



Green Meadows Academy

NEWSLETTER



December 2023



Merry Christmas!

Dear Parents and carers,

Welcome to the bumper Christmas edition of the Green Meadows Academy Newsletter ! As usual, this has been a very busy half term and it has been lovely to have had a series of events over the last month to mark the festive season ! I hope you will enjoy reading about everything that has gone on across our sites and I thank all of you for your support in helping make these events a success.

It leaves me with nothing more to add, other than to wish all of you a very Merry Christmas and a happy and peaceful New Year ! We look forward to welcoming all our children back into school on Monday 8th January 2024 !



Scott Jacques - Executive Principal



Reflections on Autumn Term



I've been at Green Meadows now a full term and what a term it has been! There have been a lot of faces and names for me to learn, however, I've really enjoyed getting to know the pupils and some of you at annual reviews, coffee mornings and events, like Christmas Crafting.

I've enjoyed visiting the partnership sites and learning about Leeds and the local area. One of the highlights of my week is talking to the pupils from Allerton as they visit the secondary site on a Friday to take part in a cooking lesson. I've not yet been offered a sample of their cooking, however it always smells amazing.

Another highlight of any week is listening to pupils talk about visits they've been on and we've had a few; sporting events, theater performances and visits to Christmas markets. We all remember school visits and I want to lead a school that places a huge amount of importance on visits in order to provide experiences and memories our pupils can keep with them for life.

The pupils at Green Meadows are incredibly special and they do make me smile every day. With this in mind, they deserve the very best and we are on an exciting journey together as we look to make Green Meadows a world leading educational establishment - one that has pupils at the center and offers them everything they need to become successful, independent adults. I'm incredibly passionate about giving pupils every opportunity to learn to live independently, have the skills to gain employment and build positive and long lasting relationships. One of our main foci this term has been communication as we aim to ensure all pupils have all the tools they need to communicate their wants and needs.

I hope you all enjoy the festive period, in whatever form this takes.

Merry Christmas and Happy New Year!

Vicky Paver - Associate Principal





Support our School



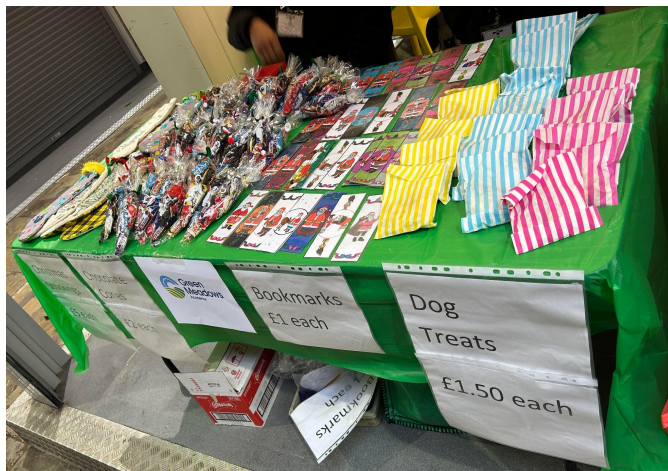
You can support us here at Green Meadows Academy by raising money for us without it costing you a penny! **Easyfundraising** is a website that partners with 7,000+ brands who will donate part of what you spend to us when you shop with them. It won't cost you any extra. The cost is covered by the brand.

Brands, like Amazon and Just Eat, pay a commission to us when you start your online shopping at the easyfundraising website or the app and pay a percentage of your spend to us without it costing you a penny more.

To get started, scan the QR code opposite or go to www.easyfundraising.org.uk. Every penny helps towards the little extras we can provide for all our children.



Young Entrepreneurs !



Our amazing Post 16 students have been learning about the world of business and enterprise. They made a range of products and went on to sell them on their very own stall at Compass House. They managed to raise £172 in total, which is a great achievement.

The budding entrepreneurs also set up a stall and sold some of their Christmas decorations at the

Christmas Fayre on the Secondary site - next stop, maybe an appearance on The Apprentice !



Attendance



As we approach the end of term, here's some news about the attendance of our children and young people at Green Meadows Academy. At the point of writing this, our whole school attendance is at **89.4%**. Although this is well above the National average of **83.5%**, we think we can do better and want to really push next term to get over 90%. We know this is possible because we have had over 90% attendance on 23 days so far this year.

Congratulations go to the 34 students who managed 100% attendance this term - not a single day missed ! A fabulous effort.

Have Your Contact Details Changed?

We would like to remind parents/carers that if your contact details change - for example you have moved house or got a new mobile number, please let us know as soon as possible. This means we can update our records and get in touch with you when we need to. You can do this by contacting the school office by phone or email.



Making Payments to School



Remember that the easiest way to make payments to school, for example to pay for school lunches is through the Arbor app. To find out more about the app click [here](#)

If you are already using the app and have forgotten your login details, please contact the school office who will help you.

info@greenmeadows.org.uk

Christmas Fayre



Thank you to everybody who attended our Christmas crafting and coffee afternoon on Friday and for all the contributions towards our raffle and tombola.

Seventy-seven parents attended across both our primary and secondary sites and it was a real pleasure to see our children introduce their parents to their staff team and most importantly, celebrate their learning with their parents. Father Christmas was very busy with pupils visiting from our Rawdon St Peter's partnership as well as pupils who are based here at Green Meadows. We had additional



help from our

older pupils who helped to run stalls, serve in the cafes and manage the visits to Father Christmas - a great way of putting their learning in life skills into practice in a real context.



We would also like to say a special thank you to the following businesses who were very generous in their donations:

- Flippin Eck, a gift shop in Guiseley
- PK Education, a supply agency
- Teacher Active, a supply agency
- Morrisons
- Empower, a supply agency
- Denisons Funeral Directors

We raised £468 which when added to the £172 raised by our young entrepreneurs in Post 16 makes a grand total of £640 raised in a week ! This will go towards additional sensory resources for our pupils across all our settings.

Playground Improvements

The primary site has seen over £40k invested in their outdoor space to provide a safer environment for children to enjoy during time outside. This includes a fantastic new climbing space as well as a new surface outside Owls classroom. We are dedicated to continuing to develop the learning spaces for the pupils in order to provide them with the best possible facilities.



We will have some very exciting plans for the redevelopment of our outdoor areas at Green Meadows that we will share with you in the new year, so watch this space for further information !

Christmas Service



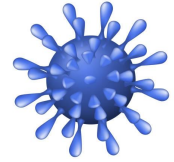
Our primary pupils are looking forward to performing their Nativity play at the beautiful St. Oswald's church on the last Friday of term to all our parents and carers. The performance will be a team effort by pupils from a range of classes. Everyone is welcome to come along. Here's a sneak preview from the rehearsals of what to expect:



WINTER STOMACH BUGS

We have had a number of cases of a winter stomach bug, so we ask that parents and carers are vigilant.

Here are the NHS guidelines:



DO!

- stay at home and get plenty of rest
- drink lots of fluids, such as water or squash – take small sips if you feel sick
- carry on breast or bottle feeding your baby – if they're being sick, try giving small feeds more often than usual
- give babies on formula or solid foods small sips of water between feeds
- eat when you feel able to – you do not need to eat or avoid any specific foods
- take paracetamol if you're in discomfort – check the leaflet before giving it to your child

DON'T!

- do not have fruit juice or fizzy drinks – they can make diarrhea worse
- do not make baby formula weaker – use it at its usual strength
- do not give children under 12 medicine to stop diarrhea
- do not give aspirin to children under 16

IMPORTANT

Please keep your child off school until they've not been sick or had diarrhea for at least 48 hours.

If your child is sick or has diarrhea at school, we will contact you to arrange for them to be collected as soon as possible.

If they have a high temperature or do not feel well enough to do your normal activities, stay at home and avoid contact with other people until they feel better.

By following these guidelines you can help all of our school community stay as safe and well as possible.

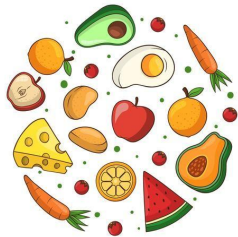
New School Meals Service

The Wellspring Academy Trust, are currently transitioning the catering arrangements for all our schools to an 'in house' offer. This will replace the current meal service provided by Sodexo.

As part of this transition, the Wellspring team are currently revamping the menus on offer to our children and young people and are developing healthy, nutritious, and hopefully, really tasty menus that will appeal to all. The Wellspring Trust has invested over £100k into the new service, in expert staff, training and new equipment



(including a new oven here at Green Meadows!) to ensure its success. The Trust is also working with local suppliers so that the food for your children is both of a high quality and sustainable.



Attached to the end of this newsletter you will find information from the Trust about the changes as well as a menu for next term.

A reminder that if your child has any changes to their dietary requirements that school is not yet aware of, please let the admin team know at the site your child attends.

Dates for your Diary

A reminder of some important dates for the rest of the school year:

Monday 8th January - school reopens after the Christmas break

Friday 19th January 2024, all sites closed to pupils for staff training

Friday 9th February 2024, all sites closed to pupils for staff training

Keep up to date

Follow us on X (was Twitter) - @GreenMeadowsWAT

Our website can be found at:

<https://greenmeadows.org.uk>

We Bake A Difference



WELLSPRING
Catering Team

Wellspring Catering Vision

To deliver delicious, nutritional and healthy meals
in a beautiful dining environment.

We believe our Wellspring community deserves exceptional food and dining experience every day and to actively promote healthy eating, wellbeing and food education across the Trust.

We believe that our people are at the heart of what we do and therefore strive to deliver a friendly high quality customer service by building a rapport and strong relationships.

We invest in our catering team's development to continuously upskill, be creative and innovative.

We believe and understand the importance of how food can impact directly on pupils' learning and behaviour therefore understand the importance of delivering and consistently serving great food in all aspects of school catering.

We believe and understand that achieving high quality food and hygiene standards in line with legislation and the Trust's policies, procedures and assurance framework are paramount to keeping children strong, safe and healthy and most importantly equipped to learn.

We believe and invest in our vibrant dining environments to create a great dining ambience and experience for our Wellspring community. That means not only ensuring our dining spaces are beautiful, upkept and well maintained but also investing in our catering kitchen infrastructure and environments.

We understand the importance of how our catering provision can impact our sustainability agenda. That means we are proactively ensuring the most economic use of energy and water consumption and driving forward positive waste management reduction initiatives.

Our defining catering principles are:



Delicious, nutritional
and healthy meals



Creative & Innovative



Pupils at the heart
of the service



High quality
food standards



Exceptional dining
experience

We Bake A Difference

Wellspring Catering Newsletter | Winter Term



Welcome to We Bake A Difference – our new termly newsletter talking about food and good news stories from across our academies.

At Wellspring Academy Trust, we are working to transition the catering arrangements across all our academies to an 'in house' offer.

We are currently developing healthy, nutritious, and tasty menus and planning engagement activities 'beyond the kitchen' to embrace the whole dining experience.

Our Catering Vision



Delicious, nutritional and healthy meals



Creative and Innovative



Pupils at the heart of the service



High quality food standards



Exceptional dining experience

Wellspring Catering Promotional Calendar

Throughout the year our catering teams will be encouraging meal uptake with a number of themed events.

All pupils can enjoy a themed menu, your child does not have to eat school meals every day to participate in these one off events.

Wellspring Catering Promotional Calendar 2023/24					
Autumn/Winter					
September Theme Day British Field Day Fire Night We Bake A Difference Event Sustainability	October Theme Day Curry Week Space Week Halloween We Bake A Difference Event Super Smart	November Theme Day Bonfire Night School Meals Week Children in Need We Bake A Difference Event Cooking Classics	December Theme Day Turkey and Truss Christmas We Bake A Difference Event Portion Wise	January Theme Day Plant Power Day Hydrate We Bake A Difference Event Move to Inspire	February Theme Day Valentine's Day Veg Power Chinese New Year We Bake A Difference Event Curriculum Activity
Spring/Summer					
March Theme Day Mothers Day Lunch British Science Week World Book Day We Bake A Difference Event Recycling, Reuse	April Theme Day World Music Day Spring Term Menu We Bake A Difference Event Earth Day	May Theme Day National Vegetarian Week Walk to School Week We Bake A Difference Event Summer Smelling Chappell	June Theme Day Father's Day Lunch Worldkiss School Party We Bake A Difference Event Playing Hydrated	July Theme Day Biryani and Biryani Lesson Lunch We Bake A Difference Event Smoothie Bike	August Theme Day Healthy Food Recipe Keep Active We Bake A Difference Event Summer Holiday Activity Pack

Investment

Wellspring have invested in both people and the infrastructure to ensure the success of our catering offer.

Over £100k invested.

Wellspring have employed a team of skilled individuals to mobilise and deliver the service.

Development Chef – craft skills and quality
Compliance Manager – legislative and best practice
Two Regional Managers – to support the day to day operations
Head of Service with strategic responsibility

Investment in infrastructure, dishwashers, ovens, light equipment, and IT.

Sustainability

Wellspring are committed to creating a sustainable food offer.

Providing a sustainable food offer.

Our development chef looks at seasonal produce when designing menus and works with Academies to drive down food waste.



Sustainability

Wellspring are committed to creating a sustainable food offer.

Working with Local Suppliers.

Reducing food miles by sourcing our fresh meat, dairy, fruit, and vegetables from a regional supply chain.

Using seasonal produce when designing menus and encouraging ways of working that reduce food waste.

Sourcing products that meet industry recognised standards and where possible suppliers from regions where our academies are located.

Wellspring is committed to reviewing our supply chain ongoing to provide the best value for money to our academies, pupils, and parents/careers.

Our Accreditations

As part of our Corporate Responsibility commitments we are proud that all our meat is Red Tractor and Fish MSC certified, and that all our eggs are free range.



Free School Meals – delicious, tasty, healthy, nutritious... and FREE!

You could save over £400 per year...

- Our menus meet the **government school food guidelines**
- Our menus contain at least **one portion of fruit and one portion of vegetables**
- All our foods **meet allergen guidelines**
- We offer a **tasty hot meal** selection with **salad** and **fresh bread** options
- We make food fun, encouraging children to **try something new**

Register online for FREE school meals at
www.gov.uk/apply-free-school-meals





We Bake A-Difference








WELLSPRING
Catering Team

Free School Meals

Delicious, tasty, healthy, nutritious...
and **FREE!**



-  Our menus meet the **government school food guidelines**
-  Our menus contain at least **one portion of fruit** and **one portion of vegetables**
-  All our foods **meet allergen guidelines**
-  We offer a **tasty hot meal** selection with **salad** and **fresh bread** options
-  We make food fun, encouraging children to **try something new**

Register online for FREE school meals at
www.gov.uk/apply-free-school-meals

Green Meadows Academy		Spring 2023/24 Menu				
		Monday	Tuesday	Wednesday	Thursday	Friday
Week One WC 8 January 2024 WC 29 January 2024	Main Meal	Cheese & Tomato Pizza, served with Wedges	Chicken Curry with Basmati Rice	Roast Chicken & Stuffing with Roasted Baby Potatoes and Gravy	Tuna Pasta Bake with Garlic Bread	Fish Finger Wrap, with Chips
	Vegetarian Meal	Meatless Meatballs with Spaghetti and Garlic Bread	Vegetable Chili served with Rice	Macaroni Cheese & Garlic Bread	Cheesy Bean Bake & Wedges	Vegetable Fingers, served with Chips
	Vegetables	Carrots & Swede	Broccoli & Carrots	Broccoli & Cauliflower	Carrots & Swede	Swede & Baked Beans
	Carb	Wedges / Garlic Bread	Rice & Naan Bread	Baby Potatoes / Garlic Bread	Wedges / Garlic Bread	Chips
	Dessert	Peaches & Ice Cream with Strawberry Sauce or Fruit Pot	Lemon Drizzle Cake & Custard or Fruit Salad	Cherry Cake & Custard or Fruit Pot	Chocolate Muffin or Fruit Pot	Fruit Jelly & Ice Cream or Fruit Boats
Week Two WC 15 January WC 5 February 2024	Main Meal	Cheese Whirl with New Potatoes	Burgers n Beans - Sausage in a Bean and Tomato Sauce Served with Cheesy Mash and Potato	Roast Gammon and Stuffing, served with Roast Potatoes and Gravy	Creamy Cheese & Chicken Pasta with Garlic Doughballs	Buttered Fish, served with Chips & a slice of lemon
	Vegetarian Meal	Tomato and Basil Penne Pasta Served with Garlic Bread	Vegetarian Spaghetti Bolognese & Garlic Bread	Quorn Fillet and Stuffing served with Roast Potatoes and Gravy	Vegetarian Curry with Rice	Quorn Sausages and Chips
	Vegetables	Broccoli & Carrots	Broccoli & White Cabbage	Baton Carrots & Broccoli	Carrots & Broccoli	Broccoli & Baked Beans
	Carb	New Potatoes / Garlic Bread	Cheesy Mash / Garlic Bread	Roast Potatoes	Rice / Garlic Doughballs / Naan Bread	Chips
	Dessert	Apple Crumble & Custard or Fruit Salad	Carrot Cake or Fruit Pot	Apple Flapjack or Fruit Boats	Lemon Shortbread Biscuit or Fruit Pot	Chocolate Brownie or Fruit Salad
Week Three WC 1 January 2024 WC 22 January 2024	Main Meal	Veggie Sausage Roll & Wedges	Penne Pasta Bolognese with Garlic Dough Balls	Roast Turkey with Roasted Baby Potatoes and Gravy	Barbecue Turkey Wrap and Rice	Salmon Fishcake, Served with Chips
	Vegetarian Meal	Cheese & Tomato Pizza, served with Wedges	Vegetarian Lasagne & Garlic Bread	Vegetarian Cottage Pie	Veggie Burgers & Beans with Sweet Potato Mash	Fishless Fingers, served with Chips
	Vegetables	Green Beans & Cauliflower	Broccoli & Cauliflower	Medley of Seasonal Vegetables	Cauliflower & Broccoli	Cauliflower & Baked Beans
	Carb	Wedges	Wedges / Garlic Bread	Baby Potatoes	Rice / Sweet Potato Mash	Chips
	Dessert	Chocolate Muffin or Fruit Pot	Orange Shortbread & Custard or Fruit Boats	Fruit Jelly or Fruit Pot	Fruit Jelly or Fruit Salad	Cherry Flapjack or Fruit Pot
Available Daily:		Menu Key:				
• Freshly baked jacket potatoes with a choice of fillings • Selection of sandwiches • Fresh bread • Cheese & crackers • Salad selection • Whole fresh fruit • Yoghurts		🌿 Vegetarian 🍷 Wholemeal 🥜 May Contain Nuts				
		Allergies: If you would like to know about particular allergens in food please ask a member of the catering staff.				
		 WELLSPRING Catering Team <small>We have 12 Chefs</small>				