



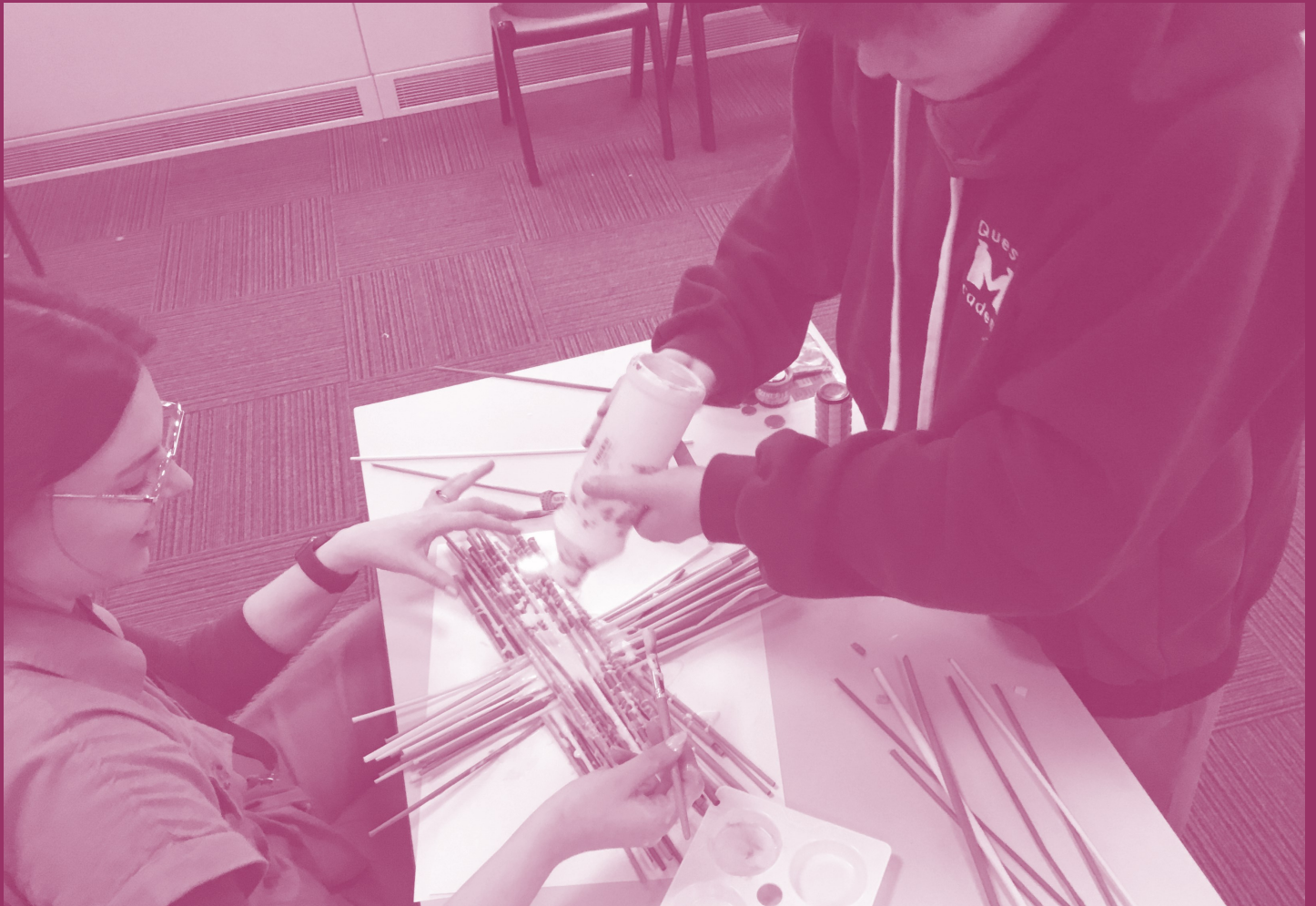
MacIntyre Academies
Quest Academy

JANUARY 2024 EDITION 2 NEWSLETTER

We are successful because...

...the mother of one of our learners said that her son is now happy to attend and looks forward to school, which is a big change. She said that her son's education and progress are going really well and that she appreciates the close contact with the school class staff team.

...the father of one of our learners said that he is happy with the support provided for his son at Quest Academy. He said that his son is settled at Quest.



Quote of
the week

*"Education is the movement from
darkness to light"*

~ Allan Bloom

WELCOME



Dear Parents/Carers,

As we now approach the end of week three, learners continue to remain settled and engaged with their learning. This week senior leaders spent time eating school dinners in the dining hall with members of the student council. The purpose of this has been to see if there are improvements needed within the dining hall environment, the quality of food and the options available to learners; further conversations will be had with members of the student council at their next meeting. Senior leaders will continue to work alongside the student council to make improvements to their school.

Message from West Midlands Public Health:

You will have seen on the news or heard on the radio that within the West Midlands there has been a rise in Measles cases. Public Health West Midlands have ask school's to encourage parents to ensure their child has had the MMR vaccination. Can I please ask that if your child has not had the MMR vaccination that you consider taking them to the GP for the vaccination. Further information can be found here: [Measles - NHS \(www.nhs.uk\)](https://www.nhs.uk)

School Term Dates 2024 -25

Senior leaders are currently agreeing the term dates for the academic year of 2024-25, we are hoping to move the term dates in line with Warwickshire dates – please note, this is a very minor change. The proposed dates are below If you have any feedback regarding the term dates, please email quest.office@macintyreacademies.org by **Friday 9th February**.

Autumn Term 2024

Monday 2 September 2024 – **School Closed** – INSET Day (QUEST)

Term Time: Tuesday 3 September 2024 to Friday 25 October 2024

Half term: Monday 28 October 2024 to Friday 1 November 2024

Monday 4 November 2024 – **School Closed** – INSET Day (QUEST)

Term Time: Tuesday 5 November 2024 to Friday 20 December 2024

Spring Term 2025

Monday 6 January 2025 – **School Closed** – INSET Day (QUEST)

Term Time: Tuesday 7 January 2025 to Friday 14 February 2025

Half term: Monday 17 February 2025 to Friday 21 February 2025

Term Time: Monday 24 February 2025 to Friday 11 April 2025

Friday 14th March 2025 – **School Closed** - INSET Day (TRUST)

Summer Term 2025

Monday 28 April 2025 – **School Closed** – INSET Day (QUEST)

Term Time: Tuesday 29 April 2025 to Friday 23 May 2025

Half term: Monday 26 May 2025 to Friday 30 May 2025

Term Time: Monday 2 June 2025 to Friday 18th July 2025

Monday 21st July 2025 – **School Closed** – INSET Day (QUEST)

Warm regards,

Laura Thackaberry



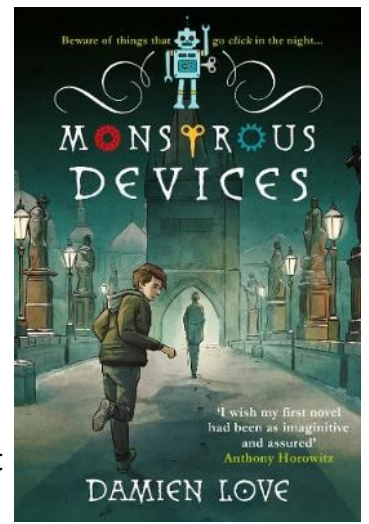
8 - 12 years

Monstrous Devices

By Damien Love

I enjoyed everything about Damien Love's debut.' Anthony Horowitz, bestselling author of the Alex Rider series

'Hugely original, exciting debut novel... a fantastical but entirely believable world with scary killer robots oiled to perfection with automaton history, surprising characters and dry humour... Get hold of a copy, wind it up and let yourself go.' *The Times*



When twelve-year-old Alex receives an old tin robot in the post, the note from his grandfather simply reads: 'This one is special'. But as strange events start occurring around him, it doesn't take Alex long to suspect that the small toy is more than special; it might also be deadly.

Just as things are getting out of hand, Alex's grandfather arrives, whisking him away from his otherwise humdrum life and into a world of strange, macabre magic. From Paris to Prague, they flee across snowy Europe in a quest to unravel the riddle of the little robot, and outwit relentless assassins of the human and mechanical kind. How does Alex's grandfather know them? And can Alex safely harness the robot's power, or will it fall into the wrong, wicked hands?

WORLD BOOK DAY

World Book Day is a charity that changes lives through a love of books & reading. National Book Tokens have been proud to sponsor World Book Day for more than two decades and counting. Our sponsorship helps the charity to encourage more children, particularly those from disadvantaged backgrounds, to have a life-long habit of reading for pleasure and the improved life chances this brings them.

The next World Book Day will take place in the UK and Ireland on **Thursday 7th March 2024.**

Reading for pleasure is the single biggest indicator of a child's future success – more so than their family circumstances, their parents' educational background, or their income.



Our 2024 £1/€1.50 books



World Book Day offers every child and young person the opportunity to have a book of their own.

1 in 5 children receiving free school meals say the book they receive with their £1 book token was the **first book** they had of their own. Last year, World Book Day distributed more than 50 million £1 book tokens across the UK and Ireland through schools, magazines, and partnerships!



Learners do not need to bring in their own balls, we have them available. If they do, they will have to be handed in on arrival like tech.



Food Tech:

We are collecting any tubs for taking food home and any little ramekins for classes making cheesecakes please.

WHAT IS JEFFY?

Information from Safer schools:

Here's what you need to know...

What is Jeffy?

- Jeffy is a puppet character featured in series of YouTube videos. The channel behind Jeffy has over five million subscribers and each video posted gains millions of views.
- The character of Jeffy has been criticised for portraying an offensive stereotype of someone with unspecified learning difficulties or disability. The creator has argued against this characterisation, saying Jeffy is meant to be funny and does not represent someone with a disability.
- Despite the video's child-friendly animation style, our online safety experts found videos portraying sexual content, nudity, violence, gore, profanity and more inappropriate themes.
- In 2017, a mother found her 7-year-old son with a ligature around his neck, mimicking actions they had seen in a Jeffy video. The noose was safely removed, and the creator of Jeffy apologised, adding that the videos are: "not to be imitated and are for entertainment purposes only".



What are the risks of Jeffy and other adult-animations to children and young people?

- As the style of these animations is similar to other videos they view, children and young people may click onto content without realising it contains harmful material.
- Even after viewing, a child may not realise how problematic the behaviour they've viewed is if they believe they are watching an age-appropriate cartoon.
- Children and young people may copy behaviours and language they have viewed. This is not exclusive to the home environment as some content shows settings outside of the home, for example Jeffy at school.
- When exposed to inappropriate content, such as sexualised content, children may struggle to explain to an adult what they have seen and/or what is upsetting them, or they may worry they will get into trouble.

Top Tips

- **Stay calm.** If you suspect the child or young person in your care has watched Jeffy or other inappropriate cartoon-style content, don't panic. Approach them calmly, ask open questions and listen. Importantly, avoid mentioning Jeffy or similar animations by name as you may be accidentally alerting them to something they knew nothing about!
- **Talk to them.** If you know for sure they have viewed inappropriate content, ask them to explain what they have seen and give them space to tell you in their own words. It may be emotional or embarrassing to discuss, but being able to talk through complex feelings in a supportive environment will help them.

- **Never leave the safeguarding to someone else.** Even though platforms like YouTube have age restrictions and moderators, they are not perfect and should not be relied upon to keep the child or young person in your care safe online.
- **Identify help.** It's important that children and young people have someone they can turn to for help, even if that person is not you. Use our [Trusted Adults](#) resource to highlight who these people are for them.
- **Check safety settings.** Ensure the correct safety settings are in place on the devices your child has access to and use the [Online Safety Centre](#) to learn how to restrict content, block and report on the platform.
- **Keep the conversation going.** Your child's online safety should be an ongoing discussion. Just as you would ask questions about their offline life, make their online experiences just as regular a topic in your household or the classroom.

ACADEMIC YEAR 2023 - 2024

SPRING TERM 2024

Half term	Monday 12th February to Friday 16th February 2024
Learners Start Back	Monday 19th February 2024
Y9 Parents & Options Evening 4 - 6 pm	Thursday 7th March 2024
Trust INSET Day (no learners on site)	Friday 8th March 2024
Easter Fayre 2 – 3.30 pm Term Ends	Friday 22nd March 2024
Spring (Easter) holiday	Monday 25 March 2024 to Friday 5 April 2024

SUMMER TERM 2024

Starts	Monday 8th April 2024
Bank Holiday (no learners on site)	Monday 6th May 2024
INSET day (no learners on site)	Tuesday 7th May 2024
Half term	Monday 27th May 2024 to Friday 31st May 2024
Learners Start Back	Monday 3rd June 2024
Ends	Tuesday 23rd July 2024

FOREST SCHOOLS

Reminder to learners who are doing Forest Schools, please bring in warm clothing for forest school (coats, gloves, hats, scarves) we do have overalls and wellingtons but nothing to keep learners warm as we will be outside no matter the weather. Learners can also bring in a change of clothes for forest school as it is very wet muddy.



SIMPLE SPRING ROLLS

Ingredients

1x small carrot
2 x spring onions
40g beansprouts
25g frozen peas
1 x 15ml spoon oyster sauce
4 filo pastry sheets
Oil



Complexity: medium

Equipment

Chopping board, vegetable knife, vegetable peeler, grater, mixing bowl, kitchen scissors, measuring spoons, dessert spoon, baking tray, pastry brush, oven gloves.

Method

1. Preheat the oven to 200°C or gas mark 6.
2. Top, tail, peel and grate the carrot.
3. Snip the spring onions in the mixing bowl.
4. Add the beansprouts, peas and oyster sauce.
5. Mix the ingredients together.
6. Place the filo pastry sheets on the work surface.
7. Halve the pastry sheet and work on one half at a time.
8. Spoon a little vegetable mixture along the top edge.
9. Fold over twice.
10. Fold in the two edges.
11. Continue to roll up the spring roll.
12. Place on the baking tray.
13. Brush with a little oil.
14. Bake for 15 minutes, until golden.

Top tips

- Use oven gloves when putting food into, and taking food out of, the oven.
- Try adding different vegetables, e.g. finely diced celery, peppers.

Make sure the join of the pastry is underneath before cooking the spring rolls.

Food skills

Weigh.	Trim.	Mix.	Fold.	Bake.
Measure.	Grate.	Divide.	Glaze.	

TRIPLE CHOCOLATE CHIP COOKIES!

Ingredients

125 g unsalted butter	
100 g light brown sugar	1/2 tsp salt
100 g white granulated sugar	1/2 tsp bicarbonate of soda
1 medium egg	1/2 tsp baking powder
1 tsp vanilla extract	100 g white chocolate chips
25 g cocoa powder	100 g milk chocolate chips
225 g plain flour	100 g dark chocolate chips



Method

1. Preheat your oven to 180C/160C Fan/375F and line two-four baking trays with parchment paper. Mine are quite large trays (40cm) to make sure the cookies don't touch!
2. Mix together the butter and both sugars until light and fluffy and thoroughly combined! Using an electric mixer is far easier for this because it gets very fluffy and perfect!
3. Mix in the vanilla and the egg until thoroughly combined, then mix in the cocoa powder, flour, bicarbonate of soda, baking powder and salt until a thick paste/cookie dough is formed.
4. Fold in the chocolate chips, and spoon the mixture onto the trays and make sure they are suitable spread out so they stay separate! (I usually fit 6-8 on each tray to be safe) I also use a 5cm cookie dropper/ice cream scoop to make them identical sizes.
5. Bake in the oven for 10-12 minutes until spread out perfectly crinkly. A minute or so less will be gooey, a minute or two more will be beautiful and crunchy.
6. Once baked, remove from the oven and gobble them all up - don't burn yourself on the chocolate!

Top tips

- If they look a little too domed for you still when they're fresh out the oven, tap the tray's onto the work surface a couple of times and the cookies will flatten out a smidge - leave to cool fully on the tray still.
- They are super super gooey when warm so you could serve them with a dollop of ice cream if you like (vanilla is perfect with it) and they are an utter crowd pleaser. If you wanted to just use one type of chocolate you could as well, I just always stick to the same amount weight wise!
- These will last for 4-5 days after baking, but honestly they will be eaten before then.
- The mixture can be chilled before baking, and they can also be frozen raw or baked.

Category: Dessert	Type: Cookies	Prep Time: 10 minutes
Cook Time: 12 minutes	Total Time: 22 minutes	Servings: 16 Cookies
Author: Jane's Patisserie		

YEAR 11 MOCK EXAMINATIONS

Mocks are an amazing opportunity for learners to have a 'real life' experience, ahead of the upcoming exam season.

More than anything else, mocks really help to build learners confidence and ensure they are able to cope with the pressure of their upcoming exams just that little bit better. By taking mocks, learners know that they are as prepared as they could possibly be and in the absolute strongest position as they go into their exams. By helping learners to understand and target their areas of weakness, while also encouraging them to feel familiar with the entire exam process, mocks are able to lift the lid on the pressure cooker that is exams, let a little steam out, and ensure that learners feel more composed and confident when they eventually step into the exam hall.

These mock exams will be treated exactly like a real exam with the same expectations and boundaries to prepare them in the fullest capacity. Learners will be eligible to 25% extra time (ET) as per their Access Arrangement in line with their EHCP's (other Access Arrangements will be adhered to where applicable).

We would really appreciate your support in ensuring your learners arrive promptly during all exam seasons as this helps with the smooth running of the exams, limits interruptions and enables staff to prepare learners both physically and emotionally to alleviate any stress and anxiety. Please see below the following timetable for the mock exams which will take place in February.

If you have any further questions

please feel free to contact the Class Teacher or Office Manager/Exams Officer, Michaela Bradley.

5th Feb	
09:00	GCSE Science Chemistry (1 hour 45 mins) Paper 1
13:00	GCSE Maths Paper (1 hour 30 mins) Paper 1 (Non-Calculator)
6th Feb	
09:00	GCSE English Paper 1 (1 hour 45 mins)
13:00	GCSE Science Biology (1 hour 45 mins) Paper 2
7th Feb	
09:00	Maths Functional Skills (30 mins) Paper 1 (Non-Calculator)
13:00	GCSE English Paper 2 (1 hour 45 mins)
8th Feb	
09:00	Maths Functional Skills (1 hour 30 mins) Paper 2 (Calculator)
13:00	GCSE Maths GCSE (1 hour 30 mins) Paper 2 (Calculator)

SCHOOL MEAL - PRICE INCREASE

With effect from Monday 1st April 2024, Educateres will be increasing the price of their meals. Whilst this is still 3 months away, they wanted to provide clear communications in order to give parents and carers as much notice as possible.

The Government have announced that the National Living Wage (formally National Minimum Wage) will rise by £1.02 per hour (or 9.8%) on 1st April, which will be reflected in their teams' pay. The majority of their costs of operation are food and labour and so the increases impact the budgets significantly. To allow the company to maintain their quality and standards in the face of current cost pressures, the School's meal prices will rise by 23p per day.

From 1st April the **cost per day of a meal will be £2.95**, and if taken each day **£14.75 per week**.



AUTISM & SEA

Coming to Macready Theatre, Rugby on Wed 14th Feb at 2.30pm (during half-term)

<https://www.ticketsource.co.uk/rugby-arts/autism-and-sea/e-dqzdrk>

Join us on an adventure with Finn, Ollie & Astrid as we explore the world of autism!

This show helps to explain autism to young people in a creative and immersive way.

It contains integrated BSL (where the person signing gets involved in the action on stage) and is also relaxed (the audio levels are kept consistent throughout, and audiences can be introduced to the puppets and cast before the show!).



HALF TERM FUN

Anker Wood and Maze World (previously known as Plantasia), Nuneaton Rd, Atherstone, CV9 1RF

Love mazes? In our experience, wandering around, getting lost and finally finding your way around a maze is always a good laugh. If you agree with us, you'd be

thrilled to learn that [Anker Wood at Dobbies](#) is home to UK's largest collection of permanent mazes. Each of the 6 hedge mazes is inspired by a different country, so you'll be having your own journey around the world in a day!

Of course, Anker Wood is a fun place to visit for animal lovers, as well. Lots of your farm favourites live there, including alpacas, Kune Kune pigs, Shetland ponies, and more. Plus, there's a Treetop Trail with stunning views to explore.

Open: Monday - Saturday 10am - 5pm, Sunday 10:30am - 4pm

General Admission: Adults: £5.95, Kids: £4.95, Concessions: £3.95. Family (2 adults, 2 kids): £19.95



CHILD FRIENDLY WARWICKSHIRE



Adult and Community Learning

Bal Dutfield - Programme Lead

We offer many courses as a service both long and short courses within academic terms and dates for learners:

- *Maths & English
- *Computers & IT
- *Learning for Learners with Disabilities & Difficulties
- *Family Learning for Parents and Children
- *Languages – French, Spanish, Italian, German
- *British Sign Language for beginners
- *Arts & Crafts
- *Yoga, Wellbeing and Mind fullness
- *Business studies
- *ESOL- English for Speakers of Other Languages

Like and share our posts and Like our page
Share our posts to your local groups and friends
Website: www.warwickshire.gov.uk/acf
Tel: 01926 736392

For all the latest news and new course information follow us on social media



Warwickshire Adult & Community Learning Course Listing January 24

North Warwickshire, Nuneaton & Surrounding Venues

ESOL English for Speakers of Other Languages

Independent

Life Skills & Wellbeing

Art Classes

Cricket

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Ofsted Education & Skills Funding Agency Multiply

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CHILD FRIENDLY WARWICKSHIRE

Adult and Community Learning

Bal Dutfield - Programme Lead
Careers Advice and Guidance

National Careers Service website:

<https://nationalcareers.service.gov.uk/>

or scan the QR code to take you directly to the website.



National Careers Service

If you are looking for a job, or not sure what to do after completion of your course, then we can help you. Adult and Community Learning work closely with the National Careers Service to offer all our learners Careers Information Advice and Guidance.

The National Careers Service (NCS) have a website, and information about what they can offer is clearly listed – see QR code below. The NCS advisors can help with exploring career options, progressing with the career you have chosen, looking for a job and helping you write a CV, for example. Your tutor will talk with you about organising an NCS Advisor to visit your class or to arrange a 1-1 appointment with you. There is a form that you can complete to access this support, please speak to your tutor or contact us.

We can help you with a referral to NCS to support you with the following:

- Help with CV Writing
- Help with interview techniques
- Help with finding other courses
- Help with finding current jobs

Please do have a look on the website. This is a free service to our learners and if you do contact anyone, please do tell them that you are a learner with ACL.

You can email us on acf@warwickshire.gov.uk or call 01926 736392.



FRIENDLY WARWICKSHIRE

PIZZA (YEAST DOUGH)

Ingredients:

500g strong white flour

1 x 5ml spoon salt

1 x 7g packet fast action dried yeast

300ml warm water

1 x 15ml spoon oil

Topping:

1 small jar tomato pizza sauce

A handful of fresh basil

1 x small ball mozzarella cheese

6 slices of pepperoni



Complexity: medium

Equipment

Weighing scales, baking trays, mixing bowl, sieve, measuring spoons, measuring jug, flour dredger, rolling pin, spreading knife, sharp knife, chopping board, palette knife.

Method

1. Preheat the oven to 200 °C or gas mark 6.
2. Grease or line two baking trays.
3. Sift together the flour and salt into a mixing bowl.
4. Stir in the yeast.
5. Add the oil and enough warm water to mix into a soft dough.
6. Knead the dough for 5-10 minutes on a lightly floured work surface.
7. Place the dough in a bowl, cover and allow to prove for 20 minutes.
8. Divide the dough in half.
9. Roll out and shape the dough into two round disks.
10. Place the dough bases onto baking trays.
11. Spread the pizza sauce over the base.
12. Slice the mozzarella cheese.
13. Arrange the slices of cheese over the tomato sauce.
14. Place the pepperoni over the cheese.
15. Chop the basil and sprinkle over the pizza.
16. Place in the oven and bake for 10-15 minutes.

Top tips

- You may wish to make a calzone, which is a folded pizza. Roll and shape the dough into a round disk. Rest half of the dough base on a greased baking tray. Place the sauce, toppings and cheese on half of base (which is on the tray). Brush water around the edge of the circle. Fold over the remaining half to form a semi-circle. Fold back the edges with your fingers and place in a pre-heated oven.
- Try different combinations of toppings, including plenty of vegetables, e.g. spinach, peppers, tomatoes, mushrooms, onion.

Food skills

Weigh.

Stir and mix.

Prove.

Divide.

Roll out.

Bake.

Measure.

Chop and slice.

Knead.

Spread.

Decorate.

EVERY SCHOOL DAY COUNTS

Attendance: At Quest Academy, we seek to ensure that all our learners receive a full time education which maximizes opportunities for each learner to reach his or her true potential: we feel that good attendance (95% or above) and good punctuality too are a vital part of this and we want all learners to strive towards this.

Government statistics have proven that children with poor attendance are 47% less likely to meet their potential examination results compared to learners with good attendance.

We have a desire to strive towards 100% attendance for all of our learners and expect all parents/ carers to actively support us in ensuring that their children are in school, safe, at all times. We also aim to hold all parents / carers that give low priority to good school attendance accountable.

Lateness: Pupils must attend registration on time to be given a present mark. Registration starts at 8.50am until 9am. Arrival after the start of morning registration will be given an 'L' code. After 9.30am a 'U' code (unauthorised absence) will be given.

Quest Contact Details:

Quest Academy
Anderson Avenue
Rugby
Warwickshire
CV22 5PE

E: 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 email the member of staff to let them know that you have called.

Reporting pupil absence and lateness: Please can we remind parent/carers to call school on **01788 593 112**, before 9am if your child may be late or is unwell. You will also need to contact the taxi company to let them know. 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

PRIVACY NOTICE

MacIntyre Academies collects and uses pupil information which complies with General Data Protection Regulation (GDPR). This is Europe's framework for data protection laws – it replaces the previous 1995 data protection directive, which UK law has previously been based upon.

Please note that limited personal data is used and stored as per the MAT Retention Policy.

You can read the full details of our [Privacy Notice](#) in the policy. This includes more details of our legal basis for the use of specific information.