Orchard Manor School Newsletter May 2020



Keeping Connected with our Pupils Dear Parents and Carers

As you are aware, we have been making weekly contact with families and pupils through out the pandemic. This contact is being made for many reasons; to support pupils to access the remote learning we are providing, to check in with parents to find out if they have any questions or need any further support from school, to check in with pupils' and find out how they are doing during these difficult times and really importantly to help maintain the positive relationships we have with our pupils and help them to continue to feel connected to school.

It is important that as we enter the final half term of the year, where we are planning to reintroduce more pupils back into school, that we are able to sustain the excellent communication that you have supported us to establish.

Through our regular communication with pupils we will be helping them to prepare for their return to school answering any questions they may have and exploring any concerns, or barriers to returning. Over the half term where lock-down has been in place, we have seen many pupils engage positively with learning, life skills, exercise and crafts. Progress in communication and social interaction skills have also been evident with some pupils increasingly confident in using various technologies to communicate with staff remotely. This is great to see, and these achievements and the positive relationships that have been maintained between staff and pupils will support them as we prepare to reintroduce them into school.

Throughout the period of our phased return to school we will be continuing with our regular contact with pupils who are still at home accessing our remote provision.

We thank you for your continued support in maintaining positive contact with you and your children, and hope that this can continue until we return to normality.

Mark Rose — Executive Principal

Exam News

There are have been no summer GCSE exams this year and so instead grades will be calculated in the following way.

The process is as follows:

- **Step 1** The awarding bodies will be asking teachers to submit Centre Assessed Grades that they believe the student would have received if exams had gone ahead
- **Step 2** To produce the above, teachers will take into account a range of evidence and data including performance in mock exams and non-exam assessment
- **Step 3** The exam boards will then combine this information with other relevant data, including prior attainment, and use this information to produce a calculated grade for each student, which will be a best assessment of the work they have put in
- **Step 4** Results will be provided to students on the 20th August 2020



Key Dates:

12 June 2020 All grades for students will be submitted to the exam boards by this date

20 August 2020 Results Day

More details about examinations can be found on the school website, in the Families section: **CLICK HERE**

Jo Potts – Exams Co-Ordinator



Yellow Class, Learning in New Environments

Yellow Class pupils (and their wonderful parents) have really risen to the challenge of learning in this unprecedented and unusual time in world history.

In their living rooms, dining rooms, kitchens, gardens and even unfamiliar classrooms, we have seen a determined attitude to reading, writing, maths and this terms topic of "growing".

We have seen planting seeds and clearing weeds, cooking with home grown produce, and some stunning artwork labelling the parts of plants. Our class story this term has been "Jaspers Beanstalk" and it has been lovely to hear them remotely reading this and see their retelling of this story.

Life skills have also been a huge part of home learning, from organising laundry, vacuuming and cooking including; cake baking and biscuit decorating.

Photographs and videos, as well as phone calls and visits in person have meant we've been able to see what a marvellous job they really are doing and feel together even though we are apart.

Julie, Maria and Sharon are super proud of all our pupils successes and progress and have made sure everyone remains motivated sending regular certificates and tuck shop rewards they can choose from home and have sent in the post. Yellow Class pupils are amazing ambassadors for Orchard Manor School!

Sharon Deighton — Yellow Class

NNS-0



Gabrielle's Lockdown

Gabrielle is one of our students who has been really busy during Lockdown. She has created a rainbow wall on the side of her house which lots of people honk their horns in appreciation as they drive past.



Gabrielle has also entered a competition to design a SuperBear for John Lewis. Once a winner is chosen, they will produce the design and sell it in John Lewis and Waitrose and 100% of the profits will go to the NHS. Duck eggs will be hatching soon at her house too, and she has even planted some sunflower seeds. Gabrielle has certainly been filling her time with



lots of interesting activities! Why not let your teachers know what you have been doing for the next newsletter?

Our Kitchens

There are two kitchens at the school one on Upper Site and one on Lower site. It is staffed by 9 of us in total and I am the Kitchen Manager. The longest running team member has been here for 23 years, I myself have been here for 18 and the others between 18 and 3 years. Once you're in you're never allowed to leave!

Both sites are inspected by the Environmental Health Officer every 2 years and have always come out with Grade 5 which is the highest grade of hygiene. We are also inspected by Devon Norse and they always give us a positive report.

Cooking starts early in the morning as we make most of our food on site. We like to use fresh local ingredients .



We buy lots of our ingredients in bulk - this means we have things in our store which may look the same as the boxes and jars in your own

cupboards at home, but they are about 6 times the size! We always have huge trays of eggs and extremely large cartons of flour and big bags of sugar which we use for making our own puddings and cakes on site.

We make the meals using really big machines and pots which are huge. When cooking for a lot of people we have to have kit which can hold a lot of volume.



This is our floor

standing mixer, and this strange looking machine is our potato peeler— potatoes go in the top and

come out of the shute



peeled and ready to cook!

I think that the favourite meal

is a Roast Dinner closely followed by Lasagne and Pasta

Bake, with Fish & Chips coming in very close third.

We always offer Jacket potatoes, sausages or fish fingers, especially for the little ones who don't always like a big main meal.



By far the most favourite pudding is Chocolate Crackernel. There is never any left over! Flapjacks and Fruit Crumble always go down well, served with custard of course! We also serve the odd creamy dessert as a treat. Everyone needs a treat now and then.

We follow government guidelines and always promote

healthy eating. Every day has a vegetarian option as well as a variety of vegetables and oven baked jacket potatoes. Puddings do not always have to be indulgent and we have a choice of fruit and yoghurt every day too.



All of our dinners and desserts are made on the premises (with the exception of burgers, sausages and battered fish etc.) and we pride ourselves in providing good healthy family meals which I would be proud to serve to my own family.

The Upper Site serves meals on a family service. This means that tables are set for 6 and the meals are set out per table—meat, potatoes and veg etc. The young people choose their menus the previous

week. On the Lower Site we have a servery. The young people can choose what they want from the menu of the day. Both types of servery work well on the particular sites.





After all the meals have been eaten, the next thing is the washing up. Thankfully we have a large dishwasher too!

Penny Richards—Kitchen Manager

Red Class Keeping in Touch throughout Lockdown

Many of you have been keeping in touch with your teachers by using the phone, video chats, email and other school communications and this has been really great for the teachers who have missed you all a lot. You have also been sending in photos of the great things you have been doing! Well done to all of you! You look like you have been keeping really busy.

We are all looking forward to seeing you when you can come back to school. In the meantime, Stay Safe and









Hello from the SaLT—the Speech and Language Therapy Team

It's been a very different way of working this term and our team has been on hand to support our young people who use our service regularly.

Packs to continue ongoing SaLT sessions have been sent out to our young people, and this support is ongoing. We have appreciated parents feedback to us and this has helped us get things right for those children. If you have received a pack and want to change things up or need some extra support from us, get in touch! Lyndsey and Josie are always happy to hear from you.

Getting everyone involved in supporting our young people in their communication needs is key to ensuring success. Within some of these packs we have also added plenty of visual support like mini schedules, "first this -then", and "I am working towards" boards. These visuals help to support structuring schooling from home, and they will give your child and you a clear guide to what's happening next and when the breaks are.

If you need these resources to be sent out to you during this time contact us and we will gladly make it so!

If your child is not attending school and you are worried they are behind in their SaLT Programme, then we can arrange a "face to face" on our Teams app.

We have also had a little dabble in filming our work and you can access our Attention Autism or Bucket Sessions Stage 1 & 2 videos by <u>clicking here</u> which will take you to our pages on the school website.



Stay Safe and be well!

Josie and Lyndsey - SaLT Team

Orchard Manor Bike Track written by Freddie Y8

The all new Orchard Manor Bike Track is consistent with features that can be ridden by riders with experience to very little experience, as the track consists of features that you can get air off and do tricks off, while also being able to roll it.

Take a look at the top of the track, and you will find a pump track, which is also made with both beginners, and more intermediate riders in mind.



We have a wide range of

bikes for pupils to use including MTBs, dirt jumpers, and 16" and 20" wheeled BMXs. All these bikes ride well on the track as it is very versatile. You can go with normal 27.5 "nobbys" on low pressure, all the way to 80psi, and rigid with slick tires. Name another school with similar activities!





The future plans for the track is extending it to include a very

beginner level track, for people to learn to ride a bike, or practise basic control like turning, shifting gears, or leaving your saddle for a more aggressive feel. The track will be used by all pupils once the school returns back to a routine. Freddy - Year 8

Food Technology Updates!

We may not be doing Food Technology lessons in the school kitchen at the moment but that hasn't stopped you all from doing lots of cooking.

I have been sending out recipes for you



making. Lots of you have also been finding your own recipes and everything looks very tasty.

Ashton has been doing some very skilled baking and his

Cinnamon buns look so light and fluffy that I copied the recipe and made them for my family and it really was a

good recipe and very tasty.

Quite a few of you have made pizzas and they look wonderful, one of the lovely thing about pizzas is you can make them just how you like them by adding your favourite toppings.

It looks like some of you were busy



doing lots of baking for VE day and there are some great pictures of some delicious looking VE Day treats.

Ruben has made a



lovely family meal of shepherds pie and broccoli I'm



sure his family really enjoyed it. Cont...



There must be a special mention for Harry's beautifully decorated cake and "HELP" message.









Keep looking for tasty recipes and

keep on cooking it is a really good way to spend some time and it is a wonderful skill to have.





VE Day

VE Day – Otherwise known as Victory in Europe day. A day that signified the end of WW2. On the 8th May 1945 Prime Minister Winston Churchill announced that the war had come to an end following the surrender from the Nazi German forces within Europe.

However, whilst it would appear that the war was over in Europe, the war was still ongoing in other parts of the world. Later on what would become known as VE day Winston Churchill said

"We may allow ourselves a brief period of rejoicing; but let us not forget for a moment the toil and efforts that lie ahead."

Many soldiers were still being sent to fight in against the

Japanese who had still not surrendered. Eventually when the Japanese surrendered on 15th August 1945 this bought a close to WW2 and this day would be known as VJ – Victory in Japan.



Essentially VE day celebrates the end of the war but is also signifies a momentous day where people could return to the normal way of life. Where people could carry on living in peace and the country would be able to start to rebuild. Families could also be reunited and soldiers could start returning to their homeland.

How do we celebrate VE day?

In 1945 people lined the streets dressed in red, white and blue. A huge crowd gathered outside Buckingham



Palace to cheer and catch a glimpse of the King and other royals on the balcony of the palace. Parties were held up and down the country, licensed establishments

(pubs) were allowed to open for longer and other allied countries also celebrated in

similar ways.

Today's VE day looked very different and people came up with their own creative ways of celebrating.



People had picnics in their gardens (where possible), decorated their houses and gardens with bunting, had virtual celebrations online between socially distanced families and stories were shared on the news and social

media.





Ben Slater—History

VE Day Food

Nearly all foods were rationed in Britain during WW2 and rationing was still in place on VE Day (8th May 1945) and did not completely end until July 1954 nine years after this.

Here are some recipes that were used during rationing. The savoury dishes are all quite filling. Homity Pie is still very popular today although now you can be more generous with the cheese if you want to.

Hom	itv	Pie
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2 large potatoes Good pinch of dried

2 leeks thyme or mixed

1 eating apple herbs and salt and pepper

2 garlic cloves to taste 1 egg Pastry

1tbs butter / margarine150g plain flour75 - 150 g Cheese75g margarine

Method

Make the shortcrust pastry using the plain flour and 75 g of Margarine. Rub fat into flour to make breadcrumbs and then bind together with a little water to make a pliable dough. (during rationing lard would have probably replaced half the margarine)

Roll the dough out and line a pie dish with it. About 10" by 6"

Wash the potatoes but leave skins on and chop into chunky cubes, place in cold water salted water and bring to the boil and cook gently for about 15 minutes. If the potatoes look like they are breaking up turn off the heat and drain them.

Cut the leeks in half lengthways and wash any dirt out. Chop up leeks and garlic and cook gently in a large frying pan with the tablespoon of margarine until soft. Turn off the heat

Peel and chop the apple and add to the leek mixture with the dried herbs and add salt and pepper to taste. (Don't skimp on the seasoning!)

Add the drained potatoes to the pan of leeks, stir in the beaten egg and most of the cheese.

Tip this mixture into the pie dish on top of the pastry, then top with the rest of the cheese. Sprinkle on a little more herb and some pepper

Cook in oven at 180C for 30 minutes

Remove from oven and cool slightly before serving

The recipe below was created by Marguerite Patten OBE; she wrote many recipes during WW2 especially created because of rationing. Many

sweet baking recipes used either parsnips or carrots to sweeten the recipe as sugar was rationed.

Method

Pre-heat oven to gas mark 6 / 200°C. Grease a baking tray.

Carrot Scones

12 tbsps self-raising flour (or ½ wholemeal)

1 tsp baking powder – sifted together

2 tbsps softened butter (or margarine)

4 tbsps sugar

8 tbsps grated carrot

A few drops of vanilla flavouring (essence)

Leave the butter out so that it become nice and soft to work with. This make it easier to mix in the sugar. Beat these until they are light and creamed.

Add in the grated carrot, a bit at a time. It will not look like the prettiest thing in the world – but stick with it.

At this stage I leave the mixture for about 5 minutes to let the liquid start to come out of the carrots.

Add in the vanilla.

Slowly add the sifted flour. The more you beat, the more moisture the carrots will release to bind the mixture together. You will be left with a ball of sticky carrot flecked dough. I try not to beat it too much as it can make the mixture chewy and hard so if you need to add a few drops of water you can.

Pinch and roll the desired amount between your hands. You should get 12 scones from this recipe.

Place on baking tray and sprinkle with a little sugar.

Cook in the centre of the oven for about 20 mins.

Once firm on top & at the sides, they are done. Remove from oven and cool. Perfect with a nice cup of tea!









I hope you are all well, and despite the situation we are We have seen plenty of wild life at school including a in and have managed to enjoy some of the fantastic weather we've been having. Here is an update of what has been happening in our Rural Skills area since the school has been in lockdown.

Over the last few months, the pigs have become much bigger, and we have extended their area. They are very happy, although I think they've missed everyone! The children who are still on site have been visiting them and taking fruit and vegetables as a treat for them. Did you know pigs don't like leeks, onions and peppers? The chickens are fine too, enjoying the fine weather and scratching around in lawn clippings and eating weeds.

The polytunnel is now fully planted up, and there are crops planted in both beds either side of the path which Stay safe and well! are coming along nicely.

pair of buzzards, a fast flying falcon and hundreds of

birds, rabbits, pheasants and butterflies. It's a real wild life haven.

The secret garden area (near the polytunnel) has been revamped. We now have tadpoles growing up in the pond and the blossom on the trees and shrubs has been amazing. Spring is really pushing through.



The whole area is looking really fantastic, if you have any questions about what's growing, or anything else, please let me know by email and I'll get back to you.

Cathy Johnston—Rural Skills

Firstly the forest is looking its most beautiful at this time of year and with it being so quiet the flora and fauna have been thriving and the forest is looking amazing. Although I think the local critters are missing their visitors and the crumbs that are often left behind after a session.

When pupils return we will continue sessions cooking snacks on the fire - clearing a section of overgrowth in order to make a space for a pond and making fat balls for the birds. We are

all looking forward to your return!







Chris Leeds — **Forest School**

OMS Sports Updates

Well as I am sure you can all appreciate current circumstances have dictated that we have not been able to do much sport in school but we wanted to let you know what we have been up to and we wanted to let you know

we have been thinking of you all.

Many of our pupils have been working from home and I know teachers have been working hard to ensure that learning

continues in whatever context possible. Dan and I fully understand the importance of staying active and keeping fit both for physical and mental health benefits. So we have been sending out info/ideas to class groups encouraging them to be active. This has included using online platforms like the Jo Wicks workout sessions or BBC Bitesize which offers active lessons as well as class clips which tackle things like 'competition', 'strategies and tactics', 'teamwork', 'exercise' and 'nutrition'. I have also sent out a

booklet 'staying active at home' and we have devised some sports quizzes which have gone down well with some pupils. Please e-mail me directly if

you need more information.

We have had a small group of pupils for PE at school which has been successful. We have managed to set up table tennis, tennis and ball games in the Upper Site hall and on the Lower Site we have set up more informal games 10 pin bowling, Hungry Hippo and more recently

Fairground Games.

Finally we just wanted to wish you all well and whatever it may be keep encouraging you to stay active. Dan and I have been managing to run, walk and cycle. I've tried some yoga and Dan is relieved the Golf Clubs are going to reopen, he's not played much before but wants to give it a go.

Fran Fox—PE Instructor





I have enjoyed my first doggie ice lolly in the sunshine but I am missing everyone. I hope you are all well. I couldn't go to my hair appointment because of lockdown so I am very fluffy and I have a few tangles at the moment.

I love my 2 walks a day, especially when we go to the beach and I can have a swim. My favourite things are



catching bubbles and watching other dogs on TV. See you soon

—Lots of love St☆r



P.E. WITH JOE





Domestic Abuse

Self-isolation can make abuse worse. If you need to talk to someone the Freephone National Domestic Abuse Helpline remains open 24

hours a day, seven days a week

0808 2000 247

You can also fill in a 'contact us' form to ask for a call back: www.nationaldahelpline.org.uk

Refuge also have a facebook page.

People living with domestic abuse can now access safe spaces at Boots pharmacies.

Those needing help can ask staff at the counter to use the consultation room, where they will be able to contact services for help and advice.

Mental Health

With disruption in everyone's lives due to coronavirus (COVID-19) it's important that we all pay attention to our mental health and wellbeing and the mental health of children and young people.

Research suggests that the pandemic is going to affect everyone's mental wellbeing, particularly vulnerable groups such as children.

Children and young people may be feel worried or anxious about different things. Beyond the virus itself there is the interruption of the normal school routine, suddenly spending most of their time indoors and no longer regularly seeing family and friends.

They may also experience someone close to them, such as a family member, carer, friend or teacher, becoming seriously ill or passing away. This can cause feelings of sadness, loss and grief.

The contact details below can help support children, young people and families through this challenging time.

Call 0808 800 5000, email help@nspcc.org.uk or visit nspcc.org.uk/helpline.





Safeguarding Updates

The Safeguarding Team has put together some information which you may find useful.



Online Grooming

There's increased concern about online grooming.

Devon's Multi Agency Safeguarding Hub (MASH) has seen an increase in the number of calls reporting inappropriate online activity.

With schools temporarily closed to many young people and social distancing measures in place, children may be at increased risk of sexual exploitation, while having limited access to friends and school support.

"Perpetrators are using technology to groom children, young people and adults now, through social media, chat apps and online gaming, intending to meet up with their victims later," said a safeguarding professional.

More information and advice is available on the Safer Devon Partnership website or via the NSPCC, Childline and the UK Safer Internet Centre. To report a concern to the Devon MASH, telephone 0345 155 1071 or email mashsecure@devon.gov.uk and give as much information as you can.



