

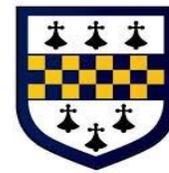
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PARK HALL
ACADEMY

Seneca Starz

Well done to the following students. They are the TOP Seneca students using Seneca this week! Well done

Well done to the following top users!

1. Rachel Bevan
2. Ellie Kruzewski-Ward
3. Eleanor Shaw
4. Ethan Fletcher
5. Owen Rodgers
6. Charlee Bridges
7. Olivia Rowland
8. Ethan Potter
9. Karis Shewell

The great indoors

It can be difficult to get kids up and about at the best of times, and especially if you are all stuck at home.

<https://www.nhs.uk/change4life/activities/indoor-activities>

School	Study Sections
1. Rawlins Academy	95,684
2. Park Hall Academy	39,902
3. John Mason School	39,363
4. Arden Academy	35,325
5. Stratford Upon Avon School	35,235

Park Hall-ers, we need YOU! Can we get closer to Rawlins Academy?

It has been great to see the buy in from our students' during these uncertain times. We know that students are creating some fantastic pieces of work.

Park Hall Academy's Hard Work

Hall of Fame

- > Alex O'Briedn (Year 7 – Maths)
- > Joshua Quaife (Year 7 – Maths)
- > Theo Kelly (Year 7 – English)
- > Callum Gibson (Year 7 – English)
- > Javante Shaw McKoy (Year 7 – Science)
- > Amelia Luckman (Year 8 – English)
- > Alfie Wilkes (Year 8 – English)
- > Libby Alexander (Year 8 – PE)
- > Tamia Farrell (Year 8 – History)
- > Kelsey Leigh Hagan (Year 8 – English)
- > Marcel Jarvis (Year 8 – English)

A Big well done to our Year 7 and 8s this week!

Looking forward to see what Year 9 and 10 can do next!

Commendations

Still finding that our unnerved, and somewhat anxious **Year 11 and 13** are continuing to complete such fantastic work.

Ethan Fletcher – Citizenship

Robyn King – Sociology

Hannah Steward – Sociology & Psychology

Kyran Smith – Sociology

Chloe Lorimer – Sociology and English

Rachel Bevan – English

Our Weekly Recommended Reads

Being stuck inside all day can be frustrating (but remember it won't last forever). One way you can help yourself is to read. Reading isn't just good for your mind, it's a brilliant way to relax and unwind. Whilst we are meant to be avoiding busy places at the minute, there are plenty of free books online. Have a look at our recommendations below...

These can be read online, or downloaded for free on an e-reader like Kindle. If you don't have one, you can also read them free on the Kindle app on your phone, tablet or computer.

The Book Thief by Markus Zusak – The plot centres Liesel Meminger as she comes of age in Nazi Germany during WWII. Hans her foster parent, teachers her to read.

The Curious Incident of the Dog in the Night-Time by Mark Haddon – Following the life of Christopher Boone a fifteen-year old boy, who discovered the dead body of a neighbour's dog, speared with a garden fork. The dog's owners call the police, and Christopher comes under suspicion. During his investigation, Christopher meets people whom he has never before encountered, even though they live on the same street.

Park Hall Academy's Top 15 Readers This Week

Well done to the following students for reading the most this week! Can you make it in our Top 15 next week?

Student	Word Count
Lauren Dolan	132,902
Harry Dooley	117,675,
Jake Wheeldon	106,821
Alfie Hawes	99,750
Dea Ndoj	81,739
Maddison Witheridge	66,118
Timothy Jarvis	62,615
Sophie Marriott	45,886
Keira Porter	39,102
Alice Drew	38,023
Erin Drew	38,023
Kellie~Ann Phillips	30,644
Regan Tennant	30,644
Luca Sansoni	29,572
Keiarah-Jai Hanson	28,178



Join Us in OUR Very Own Weekly Challenge

Each week, we will set you tasks to do, as a challenge. Can you do it all? Can you do more? This will range from physical challenges, to mental challenges.

Record what you can do each week. We may even repeat this, so you can see how well you do week on week.

Week 3:

Using Your Opposite Hand

Using your non-dominant hand is easy, right? Why don't you try something different this week, and work on your co-ordination?

Every day when you brush your teeth, try and use your non-dominant hand. So, if you write with your right hand, use you left hand to brush your teeth with.

Believe me – it is harder than you think!

Latest Covid-19 News/Guidance:

<https://www.gov.uk/guidance/coronavirus-covid-19-information-for-the-public>

Number of cases and deaths

As of 9am on 5 April 2020, 195,524 people have been tested, of which 47,806 were confirmed positive.

As of 5pm on 4 April 2020, of those hospitalised in the UK who tested positive for coronavirus, 4,934 have died.



Be SUPPORTIVE
Be CAREFUL
Be ALERT
Be KIND

Be READY to fight
#COVID19

For the latest health advice, go to:
www.who.int/COVID-19

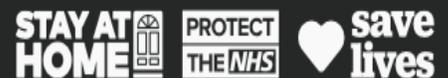
 UNITED NATIONS  World Health Organization

Stay at home

- Only go outside for food, health reasons or work (but only if you cannot work from home)
- If you go out, stay 2 metres (6ft) away from other people at all times
- Wash your hands as soon as you get home

Do not meet others, even friends or family.

You can spread the virus even if you don't have symptoms.





NHS staff
Social care workers
Schools and nurseries
Police officers
Court staff
Religious staff
Journalists
Some government staff
Delivery workers
Supermarket staff
Army and MoD
Firefighters
Prisons and probation
Transport workers
'Infrastructure' inc gas & electric
Some financial services

Park Hall Academy, would like to use this space to **THANK** each and every Key Worker in our community, and extended community during this difficult time.

We would like to say **THANK YOU** for all of your hard work during this time. You, going to work every day, to help every one of us, is something you do without thinking – because it is what you do. But, we, appreciate it all.

Students and Family Members – Its Over to You!

Let’s spread this message of **THANKS!** We challenge you to create your own **THANK YOU** posters and letters. Send them in to cbartlett@parkhall.org, for your **THANKS** to be shared on our Social Media pages, and to be in the next edition of our weekly newsletter!

Positive News:

Congratulations to Sonny Mcnamara, Zahra Naz and Chloe Taylor in Year 11, for achieving a Level 2 Merit in their January Enterprise exams.

Also, a HUGE well done for our Year 10s; Abdul Haseeb, Ramisa Mulholland and Olivia Platts, for their positive results in their January Enterprise exams too!

CONGRATULATIONS
Storm Powers on achieving the highest grade possible – Level 2 Distinction in her Unit 1 Health and Social Care exam in January!

Year 13 Students achieve places on Higher Level Apprenticeships with top UK Firms

Congratulations to Harry Milward and Ejiro Agbasi for being offered and securing places with two of the UK's highest Level Apprenticeship programmes.

Harry has been awarded a place on a Level 6/7 Apprenticeship with Deloitte, as part of their Brightstart Programme in Private Audit. Harry will be starting the course in September, and over a period of 5 years will work towards achieving his ACA (Association of Chartered Accountants) accreditation. This will qualify Harry to be a Chartered Accountant, specialising within Audit – all by the age of **23**. Harry's role within Deloitte will be working as part of a team undertaking audits for private companies, such as banks, retail stores and car manufacturers. Harry's role will be to ensure that their financial records are correct and as accurate as possible. Clients will be based across the UK, as well as internationally, meaning there is an opportunity for international travel within work.

Ejiro has secured a place on a Level 6/7 Apprenticeship with KPMG. Starting the course in September, Ejiro will too, be looking to qualify as a Chartered Accountant, following 5 years of higher level training – again at the age of just **23**.

Harry and Ejiro became aware of the excellent opportunities offered by Deloitte and KPMG when they secured a place on Deloitte's prestigious work experience programme last summer. The one week programme has students from across the West Midlands working in teams to complete work based tasks and challenges. A team of Park Hall students including Tia Commander, Alexander Knowles, Aisha Anjum and Hannah Phillipson 'caught the eye' of the course organisers, resulting in them all being presented with a number of awards.

Special Mentions from Mr Sullivan.

- Jess Darby
- Chloe Gaff
- Maleehah Rani
- Rhiannon Fenton
- Maddi Temperton
- Dakota Shurahi
- Tilly Byrne
- Rachael Bevan
- Annalise Stevens
- Adele Greenway
- Ethan Potter
- Georgia Peplow
- Lily Gadsdon
- Lucy Cole
- Ethan Fletcher
- Rhiannon Fenton
- Ellie Kruzewski
- Georgia Peplow
- Lauren Fleming
- Chloe Lorimer
- Eleanor Shaw
- Lily Gadsdon
- Zed Lockett
- Storm Powers
- Kyran Smith
- Mia Alexander
- Rheanna Esson
- Maleehah Rani
- Sonny McNamara
- Ben McGoweran
- Lucy Cole
- Rachael Bevan
- Keara Platt
- Maddi Temperton
- Jack Riley
- Jack Wright

THANKYOU to everyone who took part in the 'Keep the Toilet Roll' going! The video that was sent out on Friday was amazing. We are now thinking of the next Video Challenge we can do!



Let's Bake! Hi everyone, it is Mrs. Salter here from the Park Hall Food Department, wishing you all good health in these unprecedented times.

All of this lockdown has got me thinking even more about food, especially how to use up leftovers and those ingredients that are lurking in cupboards and fridges that we may be tempted to throw away. In our house, we always have the odd ends of bread crust or that lonely slice that gets neglected in place of that shiny new loaf.

So here goes simple Bread and Butter Pudding that will use up those sad crusts and give everyone a treat after dinner. It could be served with custard, ice cream or with some poached fruits. **ENJOY**

INGREDIENTS

- 4 – 5 slices of bread and butter (*you could also spread with jam*)
- 50g sultanas or currants (*you could also add fresh fruit*)
- 15g / 1 tablespoon sugar
- 450ml milk
- 5g/1 teaspoon nutmeg/cinnamon/mixed spice (*this is optional*)



EQUIPMENT: GREASED OVEN PROOF DISH

METHOD

1. Cut the bread and butter into strips and arrange into layers buttered side up. In between each layer sprinkle with the fruit of your choice, and the sugar.
2. Heat the milk gently, but do not boil.
3. In a dish beat the 2 eggs together.
4. Once the eggs are beaten gently pour the warm water over the eggs gently whisking all of the time
5. Strain the liquid through a sieve over the bread and sprinkle with your chosen spice
6. Let the pudding stand for 10 minutes to allow the custard to soak through the bread.
7. Bake at 180c/gas 4 for 30 – 35 minutes until lightly browned.
8. Serve warm

Send pictures to dsalter@parkhall.org or TAG us in your photos on Social Media!

