



**Friday 17<sup>th</sup> November 2023**

### **Headteachers report of the week.**

We have had a wide variety of events taking place this week and it has been a real pleasure to see all the students engaging. Middle School have immersed themselves in the Victorian era by spending the day at Blists Hill. With hands-on learning bringing to life the differences of times gone by to how we live today.

Our tremendous school football team really showed what teamwork can do and have once again had an incredible win of 11-5.

That time of year is coming around again, and we would like to invite you all to come and celebrate with your children at Woodlands. Not only to celebrate the festive season, but also the amazing progress our students are making. As staff we are all very proud of each and every one. Please save the date and time and join us at Christmas time for the Xmas Bazaar on the 21<sup>st</sup> December in the afternoon from 1.30pm. Students will be making and creating on the run up to the event so there will be lots to do!



# BLISTS HILL VICTORIAN TOWN



Students from Middle School visited Blists Hill this week as part of their history curriculum. During their visit they looked at the Victorian era and how we live differently today.



Exchanging modern money in the Bank for Pounds, Shillings and Pence

Checking out the weird Victorian remedies at the Pharmacy







Climbing on board the train and off to discover the Blists Hill mine.

Anyone for tea?



Discovering why you wouldn't want to be caught with green candles at home.



Bagging a sweet or two from the 19<sup>th</sup> Century selection





JOIN US FOR A

# XMAS BAZAAR



FREE ENTRY!



DECEMBER

**21<sup>ST</sup>**

1.30PM - 3PM



AT WOODLANDS SCHOOL

**GIFTS • CRAFTS • FOOD**



Woodlands school

## What Parents/Carers think of Woodlands

Moving to Woodlands, she now has the brightest future.

Our thanks for supporting H back into education.

*"We now have a mentally happy, vibrant, considerate, body positive, funny child who is doing so well, we are very proud. She is now believing in her own academic capabilities."*

I can't say anything would be better as everyone has been so lovely and helpful.

I think that the transition is very well thought out and planned for the children 😊

R is loving all about being at Woodlands school.

The curriculum offer is completely designed around his strengths and aspirations and he absolutely loves school, college and work experience.

I just wish he'd come to you sooner.

Lovely school

So happy – he loves attending and feels part of the family at Woodlands.

Thank you for making the transition to Woodlands as smooth as possible.

I never thought I would see the day he would be happy and settled and enjoying school life but you have all turned it around for him.



# Career of the Week



## Chef

Chefs prepare, cook and present food in hotels, bars and restaurants.

Average starting salary: £15,000 per year

You could earn up to £30,000 per year when fully trained and experienced

You are likely to work 40-45 hours a week

You could work evenings, weekends and Bank holidays on shifts

You can get into this job through:

## College

One way to become a chef is to take a college course, such as:

- Level 3 Diploma in Professional Cookery
- T Level in Catering
- Level 4 Diploma in Professional Culinary Arts

### Entry requirements

You'll usually need:

4 or 5 GCSEs at grades 9 to 4 (A\* to C), or equivalent, for a level 3 course

- 4 or 5 GCSEs at grades 9 to 4 (A\* to C), or equivalent, including English and maths for a T Level

Level 1 and 2 courses are available at local colleges that will prepare you for these higher level courses.

For a Level 2 course, you would need 2 or 3 GCSEs at grades 2 and above.

## Apprenticeship

You could also do an apprenticeship to become a chef, including:

- production chef intermediate apprenticeship
- commis chef intermediate apprenticeship
- senior production chef advanced apprenticeship
- chef de partie advanced apprenticeship

You can also train to be a chef through an apprenticeship in [the armed forces](#).

### Entry requirements

You'll usually need:

- some GCSEs, usually including English and maths, or equivalent, for an intermediate apprenticeship
- 5 GCSEs at grades 9 to 4 (A\* to C), or equivalent, including English and maths, for an advanced apprenticeship

## Work

You could start as a kitchen assistant or trainee chef, known as commis chef. You could then work your way up while learning on the job.

Restaurants and catering companies often advertise for kitchen assistants and commis chefs.

## Volunteering

If you have no experience, you could volunteer in a community kitchen before applying for a job.

## More Information

### Career tips

You'll need a food safety certificate for this job. Training courses last 1 to 2 days and are widely available through local authorities, colleges and private training providers.

### Further information

You can [find out more about how to become a chef](#) from Caterer.com.

## Skills and knowledge

You'll need:

- to be thorough and pay attention to detail
- knowledge of food production methods
- the ability to accept criticism and work well under pressure
- leadership skills
- the ability to work well with others
- knowledge of manufacturing production and processes
- maths knowledge
- the ability to work well with your hands
- to be able to use a computer and the main software packages competently

## Day-to-day tasks

Depending on the type of chef you are, you could:

- prepare attractive menus to nutritional standards
- control and order stock and inspect it on delivery
- prepare food for cooking
- cook and present food creatively
- work under pressure so food is served on time
- keep to hygiene, health and safety and licensing rules

## Working environment

You could work at a restaurant, in an NHS or private hospital, at a school, at a college or on a cruise ship.

Your working environment may be hot, physically demanding and humid.

You may need to wear a uniform.

## Career path and progression

With experience, you could progress through the different levels of chef:

- **station chef:** looking after a particular area, such as desserts
- **sous chef:** running an entire kitchen when the head chef is busy
- **head chef or chef de cuisine:** running a kitchen, creating menus and managing the budget
- **executive chef:** only at very large companies, managing multiple kitchens, doing little cooking

You could also:

- become a specialist chef, such as a pastry chef
- move into the business side of running a restaurant

<https://nationalcareers.service.gov.uk/job-profiles/chef>

## Post 16 information for Year 11

Year 11 students all over the country, including those at Woodlands, are busy researching, visiting, choosing and applying for Post 16 provision places for September 2024.

Here's a bit of information about local Post 16 provision.

If you'd like any additional support, or just want to chat about Post 16 options, please get in touch with Elly Downing, Director of Personal Development  
[elly.downing@wdl.mmat.co.uk](mailto:elly.downing@wdl.mmat.co.uk)

All learners up to the age of 18 will be expected to continue to study English and Maths until GCSE grade 4 or above is achieved in these subjects. All colleges expect this, and this is often required before being offered an apprenticeship.

### Colleges:

Class sizes can be quite large, and there are lots of people around campus. However, it's generally calm in lectures and learners are able to specialise in their chosen course area so will be learning about something they are interested in.

Student support is available at college and we will build a bespoke transition plan for our learners to help each individual feel more comfortable with such a big change.

Please look at the courses offered at each college, and/or talk to Elly for support and guidance.

Shrewsbury College (London Road)

<https://www.scg.ac.uk/>



North Shropshire College (Oswestry, Walford, Ludlow)

<https://hlnc.ac.uk/>

Reaseheath College

<https://www.reaseheath.ac.uk/home-page/>

Mainstream colleges, although able to offer additional support, aren't always the best places for everyone, for a variety of reasons. Please discuss alternative options with us if you are in any way unsure about college.

### **College Open Days/Tasters**

College will hold open days and tasters for you to visit and get a feel for the place or course. Details are on the college websites, or ask Elly for more info. We are happy to support these visits if we can.

Some colleges also run virtual tasters.

<https://www.scg.ac.uk/vocational-and-technical-taster-day>

### **Alternate Provisions**

Crossbar Coaching Inspire + programme

<https://crossbaralternativeprovision.com/1nsp1re/>

### **Within Reach Pathway to Employment**

<https://reachforinclusion.co.uk/reach-learning-centre>

### **Apprenticeships**

Apprenticeships enable learners to work, and receive a wage, whilst spending a proportion of the week on relevant qualifications. This learning can take place at a college, or sometimes, in the workplace. Learners should apply to the workplace. Details of current availability and further information about apprenticeships can be found at

<https://www.gov.uk/become-apprentice>

Elly also receives regular updates on available apprenticeships from the DWP. Please ask for details if interested.

### **Employment**

Any job for a 16-18 year old must offer training to help young workers improve their skills. if you're not sure, we can help.

### **Other support**

There is support available from other external agencies if you are having trouble deciding. You can be referred to these networks if needed.

The Shropshire SEND Local Offer also has a wealth of supportive information.

<https://www.shropshire.gov.uk/the-send-local-offer/>

Transport and bursaries are available if you are eligible. However, please note that Shropshire Council will only agree transport to the nearest appropriate provision and that there can still be a cost associated with transport to Post 16 Provision.



## Woodlands School 11 Brades Lodge 5



This was Woodlands school football teams third match of the season and after two victories spirits were high. The opposition though had also won their first two games, so this was sure to be a close encounter. Woodlands brought a large squad to the game with several players set for their school debut.

Brades Lodge arrived in Prees with a squad that was small in numbers but large in physical size! Woodlands, captained by Corey started the game positively and after a couple of chances for both sides Tyler finished a long ball from the back to put the home side one up after 5 minutes. Brades Lodge quickly replied before Captain Corey scored a header from a corner and cooly put away a penalty to make 3-1. Brades Lodge battled on and pulled two goals back before Morgan scored on his debut. A tough first half against good opponents meant the score was 4-3 at half time and all to play for.

A rousing half time team talk from the Woodlands Coaching Team seemed to encourage the side as they started the second half full of purpose. Morgan and Devon scored a goal each before great interplay and an exquisite cross by Oscar gave Morgan his debut hat trick! Brades Lodge were now showing signs of becoming tired and frustrated but kept on battling away. Debuts for Romeo, Ollie and Kylan brought energy to the team. Corey completed his hat trick and there was even time for Oscar to score from his own half with an extraordinary effort into the top corner! Cameron showed moments of magic in midfield with his close control and passing while Mackenzie showed great determination in his tackling. Well done to the Jack and Caleb in defence for a solid game along with our goalkeeper Luke who pulled off several amazing saves in the second half. Brandon came off the bench for the last ten minutes and nearly managed to score his first goal of the season.

A massive well done to all the players that earned the third victory of the season and each one showed outstanding team spirit and work rate. It was especially pleasing to see how the new players were welcomed to the squad and how the side represented Woodlands with pride.

**Scorers:** Morgan (4) Corey (4), Tyler, Devon & Oscar.

**Squad:** Luke, Caleb, Jack, Oscar, Cameron, Corey ©, Devon, Tyler, Morgan, Brandon, Romeo, Ole, Kylan and McKenzie.





## This week at Woodlands



- All of Oaks 3 engaged and completed their Maths work.
- Kylan completed 2 lessons of Imedia – Well Done!
- Cam S impressed staff with his fantastic Maths.
- Students enjoyed taking part in swimming this week and showed their excellent skills.
- Maddox came back to Woodlands for a visit, he had missed the school community. It was lovely to see him again.
- Helen modelled some great learning in Maths to Oaks



*Students have been designing a woodland display, this is to achieve 2 points towards the Green Tree School's Award. This helps to teach children about their environment.*





*Willow was able to choose what she would like to make in Food Tech this week. She chose Jamaican dumplings and made this wonderful plate on her own.*



- **Big shout out to the staff who give the support and coaching to our football team students Gareth, Matt and Ben.**
- **Shout out to the students who stayed behind and worked really well.**
- **Mason has really impressed staff and had some very positive days in school this week. Great effort Mason.**
- **Lars and Millie had a brilliant English lesson.**
- **Joseph our new member of staff had the most enjoyable Forest School Lesson.**
- **Cam S engaged in all his lessons – Well done!**



### **Students with 100% Attendance last week**

Destiny	Acorns 1
Tommy	Acorns 2
Millie	Oaks 1
Oscar	Oaks 1
Lars	Oaks 1
Scott	Oaks 1
Devon	Oaks 1
Luke	Oaks 2
Brandon	Oaks 2
Caleb	Oaks 2
Corey	Oaks 2
Leo	Oaks 3
Jack-Junior	Oaks 3
Aaron	Oaks 3
McKenzie	Saplings 1
Riley	Saplings 1
Leo	Saplings 1
Tyler	Saplings 1
Tyler	Saplings 2
Cameron	Saplings 2
Romeo	Saplings 3
Thomas	Wave 4
Jaiden-Joshua	Wave 4

### **Challenge of the Week**

For Parents/Carers, Students and Staff the challenge this week for anyone willing to give it a try is to

### **Make up your own game!**



### **Headteacher Awards**

Well done to

- **Oaks: - Scott, for PE, especially his bravery and outstanding effort in learning the backwards somersault. Scott has followed instructions and critiqued his technique well.**
- **Oaks: - Lars, for a fabulous English lesson, consistent attendance and always trying his best.**
- **Link: - Morgan, for a fantastic debut playing football for the school.**



## **Mental Health / Wellbeing**

### **Give to others**

Research suggests that acts of giving and kindness can help improve your mental wellbeing by:

- creating positive feelings and a sense of reward
- giving you a feeling of purpose and self-worth
- helping you connect with other people
- 

It could be small acts of kindness towards other people, or larger ones like volunteering in your local community.

Some examples of the things you could try include:

- saying thank you to someone for something they have done for you
- asking friends, family or colleagues how they are and really listening to their answer
- spending time with friends or relatives who need support or company
- offering to help someone you know with DIY or a work project
- volunteering in your community, such as helping at a school, hospital or care home

