



Oak Class Newsletter

Autumn 2 2019-20

Upcoming dates

Thursday 6th February -
School Cross Country

Friday 14th February -
School breaks for Spring
half term

Thurs 5th March - World
Book Day

Thursday 12th March -
KS3 Open Morning

Tuesday 31st March -
Easter Service - KS3 AM

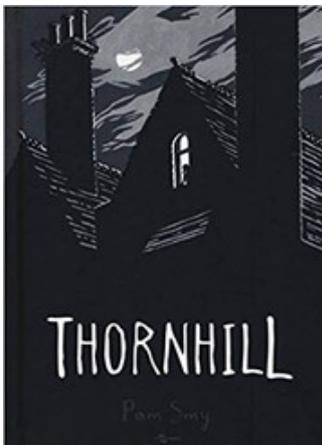
General teacher message

We have come to the end of our first full term in Oak and we have been very busy. Our theme this half term was festivals; we looked at remembrance day, Bonfire night, Day of the dead and Christmas. This half term we really enjoyed our class book Thornhill by Pam Smy. Students were eager to read it all day everyday! Students have all been working hard and building stronger friendships within the class. Next half term we will start working closely with another class, learning to work together with different people.

I would like to take this opportunity to wish you all a merry Christmas and a happy new year.

Thornhill

For English this half term we used the text Thornhill to support our learning and engage the students. All the students were gripped to the tense thriller



and were eager to keep reading every time we had to stop. Using the book we practiced reading pictures and creating a written story from the pictures in the book. The book gave life to many different and interesting discussions in the class about the situations the characters found themselves in the story. It was great to see the whole class become so enthused about a book.

Day of the dead

This half term we spent a few weeks making our own day of the dead masks, to celebrate the lives of those that have past. We spent time looking at traditionally designed masks, identifying the key characteristics. Pupils then took time to plan and design their own mask. We used tinfoil to make the perfect shape of our own faces and then covered them with paper mache to harden. Pupils then painted their designs onto their now white masks. Pupils will be bringing their masks home next half term.



Bake Off comes to Oak class!!

This term's food tech lessons finished with a highly competitive Bake Off technical challenge with the brief of producing the absolute best home-made sausage rolls, in preparation for Christmas festivities. In addition to the traditional puff pastry and sausage meat the contestant could choose from a range of additional ingredients; rosemary, thyme, garlic, black pepper, paprika and for those who like something a bit more fiery – chilli powder! Under true technical challenge rules each competitor then had their sausage rolls judged blindly by our very special celebrity guest judge – Mr Paul Hollywood (aka Mr Hield!). The competition proved to be just too good, and in the end all 8 pupils were deemed to be 'Star-Bakers'. It was a fantastic way to end an excellent half terms work in Food Tech. Well done everyone!!

Mr Nerney