MacIntyre Academies Quest Academy



SEPTEMBER 2023 EDITION 1 NEWSLETTER





We would like to remind parents/ carers we have balls in school, learners <u>do not</u> need to bring in their own. If they do, they will have to be <u>handed in on arrival</u> like any phones.



"The best way to predict your future is to create it."

Abraham Líncoln





Dear Parents and Carers,

I hope this message finds you well and that you had an enjoyable summer break.

I want to express my gratitude for your continued support, resilience, and patience. Together, we have shown what it truly means to be a community that cares deeply for the well-being and education of our children.

That said, welcome back!

Here are some important updates and information in relation to this academic year:

Meet the Tutor: We will be hosting a "Meet the Tutor" event on **21/09/2023** between **4pm and 6pm.** Please contact your child's tutor to book in your time slot. Meetings will last 15min to ensure that all parents/carers can be seen by tutors. This will give you an opportunity to meet your child's tutor, ask questions, and gain insight into the curriculum and classroom expectations.

Communication: Open and transparent communication is crucial to our success. We will continue to call home, use email and our school website, as well as other communication channels to keep you informed about important school updates and event.

Upcoming Events: Throughout the year, we will have various events, including parent-teacher meetings, extended services, and school Fayres. Your participation in these events is highly encouraged as it fosters a sense of community and enriches the educational experience for your child.

As we embark on this new school year together, let us embrace the opportunities for growth and learning that lie ahead. I have the utmost confidence in our dedicated staff, enthusiastic learners, and supportive parents, and I am excited to see the remarkable achievements that will undoubtedly emerge from our collective efforts.

Tyla Owen

Interim Principal

Meet the Tutor,	Thursday 21st
4 - 6pm	September 2023
Y10 & 11 Destinations	Thursday 28th
Evening, 4 - 6pm	September 2023

We are successful because... the mother of one of our learners said that she appreciates the 'amazing' support and communication provided by the Quest Academy staff team for her son

N Book of the Week N=

The Hatmakers

By Tamzin Merchant Featuring illustrations by Paola Escobar.

The first adventure in a spellbinding new magical world.



'Wildly inventive . . . full of laugh-out-loud humour, enchanting magic and rebellious hope. I loved it' Catherine Doyle

Cordelia comes from a long line of magical milliners, who weave alchemy and enchantment into every hat. In Cordelia's world, Making - crafting items such as hats, cloaks, watches, boots and gloves from magical ingredients - is a rare and ancient skill, and only a few special Maker families remain.

When Cordelia's father Prospero and his ship, the *Jolly Bonnet*, are lost at sea during a mission to collect hat ingredients, Cordelia is determined to find him. But Uncle Tiberius and Aunt Ariadne have no time to help the littlest Hatmaker, for an ancient rivalry between the Maker families is threatening to surface. Worse, someone seems to be using Maker magic to start a war.

It's up to Cordelia to find out who, and why . . .

'An utterly charming adventure full of wildness, wit, magic and heart' Anna James



The Mapmakers: The Hatmakers

Return to the spellbinding world of Cordelia Hatmaker in this soaring magical sequel to <u>The Hatmakers</u>. Cordelia stumbles upon a secret society of mapmakers who just might be able to help her find her missing father in the bewitching sequel to former Waterstones Children's Book of the Month *The Hatmakers*.

Ever since Cordelia discovered the hidden map in her father's precious telescope, she's been searching the streets of London by starlight and

trying to uncover its secrets. She's sure that her missing father is out there somewhere, and that if she follows his map, she'll finally discover the truth about his disappearance.

She never expects to stumble upon a secret society of Mapmakers - or to learn that magic isn't limited to the few Maker families, but is instead is all around, if you just know where to look...

But danger is lurking around every corner, and Cordelia must convince the rival Maker families to work together for once - not only to bring her father home, but to save the very essence of magic itself...





WHAT SCHOOL IS LIKE FOR CHILDREN AND YOUNG PEOPLE?

Warwickshire's Young People's Forum - IMPACT want to help schools understand what school is like for children and young people and what could help make this better. This survey is for all Warwickshire children and young people, but with a keen interest in the views of those who have support needs. To help gather views, young people have developed some questions which they would love you to answer. - <u>https://www.warwickshire.gov.uk/schoolexp</u>



Experience in Warwickshire

Please let children and young people know the opportunity is available and offer to support them to record their views if they would benefit from this. The survey is open until **October Half-term 2023**



But what is it like for you? - Let us know: www.warwickshire.gov.uk/schoolexp



What is school like for you?



Young People from

impact

Y11 RESULTS DAY





TALK LIKE A PIRATE DAY

Ahoy Matey! Talk Like a Pirate Day is an international observance
commemorated every year on September 19th. It is a day when everyone
r should talk exclusively in Pirate lingo, whether you're talking to your friends or ordering a coffee, keep the piratical language alive!

Background of Talk Like a Pirate Day: Talk Like a Pirate Day was founded by friends John Baur and Mark Summers. On June 6, 1995, the 2 were playing a game of racquetball when they started encouraging each other by shouting words of encouragement in pirate slang. They had so much fun playing the game while talking in pirate lingo, that they wanted to share the fun with everyone. So, they set off to create a new national holiday where everyone should talk only in pirate slang. They set the date as September 19th because it was Summers's ex-wife's birthday, and there were no other major holidays celebrated on that day.

For 7 years they celebrated the holiday with only their friends, until 2002 when they came across humourist and columnist David Barry's email. They thought Barry would be the perfect person to spread the word on Talk Like a Pirate Day so they wrote to him about their idea. Barry loved the idea and wrote a column about it in the Miami Herald newspaper, and since then, this holiday has spread all over the world. Summers and Baur declared actor Robert Newton as the patron saint of Talk Like a Pirate Day, as it was his character in Treasure Island that inspired the modern pirate slang.

How to Talk Like a Pirate: In order to be able to talk like a pirate, you need to learn the basics first. Here are a few essentials to know if you want to master the pirate lingo.

- Ahoy! means Hello!
- Arrr! is very versatile, and can mean anything from "yes!" to "I'm happy". It is used for everything really!
- Avast! can be used to get someone's attention, with a sense of surprise such as "Wow! Check it out!"
- Aye! means yes or "I agree!"
- Bounty! means a reward for capturing a criminal
- Hang the jib! means to frown or pout.
- Run a rig! means to joke with someone.
- Shiver me Timbers! expression of surprise.
- Son of a Biscuit Eater! used to insult someone.
- Thar she blows! means a whale has been spotted.
- Ye! means you.
- Yo Ho Ho! used to express happiness.

How to celebrate Talk Like a Pirate Day: This is an easy one, just challenge yourself to speak like a pirate for the whole day! If you're too embarrassed to do it in public, just throw a party with your friends and family where the only rules are to have fun and talk in pirate lingo!



APPLE AND SULTANA CRUMBLE

Complexity: low-medium

Ingredients

100g plain flour
50g butter or baking fat/block
50g oats
25g sugar
2 eating apples
50g sultanas



Equipment

Weighing scales, mixing bowl, wooden spoon, chopping board, knife, ovenproof dish or foil tray, baking tray.

Method

- 1. Preheat oven to 190°C or gas mark 5.
- 2. Rub the fat into the flour until it resembles breadcrumbs.
- 3. Stir in the oats and sugar.
- 4. Cut the apples into quarters and remove the core. Slice thinly.
- 5. Arrange the apple slices in an oven proof/foil tray dish on a baking tray, and then add the sultanas.
- 6. Sprinkle the crumble topping over the apple slices.
- 7. Bake for 25 30 minutes, until the apples are soft and the crumble is golden.

Top tips

- Add a little water to the apples.
- Be creative and experiment with other fruits, such as blackberries, apricots, raspberries, peaches, nectarines, plums or pears.
- You may wish to use canned apple or another type of canned or dried fruit.
- Try using wholemeal flour for the crumble topping or use muesli instead of oats.

Food skills

- Weigh.
- Core.
- Cut and slice.
- Rub in.
- Mix and stir.
- Bake.

MUSIC IS GOING TO LOOK A BIT DIFFERENT THIS YEAR...



As well as teaching music across the school, we are pleased to be able to offer some 2 to 1 (free) instrument lessons. These sessions will run for 50 minutes, once a week, at a convenient time for learners and tutors.

We will be offering the following instrument lessons:

- Guitar Bass guitar Flute Saxophone Keyboard Recorder Drums
- Vocals



(More options may be added as time goes on but I will let you know)

Nathan, Caroline and myself will be delivering these sessions. I will let you know when the sessions will start in good time so that the learners have time to process this change in their timetables. As this is a pilot, the way the sessions are run may be subject to change to make sure we are giving the learners the best experience possible but I will keep you up to date with any new developments.

If you feel that your learner would benefit from this, they could have a taster session and they can explore the variety of instruments before making a decision. If they find that learning an instrument is not for them after a few sessions, they will be able to take a break and let another learner take their slot.

We are really excited to be able to offer these sessions – music is such a powerful tool for confidence building, communication skills, creating friendships outside of class groups and so much more! We can also look forward to hearing more bands play in the near future (3)

If you have any questions, please let me know. Zoe Thompson **Music Teacher** Zoe.Thompson@macintyreacademies.org

CLASSIC TOMATO RAGU

Ingredients

1 onion 1 clove garlic 1x15ml spoon oil 2 x 400g canned chopped tomatoes handful of fresh basil black pepper



Complexity: low-medium

Equipment

Knife, chopping board, garlic press, measuring spoons, saucepan, wooden spoon, saucepan.

Method

- 1. Peel and chop the onion and peel and crush the garlic.
- 2. Fry the onion and garlic in the oil for 5 minutes, until soft.
- 3. Add the tomatoes and tear in the basil leaves.
- 4. Add a few twists of black pepper, then allow to simmer gently for 30 mins (longer if possible).

Optional

- 1. You may wish to serve the tomato ragu with pasta if so:
- 2. after 15 minutes, put a large saucepan of water on to boil. When rapidly boiling, add the pasta and cook for around 10 minutes until al dente;
- 3. drain;
- 4. mix the cooked pasta and tomato sauce together.

Top tips

- Use dried herbs if you do not have fresh.
- 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 200g minced beef 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

- Measure.
- Peel.
- Chop.
- Fry.
- Simmer.
- Boil (if serving with pasta).



QUEST ACADEMY LUNCHES

- School meals cost £2.72 per day (£13.60 per week).
- Payment for hot lunches need to be made in advance via ParentPay. Your account needs to be in credit at all times. If you have not paid for a meal in advance your child will need to bring in a packed lunch. If you haven't currently got a ParentPay account please contact the School Office on 01788 593 112.
- If your child is eligible for Free School Meals (FSM) please apply via the online application form using this link <u>www.warwickshire.gov.uk/freeschoolmeals</u> For learners currently on our FSM list you do not need to reapply-new learners will need to let Warwickshire Council know they have transferred).
- We have lunch delivered by a company called Educaterers, menus run on a three week revolving basis (if you would like these menus emailing please let the School Office know). If there is a day where your child does not like anything then they will need to bring in a packed lunch.
- Fizzy drinks and sweets are not allowed in school. On special occasions Quest may buy sweets/ ice-cream for the learners. Please also note we are a nut free school.





WE HAVE SOME NEW & FAMILIAR FACES AT QUEST!













Mohammed A

Compassionate Schools Coach

Enhanced Teaching Assistant

Kevin B

Katie D

Teacher

Alex L

Science Lead

Siona M

Teacher

Alison S

Teaching Assistant

FRUIT SMOOTHIE

Ingredients

6 large strawberries

300ml semi-skimmed cold milk

1 small pot of reduced fat yogurt

Equipment

Small knife, chopping board, blender, measuring jug, spoon, two glasses.

Method

- 1. Remove the green tops from the strawberries.
- 2. Slice the strawberries.
- 3. Place the strawberries into the blender.
- 4. Pour the milk and spoon in the yogurt into the blender.
- 5. Put the lid on the blender and switch on for 30-45 seconds, until smooth.
- 6. Pour the smoothie into two glasses.

Top tips

- Remember that smoothies and fruit juice count towards your 5 A DAY but you should only drink a combined maximum of 150ml a day.
- You may wish to use fresh fruits that are in season, or add frozen or canned fruit. Try experimenting with different fruits and flavours of yogurt, such as banana and vanilla or orange and mango.
- Hold the lid of the blender with a clean dishcloth.
- Always get help from an adult when using a blender.

Food skills

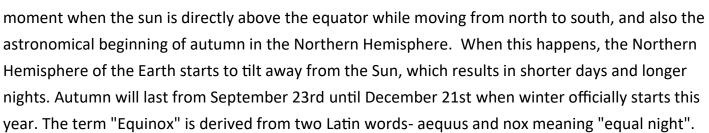
- Measure.
- Cut and slice.
- Blend.



Complexity: low

AUTUMNAL EQUINOX

The Autumnal Equinox, or the first day of autumn in the Northern Hemisphere takes place every year on September 22nd or 23rd. In 2023, it will happen on **Saturday 23rd September** at 2.50am EDT. This day marks the



ACADEMIC YEAR 2023 - 2024

We have 2 extra days for half term in October, these days are added on to the Summer Term. The rationale is that the days allow families to take advantage of quieter and cheaper holidays.

AUTUMN TERM 2023	
Meet the Tutor, 4 - 6pm	Thursday 21st September 2023
Y10 & 11 Destinations Evening 4 - 6pm	Thursday 28th September 2023
Half term	Monday 30th October to Tuesday 7th November 2023
Learners Start Back	Wednesday 8th November 2023
Mock Exams Start	Monday 27th November 2023
Y10 & 11 Parents Evening 4 - 6pm	Thursday 14th December 2023
Xmas Fayre 2 - 3.30 pm Term Ends	Friday 22nd December 2023
Christmas Holiday	Monday 25th December 2023 to Friday 5th January 2024
SPRING TERM 2024	
Starts	Monday 8th January 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
Y7 & 8 Subject Parents Event 4 - 6pm	Thursday 11th 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



EVERY SCHOOL DAY COUNTS

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.

Quest Contact details:

Quest Academy Anderson Avenue Rugby Warwickshire CV22 5PE E: guest.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, <u>before 9am</u> 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 but to refer the matter to the Safeguarding Board in line with our safeguarding procedures.

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.

You can read the full details of our <u>Privacy Notice</u> in the policy. This includes more details of our legal basis for the use of specific information.





MINDFUL 💱 Families First Putting children and families first 🎇 ngage

SCHOOL

