



Weekly Bulletin Term 6, Week 2
Monday 10th June 2024

DATES FOR YOUR DIARY



This week

- 10th June - Year 1 Phonics screening tests start
- 11th June - Year 5 & 6 Benenden School Science Day
- 11th June - Nursery trip to Rare Breeds Animal Centre
- 12th June - Year 2 class trip - Herne Bay
- 12th June - Reception home visits
- 14th June - Year 1 swimming
- 14th June - Father's day afternoon 13.45pm - 15.00pm

Coming up

- 17th June - Blyton class trip to Folkestone
- 19th June- Reception home visits
- 20th June - Class Photos with Tempest Photography
- 21st June - Year 1 swimming
- 25th June - Donaldson class trip to Wingham Wildlife Park

26th June - Ashford Music Festival - invited pupils only

26th June - Reception home visits

28th June - Year 1 swimming

1st - 4th July - Homewood school transition week Year 6

3rd July - Whole school transition afternoon to new classes

5th July - Vicar end of year school service

10th July - Sports Day (17th as back up)

11th July - Whole school transition afternoon to new classes

15th July - School Reports go out to parents

16th July - Year 6 dress rehearsal leavers show to school pupils and staff 1.30-2.30 Charter Hall

16th July - Open classroom after school

17th July - Year 6 leavers show performance to parents and family 1.30- 3.15 Charter Hall

17th July - Sports day back up in case of bad weather

18th July - Governors Prize Giving in Charter Hall - 1.30 -2.30

23rd July - Leavers Service for Year 6 - School Hall

Parent Notices



Caterlink - Lunch menu

Following a meeting with some of our parents, Mrs Miller and our school lunch catering company, we are pleased to attach some information for you in regard to the meals your children have at Smarden. This details what the meal is and it's contents. If you have any further questions you would like to ask our caterers please let the school office know.

Class Trips - Important

We have lots of trips over the coming weeks. Please double check you have completed any google link included in your letters about the trips to confirm your child can attend. Also that payment has been made on School Gateway - thank you

Spring Summer 2024 Menu Information

Menu Key
Freshly Made on Site from Scratch by our brilliant Catering Teams
Added Plant Protein (50% of the Protein in the Dish comes from Plant Based Sources)
Vegan Option
A Source of Wholemeal Carbohydrates
At Least 50% of the Dessert is Fruit
Red Tractor Assured British Meat
MSC Certified Sustainable Seafood
Meets Government Free Sugar Recommendations for a School Lunch (6.5g free sugar or less)

Food for Life Silver award (FFLSH) is an independent accreditation which we have been awarded year on year since 2020, and our Silver award shows our food is fresh, local, sustainable and ethical. To gain accreditation you must get points from the FFLSH standards, meaning local, free range, MSC, The standards also demonstrate our menu use less ultra-processed foods and no unnecessary additives or sweeteners, focusing more on fresh and homemade dishes that your youngsters will enjoy. Read more about the FFLSH award here - [Food for Life Silver award - Food for Life](#)

Our recipes all meet the School Food Standard portion sizes, meaning pupils are getting the right requirements for their age. We provide visual portion size training resources for our kitchen teams. We also offer unlimited vegetables, salads and bread for any pupils who may need a bit extra food that day!

We do not serve any chocolate or confectionery within our school meals, as per the School Food Standards. Our chocolate biscuits contain only cocoa powder.

As per the School Food Standards we do not add salt to any of our meals. We also ensure we are working together to meet the government's salt reduction targets.

All of our menus meet the School Food Standards, meaning our menus are balanced, nutritious and contain lots of healthy foods! Read more about the School Food Standards here - [Homepage - School Food Plan](#)

The average daily free sugar content of lunch menus is 4.2g, well under the government's recommendation of 6.5g

caterlink

WEEK ONE - WHAT'S IN OUR LUNCH?



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Cheese and Tomato Pizza Homemade SOLO Wholemeal Bread topped with Cheddar Cheese and a Homemade Tomato Sauce. Chopped Tomatoes, Tomato Purée and Original Sauce with New Potatoes.	Penne Bolognese Red Tractor Accredited Beef Mince and Brown Lentils Bolognese Sauce Served with Penne Pasta.	Pork Sausage, Roast Potatoes and Gravy Red Tractor Accredited Pork Sausages Served with Homemade Roasted Potatoes and Vegan Gravy.	Greek Chicken Pita with Rice, Tzatziki and Salad Red Tractor Accredited Chicken Marinated in Fajita's, Lemon, Herbs and Garlic and served with a Homemade Tzatziki, Pita Bread and Turmeric Rice.	Fishfingers, Chips and Tomato Sauce Oven Baked Young MSC Accredited Pollock Fishfingers with Oven Baked Chips & Tomato Ketchup.
Vegetable Stack with Rice Kidney Beans & Vegetables (Onion, Peppers, Sweetcorn, Courgettes, Carrots and Tomatoes) Layered with Tortilla Wraps and Topped with Cheddar Cheese. Served with SOLO Wholemeal Rice.	Vegan Penne Bolognese Soya Mince Bolognese Sauce Served with Penne Pasta.	Vegan Quorn Cumberland Sausage, Roast Potatoes and Gravy Vegan Quorn Cumberland Sausages Served with Homemade Roasted Potatoes and Vegan Gravy.	Cheese Whirl with Rice, Tzatziki and Salad Roasted Vegetables (Onion, Aubergine and Sprouts) with Cheese in a Creamy Whirl, Served with a Homemade Tzatziki and Turmeric Rice.	BBQ Quorn with Chips Roasted Quorn Fillet Marinated in a BBQ Sauce. Served with Oven Baked Chips.
Each day we serve a choice of two vegetables such as Carrots, Broccoli, Cauliflower, Sweetcorn, Peas, Baked Beans, Green Beans, Cabbage, Peppers.				
Apple Crumble with Ice Cream Homemade Apple Crumble with an Oaty Topping. Served with Custard.	Vanilla Shortbread Served with Mandarins Homemade Vanilla flavoured Shortbread served with Mandarins.	Berry Mousse Strawberry Jelly mixed with Cream to make a Strawberry Flavoured Mousse.	Hot Vanilla Sponge Homemade Vanilla Sponge Cake with a Drizzle of Icing.	Fresh Fruit Platter A selection of Apple, Orange, Melon and Pineapple.

This information should not be used to manage allergies or intolerances as not all ingredients may be listed out. Please let us know if your child has an allergy or intolerance.

WEEK TWO - WHAT'S IN OUR LUNCH?



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Pasta With a Tomato Pasta or Carbonara Pasta with Toppings A choice of two homemade Pasta Sauces: Tomato Arrabbiata and Butterbean Pasta Sauce or a vegetable Carbonara Cream (Onion, Sweetcorn and Peppers) Served with a choice of Wholemeal Fusilli, Penne, Spaghetti or Trocisor Pasta, with Optional Toppings of Homemade Cheddar, Chutneys, Homemade Baked Tortilla Bits, Cheddar Cheese or Vegan Shreds.	Beef Burger with Potato Wedges and Tomato Sauce Red Tractor Accredited Beef Burger in a Burger Bun, Served with Homemade Baked Potato Wedges and Tomato Sauce.	Roast Chicken, Stuffing, Roast Potatoes and Gravy Red Tractor Accredited Chicken Breast served with Homemade Roasted Potatoes, Stuffing, and Vegan Gravy.	Beef Lasagne with Garlic Bread Red Tractor Accredited Beef and Brown Lentil Lasagne Served with a Garlic and Herb Flavoured SOLO Wholemeal Bread.	Fishfingers or Salmon Fillets, Chips and Tomato Sauce Oven Baked Young MSC Accredited Pollock Fishfingers or MSC Salmon Fillets with Oven Baked Chips & Tomato Ketchup.
Beef Burger with Potato Wedges and Tomato Sauce Homemade Vanilla flavoured Shortbread served with Mandarins.	Vegetable Wellington, Stuffing, Roast Potatoes and Gravy Red Tractor Accredited Beef Wellington served with Homemade Roasted Potatoes, Stuffing, and Vegan Gravy.	Vegetable Curry with Rice Brown Lentil and roasted Sweet Potato Curry, served with SOLO Wholemeal Rice.	Mexican Bean Sausage Roll with Chips and Tomato Sauce Piri Piri Mexican Bean Roll which contains Sweet Potatoes, Chickpeas, Kidney Beans, Peppers and Onions Served with Oven Baked Chips & Tomato Ketchup.	Chocolate Brownie A Chocolate Brownie made with Sultana Raisins and Cocoa Powder.
Each day we serve a choice of two vegetables such as Carrots, Broccoli, Cauliflower, Sweetcorn, Peas, Baked Beans, Green Beans, Cabbage, Peppers.				
We also serve a daily salad selection for pupils to help themselves to.				
Hot Vanilla Sponge A homemade Biscuit drizzled with Icing Sugar, and served with Tinned Peach Slices.	Jelly with Mandarins Strawberry Jelly served with Mandarins.	Quorn	Hot Vanilla Sponge An Oaty Cookie made from Oats, Wholemeal Flour and Self-Raising Flour.	Fresh Fruit Platter A selection of Apple, Orange, Melon and Pineapple.

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WEEK THREE - WHAT'S IN OUR LUNCH?



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Mozzarella Cheese Homemade Classic Macaroni Cheese made with Cheddar Cheese.	Chicken Pasta Red Tractor Accredited Chicken Pasta with Peppers, Peas and Red Onion Served with Homemade Potato Sauce.	Roast Gammon, New Potatoes and Gravy Red Tractor Accredited Roast Gammon served with New Potatoes and Vegan Gravy.	Chicken Fajitas with Rice Searcy Panca Red Tractor Assured Diced Chicken, Black Beans, Peppers, Carrot and Onion Fajitas Served with SOLO Wholemeal Rice.	Fishfingers, Chips and Tomato Sauce Oven Baked Young MSC Accredited Pollock Fishfingers with Oven Baked Chips & Tomato Ketchup.
Vegan Chili with Rice Borlotti Bean, Red Kidney Bean, Butter Bean, Cannellini Bean and Chickpea Chili Served with SOLO Wholemeal Rice.	Vegetable Fajitas with Potatoes Smiley Panca Black Bean, Peppers, Onions and Carrots in Tortillas Served with Homemade Potatoes.	Peano and Sweet Potato Lent, New Potatoes and Gravy Homemade Vegetable Lent with Butterbeans, Parsnips, Sweet Potatoes, Carrot and Red Onion served with New Potatoes and Vegan Gravy.	Vegetable Lasagne and Garlic Flavoured Bread A homemade Soya Mince and Brown Lentil Lasagne Served with a Garlic and Herb Flavoured SOLO Wholemeal Bread.	Cheese and Bean Party with Chips Homemade Cheddar Cheese and Baked Bean Party with Oven Baked Chips.
Each day we serve a choice of two vegetables such as Carrots, Broccoli, Cauliflower, Sweetcorn, Peas, Baked Beans, Green Beans, Cabbage, Peppers.				
We also serve a daily salad selection for pupils to help themselves to.				
Chocolate Shortbread Homemade Chocolate Flavoured Shortbread, made with Oats Powder.	Summer Lemon Cake Homemade Lemon Sponge Cake with a Drizzle of Icing, Lemon Juice, and Sugar.	Peaches and Ice Cream Tinned Peach Slices in Juice served with Vanilla Ice Cream.	Sugar Snap Biscuit and Mandarins A homemade Golden Syrup Biscuit served with Mandarins Segments.	Fresh Fruit Platter A selection of Apple, Orange, Melon and Pineapple.

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Term Dates:



TERM DATES 24/25

TERM 1: MONDAY 2.9.24 - 18.10.24

TWO WEEK HALF TERM 18.10.24 - 4.11.24

TERM 2: 4.11.24 - 20.12.24

TERM 3: 6.1.25 - 14.2.25

TERM 4: 24.2.25 - 4.4.25

TERM 5: 22.4.25 - 23.5.25

TERM 6: 2.6.25 - TUESDAY 22.7.25
EVEN THESE TWO LAST DAYS
OF THE YEAR ARE IMPORTANT!

PLEASE DO NOT BOOK YOUR HOLIDAYS IN TERM TIME
- EVERY DAY COUNTS.

Values Awards

If your child's name appears below, you are warmly invited to join us for Monday morning assembly on 17th June to see your child receive their award from Mrs Miller and their class teacher at 09.15am in the hall.

Freddie P for always saying "good morning" when he arrives at school through the office each morning

Isabella and Dollybelle for doing an amazing job this week supporting so many classes and helping out so much, well done and thank you both

Cash for offering to help other children with their ties after PE.

Melisa for always asking how my lunch was.

Sonny for always being a kind friend and offering to help anyone who needs it!

Autumn for always saying hello and checking if my day has been ok.

Harriet for being so thoughtful and kind.

Freddie P for showing great kindness in finding me and even measuring/comparing a chair that was higher and more comfortable for me.

Dollybelle and Isabella for getting and putting away chrome books for me.

Monty for amazing perseverance at the woodwork table, and inspiring others to create a house.

Henry S for showing fantastic ambition in his writing.

Freddy S - for his wonderfully ambitious vocabulary in writing.

Chase M - for showing great kindness and being a brilliant talk partner in the classroom.

Parker - for persevering and trying hard to improve his handwriting.

Alice - for always showing huge respect and kindness to others.

FOSP News

Science Workshop Fun!

We wish the year 5 and 6 year groups a wonderful time on Tuesday when they attend Benenden School for some fantastic science workshops, where they will take part in active ecological sampling on the Benenden School grounds and water garden. The fees for this trip have been paid by FOSP as part of our pledge to pay £10 per pupil towards a school trip this academic year; we hope the children have a great day (with the treat of lunch being provided by Benenden School) and we look forward to hearing how they get on!

Taste of Smarden

Join in the Taste of Smarden event on Sunday 23rd June 11am to 5pm at The Charter Hall in Smarden, where FOSP will be running the children's activities. The event is your chance to sample local produce and enjoy the BBQ, ice creams and live music! Children are invited to enjoy the host of activities and games, including a bouncy castle in the hall - it promises to be an enjoyable day exploring the best of local produce and talent!

Tenterden Tesco Tokens!

From the first week of July to the end of September, the school will feature as one of the recipients of a Tesco community grant; the award amount is decided by votes cast by Tesco customers in store using their iconic blue tokens. We are raising funds to create an outdoor reading and sensory haven, comprising a reading shed and sensory garden to encourage children's love of reading and aid sensory processing in SEN pupils. So please get voting with those little blue tokens in the Tesco store whenever you are popping by in the next few months, as we could receive up to £1,500 towards this fantastic new project!

Save the Dates (and your unwanted gifts)!

FOSP will be hosting a stall again at the ever-popular Tractorfest event in Biddenden on Saturday 17th & Sunday 18th August, as well as entering a team into, and running a stall at, the brilliant Dragon Boat Festival at Bewl Water on Saturday 31st August. We are looking for volunteers to help us run the stalls, and donations of unwanted new gifts that we can offer as prizes on our gift tombola, so please let us know if you are able to lend a hand at these events, even just for an hour or two, and get collecting gift donations for us that can be given to any FOSP member - our success at raising as many pennies as possible at these events relies on your wonderful support, so thank you in advance!

Next Meeting

Join us online for our next meeting, on Thursday 20th June at 7.30pm. We will share the Zoom meeting details nearer the time and, as always, would love to involve some some fresh new faces, so please consider joining in from the comfort of your home!

Get in Touch

Please direct any enquiries or offers of help to our chair Jo Piper at chair@fosp-pta.org.uk

And finally,



As ever, I am available to talk about anything you are worried about, no matter how small. Please do not hesitate to ring me on 01233 770316 or email

head@sarden-tkat.org

Have a lovely week!

Mrs Miller