michael stepped forward to help demonstrate how the different machines in the packaging area are used to create and label a package.

Michael's parents would recommend this free tour to anyone, it is very well organised, and very interesting both to children and parents/guardians.







## World Book Day Competition!

**WIN - The World's Worst  
Teachers  
by David Walliams**

You've been shocked and appalled by The World's Worst Children, now brace yourself for The World's Worst Teachers. In David Walliams' funniest book yet we are introduced to some truly unedifying educators. There's Dr. Dread, the science teacher who just happens to be half-monster, Mrs. Splatt, the dinner lady who serves revolting dishes, and detention-happy Miss Seethe who spends most of her time... well, SEETHING at her unfortunate pupils. Once more illustrated with wicked panache by Tony Ross, The World's Worst Teachers is the comic childrens' book of the summer.

Think your teachers are bad? Wait till you meet this lot. These ten tales of the world's most splendidly sinister teachers will have you running for the school gates. Dr Dread teaches science and is half man, half monster... Watch out for the ghastly Miss Seethe. She is ALWAYS furious - and she's on a detention rampage. And as for Mr Phobe, he's a teacher with a real difference. He is bone-shakingly terrified of... children!

## WHITE SAUCE

### INGREDIENTS

- 25g butter or baking fat/block
- 25g plain flour
- 300ml milk

### EQUIPMENT

Saucepan, measuring jug, wooden spoon.



### METHOD- ROUX

1. Melt the butter/baking fat in a saucepan over a medium heat. Pour in the flour off the heat and stir well. This should make a thick paste. Cook paste for one minute or until it bubbles.
2. Slowly add a little milk off the heat. Bring to the boil.
3. Add a little more milk off the heat. Bring back to the boil again.
4. Continue to add the milk in this way, making sure the mixture boils each time, until all the milk has been used.
5. Taste and season with pepper if necessary.

### METHOD – ALL IN ONE

1. Put the milk in a saucepan and then simply add the flour and butter/baking fat and bring everything gradually up to simmering point whisking continuously with a whisk until the sauce has thickened and is smooth and glossy.
2. The turn down the heat to its lowest possible setting and let the sauce cook very gently for 5 minutes, stirring from time to time.
3. Taste and season with pepper if necessary.

### TOP TIPS:

To make a cheese sauce, add 75g grated cheese off the heat once the sauce is cooked. The heat of the sauce will melt the cheese.

### FOOD SKILLS:



WEIGH



MEASURE



MELT, SIMMER  
AND BOIL



MIX, STIR &  
COMBINE



WHISK

## TRIPLE-DECKER SANDWICH

### INGREDIENTS

- Main filling, e.g. cheese, ham, egg, hummus
- 3 slices of wholemeal bread
- Butter or soft spread
- 2 lettuce leaves
- 1 tomato

### EQUIPMENT

Knife, spreading knife, chopping board, spoon, serving plate.

### METHOD

1. Spread the slices of bread with the butter or soft spread.
2. Place lettuce on a chopping board and shred into thin strips with a sharp knife.
3. Slice the tomato.
4. Place the filling on top of 1 slice of bread. Cover with half the shredded lettuce.
5. Top with a second slice of bread.
6. Place the remaining lettuce and sliced tomato on top.
7. Finish by topping with the third slice of bread.
8. Cut the sandwich in half.
9. Serve on a plate.



### FOOD SKILLS:



CUT, CHOP, SLICE,  
DICE & TRIM



SPREAD

### TOP TIPS:

Remember to wash and dry all vegetables before preparing them.

# BASIC TOMATO SAUCE

## INGREDIENTS

- 1 onion
- 1 clove of garlic
- Handful of fresh basil or 1x15ml spoon dried herbs
- Spray oil
- 2 large cans chopped tomatoes
- Black pepper
- 75g dried pasta per person

## EQUIPMENT

- Knife, chopping board, garlic press, two saucepans, wooden spoon.

## METHOD

1. Prepare the ingredients:
  - peel and finely dice the onion;
  - peel and crush the garlic;
  - chop the basil.
2. Heat the oil and fry the onion and garlic for 5 minutes, until soft.
3. Add the tomatoes, basil and pepper.
4. Allow to simmer gently for 30 minutes (longer if possible).
5. Cook the pasta following the instructions on the packet.
6. Drain and serve with the tomato sauce.

## TOP TIPS

Add ½ red chilli, for a sauce with a kick.

Add 75g mushrooms and 75g courgette, after stage 2, for a simple veggie sauce.

Add and brown lean 200g beef mince after stage 2 for a simple meat sauce.

Stir-in black olives and tuna.

Pour the basic sauce over white fish, sprinkle with cheese and bake for 20 minutes until golden.

## FOOD SKILLS:



PEEL



CUT, CHOP, SLICE,  
DICE & TRIM



FRY &  
SAUTÉ



MELT, SIMMER  
AND BOIL



# ATTENDANCE



Congratulations to Florence Nightingale and Winston Churchill Class for achieving  
**100% attendance**, week ending 14.02.2020.

## WELL DONE!

*Joan Goodrich,*

Family Footings Facilitator and DSL





## YOUR EXAMS OFFICER

Having previously worked at [OCR](#) for over 10 years in various roles, I have plenty of behind the scenes knowledge of how exams are created, written, standardised, marked and reviewed. In my role as Exams Officer I am responsible for all administration relating to exams including making entries with the relevant awarding bodies, training invigilators, controlling the exam papers and issuing of results. It's a very busy and varied role that requires a lot of forward planning. Exam preparation for a summer exam series starts in October and the first exam is usually in June. Results are then issued in August with certificates arriving from the awarding body in November. This means that two exam series can overlap by a few months between October and November making it a very busy time of the year.



Letters will be sent to Year 11 parents/carers over the next few weeks about exam preparation and expectations/guidelines set by [JCQ](#). If you have any questions in the meanwhile, feel free to email me at [quest.office@macintyreacademies.org](mailto:quest.office@macintyreacademies.org).

**Laura-Jane Boshell**

## TRAFFIC MANAGEMENT

The [Traffic Management Plan](#) published on the school website is there to inform and instruct staff, students, families and visitors who attend site about the site rules concerning pedestrian and vehicle separation. Quest Academy endeavours to ensure the health and safety of every person who attends site. This can only be achieved with the co-operation of all site users.

### In Summary:

The main vehicle gates are opened between 7am-9.15am and reopened at 15.20pm. Access outside of those times is limited and gained by using the intercom system. Drivers are expected to open and close the gate behind themselves to safeguard the security of the school. There are 57 parking spaces plus 5 accessible bays. The car park is a one way system. All drivers are required to follow the road marking especially during main drop off and collection times. Drivers are expected to queue in the designated lane and continue to move forward in a safe slow and manner. The maximum speed limit in the car park is 5 miles per hour.

Thank you for your support in the matter.

**Health & Safety Team**





# TERM DATES FOR 2019 - 20:

**Spring Term 2** Monday 24<sup>th</sup> February - Friday 3<sup>rd</sup> April

**MAT INSET Day** Monday 16<sup>th</sup> March (no school)

**Easter Holidays** Monday 6<sup>th</sup> April - Friday 17<sup>th</sup> April

**Bank Holiday: 75th anniversary of VE Day** - Friday 8<sup>th</sup> May (no school)

**Summer Term 1** – Monday 20<sup>th</sup> April - Friday 22<sup>nd</sup> May

**May Half Term**- Monday 25<sup>th</sup> May - Friday 29<sup>th</sup> May

**Summer Term 2** – Monday 1<sup>st</sup> June - Wednesday 22<sup>nd</sup> July



The early May bank holiday in 2020 will move from Monday 4 May to Friday 8 May to mark the 75th anniversary of VE Day.

Warwickshire school term dates have been updated to reflect this, with Monday 4 May 2020 now designated a normal school day.

## Quest Contact details

Quest Academy,  
Anderson Avenue,  
Rugby  
Warwickshire  
CV22 5PE

E: [quest.office@macintyreacademies.org](mailto:quest.office@macintyreacademies.org)

T: 01788 593 112



## How to contact members of staff:

Please contact Reception if you would like to speak with a member of staff. You will either be transferred or reception will e-mail the member of staff to let them know that you have called.

## Reporting pupil absence and lateness:

If your child is absent for more than 7 days you will need to provide a doctors certificate. If we do not receive a doctors note and have not seen your child we will have no alternative but to refer the matter to the Safeguarding Board in line with our safeguarding procedures.

Please can we remind parent/carers to call school on **01788 593 112**, before 9am if your child may be late or is unwell.