

Welcome to our newsletter

December 2023

Welcome to the Christmas edition of the Springwell 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 all our sites and I thank all of you for your support in helping make these events a success.

At Springwell Leeds Academy, we are grateful for the privilege of working alongside you, our parents and carers, in the education and growth of your children. Our school community is a family, and your support and collaboration have helped make this year another truly special one. As we take a moment to reflect on the past and look forward to the future, I want to express my deepest gratitude for your trust and partnership.



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 for our parent review day

Scott Jacques
Executive Principal





North Site



Springwell
Leeds

Nurture Inspire Achieve

Police Visit

The children in the Primary Pod were lucky enough to have a visit from some local policemen. At first, many of the children showed anxiety around this visit; some children didn't want to join in and we even had some tears but this was handled brilliantly by the policemen and the children were soon engaging in the session and having lots of fun! The policemen had a very open and honest discussion with the children about their role in the community, how they help people and work hard everyday to keep people safe. They were able to challenge some more negative opinions of their job. The children then began joining in with the discussion showing that they had an understanding of how and why things such as handcuffs or prison are necessary to keep everyone safe but that this isn't all that the police do. All the children got the opportunity to dress up in police uniform and they were even able to try on real riot helmets and handcuffs! They then made their way outside to explore a police van. Some of the children sat in the driver's seat and they all loved listening to the siren and watching the blue lights flashing. After the visit, lots of the children continued to discuss the police, many were talking about becoming a police officer when they are older and one group were busily engaged in 'cops and robbers' role play. We are now looking forward to our next visit in the new year!



Celebration Assembly

In Primary we celebrate all our successes in our Friday assembly, all Orange pod engage in celebrating each other's achievements aimed around pupils wow work, star of the week and most improved. Running alongside is a colouring competition, all the children have the opportunity to win prizes for their entries, this builds self esteem and confidence, and encourages pupils to step out of their comfort zone showing their achievements to all of the staff and pupils in pod, creating a sense of community.

Yellow pods celebrate their wow work, most improved and also engage in the colouring competition, pupils listen to each other's achievements, and celebrate together. Yellow pod discuss their attendance, try to guess the answer to the riddle of the day leaving the assembly with targets to reach for the following week.

Friday is a day of celebration every week starting with a delicious Cafe, where both Orange and Yellow pods choose to have a full English breakfast, and to sit and chat with their friends in a social environment.



Our
Christmas
Windows

East Site



Local Librarian

The East site enjoyed a visit from Vanessa the local librarian. She shared stories, apps for reading comics, a friendly Book Worm puppet, and resources to support reading at home.

Christmas Events

East pupils joined North for a visit to Bradford Alhambra to watch "Cinderella". A wonderful time was had by all! Primary followed this up with their own performance of the nativity story - "The Little Star". Well done to all those who performed in front of a large crowd of parent / carers!



Restorative Room

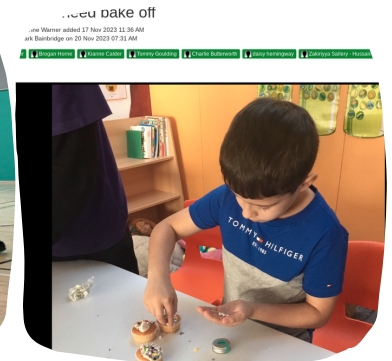
East now has a dedicated room for restorative work which takes place with staff and students as part of our trauma informed practice. This is a fantastic space which is being used to facilitate conversations where there has been conflict and work on repairing relationships. West Yorkshire Police has also recognised our success around restorative practice and submitted our work to the Restorative Justice Council as best practice!



Children in Need



Thanks to all those involved with the Children in Need charity football match. The cakes were delicious and there were some energetic performances from both staff and pupils in the football!



*Our
Christmas
Doors*

South Site



Christmas Celebrations

We have celebrated Christmas in style at South! We hosted our largest concert to date, with a range of solos and ensembles, festive classics and pop hits on offer. We don't underestimate the bravery a performance like this takes for each of our young people, and we are pleased to see our children's self-esteem growing year on year. Our audience was excellent and the encouragement pupils gave one another was a demonstration of their SEMH progress over the course of this year. Special thanks goes to Miss Halkyard for planning and orchestrating such a magnificent event, and her team of helpers including Mrs Polley (Springwell's favourite elf) and Miss Brown.

Earlier this month, we took a trip to the ballet to see The Nutcracker. Another first in Springwell history, our discerning students gave mixed reviews! This was a brilliant opportunity for our Arts Award students, who were able to discuss and review a live performance as part of their work towards their qualification. Well done to the staff and students involved - this qualification is now well within their reach!



Girls Club

Our girls club goes from strength to strength each term. This term we have had friendship lunches and invited parents in to work with us on sensory activities, helping to strengthen the home-school connection and to get to know our new families. One of our sessions was observed by an expert behaviour practitioner who said 'this is magic!' As our cohort of girls continues to grow at South, we are hoping to expand and welcome new members next half term, so please get in touch if your child is keen to join in.

Visits

Our pupils have attended a huge array of off-site visits this term and hosted many visitors. We have been praised on many occasions, at big events, for being the best behaved group of school children there. I am incredibly proud that our students are representing us so well in the city, whilst pushing themselves beyond their comfort zones. We are committed to ensuring our children (and families) get all of the opportunities they would in mainstream, and more - this term more than ever, it feels like we have achieved this. Thank you for your support, and your belief in what we do.

Mrs Reader

Catering 2024

We Bake A Difference

Wellspring Catering Newsletter | Winter Term



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

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.

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 Food Festival We Bake A Difference - Green Sustainability	October Theme Day Curry Week Space Week Halloween We Bake A Difference - Purple Super Sweet	November Theme Day Oktober Night School Meals Week Children in Need We Bake A Difference - Green Cooking Contest	December Theme Day Tables and Trees We Bake A Difference - Green Fashion Week	January Theme Day From Flower Day Lymington We Bake A Difference - Green Music to Inspire	February Theme Day Valentine Day Veg Power Chinese New Year We Bake A Difference - Green Community Safety
Spring/Summer					
March Theme Day Mothers Day Lunch Easter Science Week Anti-Risk Day We Bake A Difference - Green Peas and Potatoes	April Theme Day World Health Day Spring Themed Menu We Bake A Difference - Green Earth Day	May Theme Day National Vegetarian Week Walk to School Week We Bake A Difference - Green Sustainable Dining Competition	June Theme Day Father's Day Lunch Wimbledon School Fairs We Bake A Difference - Green Roping Horsefest	July Theme Day Bake and Shape Lymington Lunch School Fairs We Bake A Difference - Green Small to Big	August Theme Day Healthy Food Shops Anti-Risk We Bake A Difference - Green Summer Reading & Writing Week

Catering 2024



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/carers.

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



Catering 2024

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

Catering 2024



We Bake A Difference








WELLSPRING
Catering Team

Free School Meals

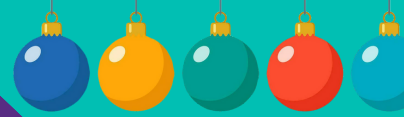
Delicious, tasty, healthy, nutritious...
and FREE!



-  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

Catering 2024



Springwell Leeds East		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 Chilli served with Rice	Macaroni Cheese & Garlic Bread	Cheesy Bean Bake & Wedges	Vegetable Fingers, Served with Chips
	Vegetables	Peas & Sweetcorn	Peas & Carrots	Broccoli & Cauliflower	Carrots & Sweetcorn	Garden Peas & Baked Beans
	Carb	Wedges / Garlic Bread	Rice & Naan Bread	Baby Potatoes / Garlic Bread	Wedges / Garlic Bread	Chips
Week Two WC 15 January WC 5 February 2024	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 Boat
	Main Meal	Cheese Whirl with New Potatoes	Bangers n Beans - Sausage in a Bean and Tomato Sauce Served with Cheesy Mashed Potato	Roast Gammon and Stuffing, served with Roast Potatoes and Gravy	Creamy Cheese & Chicken Pasta with Garlic Doughballs	Battered 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	Peas & Carrots	Broccoli & Carrots	Baton Carrots & Broccoli	Peas & Broccoli	Garden Peas & Baked Beans
Week Three WC 1 January 2024 WC 22 January 2024	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 Boat	Lemon Shortbread Biscuit or Fruit Pot	Chocolate Brownie or Fruit Salad
	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 Bangers & Beans with Mashed Potatoes	Fishless Fingers, served with Chips
Available Daily: • Freshly baked jacket potatoes with a choice of fillings • Selection of sandwiches • Fresh bread • Cheese & crackers • Salad selection • Whole fresh fruit • Yoghurts		Menu Key: 🌿 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.		



Springwell Leeds North		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 Chilli served with Rice	Macaroni Cheese & Garlic Bread	Cheesy Bean Bake & Wedges	Vegetable Fingers, Served with Chips
	Vegetables	Peas & Sweetcorn	Peas & Carrots	Broccoli & Cauliflower	Carrots & Sweetcorn	Garden Peas & Baked Beans
	Carb	Wedges / Garlic Bread	Rice & Naan Bread	Baby Potatoes / Garlic Bread	Wedges / Garlic Bread	Chips
Week Two WC 15 January WC 5 February 2024	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 Boat
	Main Meal	Cheese Whirl with New Potatoes	Bangers n Beans - Sausage in a Bean and Tomato Sauce Served with Cheesy Mashed Potato	Roast Gammon and Stuffing, served with Roast Potatoes and Gravy	Creamy Cheese & Chicken Pasta with Garlic Doughballs	Battered 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	Peas & Carrots	Broccoli & Carrots	Baton Carrots & Broccoli	Peas & Broccoli	Garden Peas & Baked Beans
Week Three WC 1 January 2024 WC 22 January 2024	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 Boat	Lemon Shortbread Biscuit or Fruit Pot	Chocolate Brownie or Fruit Salad
	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 Bangers & Beans with Mashed Potatoes	Fishless Fingers, served with Chips
Available Daily: • Freshly baked jacket potatoes with a choice of fillings • Selection of sandwiches • Fresh bread • Cheese & crackers • Salad selection • Whole fresh fruit • Yoghurts		Menu Key: 🌿 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.		



Springwell Leeds South		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	Macaroni Cheese & Ham with Garlic Bread	Fish Finger Wrap, with Chips
	Vegetarian Meal	Cheese & Tomato Pizza, served with Wedges	Vegetable & Chickpea Curry served with Rice	Quorn Fillet and Stuffing served with Roast Potatoes and Gravy	Macaroni Cheese with Garlic Bread	Vegetable Fingers, Served with Chips
	Halal Choice	Cheese & Tomato Pizza, served with Wedges				
	Vegetables	Peas & Sweetcorn	Peas & Carrots	Broccoli & Cauliflower	Carrots & Sweetcorn	Garden Peas & Baked Beans
Week Two WC 15 January WC 5 February 2024	Dessert	Cherry Cake & Custard or Fruit Pot	Lemon Drizzle Cake or Fruit Salad	Cherry Cake & Custard or Fruit Pot	Chocolate Muffin & Custard or Fruit Pot	Fruit Jelly & Ice Cream or Fruit Boat
	Main Meal	Chicken & pepper Penne Pasta served with Garlic Bread	Bangers n Beans - Sausage in a Bean and Tomato Sauce Served with Cheesy Mashed Potato	Roast Gammon and Stuffing, served with Roast Potatoes and Gravy	Cottage Pie	Battered Fish, Served with Chips & a slice of lemon
	Vegetarian Meal	Tomato and Basil Penne Pasta served with Garlic Bread	Vegetarian Bangers n Beans - Vegetarian Sausage in a Tomato & Bean Sauce served with Cheesy Mashed Potato	Quorn Fillet and Stuffing served with Roast Potatoes and Gravy	Vegetarian Cottage Pie	Quorn Sausages and Chips
	Vegetables	Peas & Carrots	Broccoli & Carrots	Baton Carrots & Broccoli	Peas & Broccoli	Garden Peas & Baked Beans
Week Three WC 1 January 2024 WC 22 January 2024	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 Boat	Lemon Shortbread Biscuit or Fruit Pot	Chocolate Brownie or Fruit Salad
	Main Meal	Sausage Roll & Wedges	Lasagne with Garlic Dough Balls	Roast Turkey with Roasted Baby Potatoes and Gravy	Barbecue Turkey Wrap and Rice	Salmon Fishcake, served with Chips
	Vegetarian Meal	Veggie Sausage Roll & Wedges	Quorn Lasagne and Doughballs	Quorn Fillet and Stuffing served with Roast Potatoes and Gravy	Barbecue Quorn Wrap with Rice	Fishless Fingers, served with Chips
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