

Headteacher message

A very warm welcome back to you all. I hope that your half term break with extended bank holiday was enjoyable and restful also. On our return we held our Jubilee picnic and received a visit from the Queen—well it wasn't really the Queen but we had fun pretending she was! The weather was good and a great time was had by all.

Toys/Balls

Children should not bring in any toy or balls from home to school. We have noticed an increase of this happening particularly as the weather has become warmer. Lost or damaged items cause a great deal of upset and disruption. We have playground equipment for the children to use and so there really is no need for children to bring their own. If a child is found with a toy/ball from home, the item will be confiscated and returned to them at the end of the day. If a child brings in an item again following a confiscation, the item will be confiscated and the parent/carer will need to collect it from the school themselves.

End of term

Our last day of term is Thursday 21st July. Please do not book your holidays abroad or elsewhere before this date. Any request for extended holidays will result in a penalty notice.

Oral health Promotion

Oral health has taken a dip however we cannot stress how important oral hygiene is for our children and the impact that poor oral health could have for children as adults. A session for parents will be taking place on Thursday 7th July to give parents/carers tips for looking after your children's teeth. Please see information regarding this in this newsletter and I hope as many of you as possible are able to attend.



Dates for diary

Tuesday 14th June

Music workshops

Rescheduled Pizza Express Trip

Wednesday 15th June

Year 1 Polka theatre Trip

Friday 17th June

Year 6 Athletics Competition

Tuesday 21st June

World Music Day

Wednesday 22nd June

Reception height and Weight measurement

Year 2 Polka Theatre Trip

Friday 24th June

Year 4 Polka Theatre Trip

Attendance Stars!



Well done to the following classes for their attendance .

Dahlia—94.8%

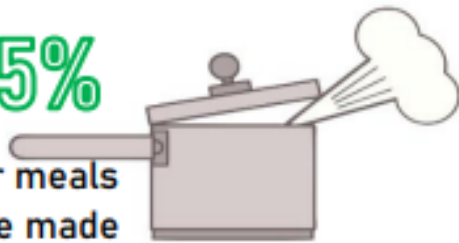
Water Lily—99%

Whole school attendance— 94.1%

Our whole school target is 96%

WHY CHOOSE A CATERLINK SCHOOL MEAL?

95%
of our meals
are made
FRESH on site daily



All of our menus are compliant to the **SILVER STANDARD** as a minimum



NUTRITIOUS & BALANCED

and include a portion of protein, a portion of carbohydrates and two portions of vegetables

Our meals are



QUALITY INGREDIENTS

such as MSC fish, red tractor meat and RSPCA assured free range eggs

We offer a **SALAD BAR & FRESHLY BAKED BREAD** for children to help themselves to



SCHOOL FOOD STANDARDS

for dishes and portion sizes

We have increased our range of **SUSTAINABLE OPTIONS** including our Added Plant Power dishes, our vegan dishes and through encouraging meat free days on menus



Our **DESSERTS**

not only contain important nutrients such as calcium and zinc but are also in line with guidance on sugars. Fresh fruit and yoghurt are also offered daily



All of our **PORTION SIZES** are compliant, ensuring that we are not offering children too much or too little food for their **ENERGY** requirements.

FREQUENTLY ASKED QUESTIONS

What are the School Food Standards?

The School Food Standards were developed by government and are a set of food-based standards to ensure menus are nutritious, balanced and healthy. Examples include offering wholemeal starchy foods, having oily fish on the menu, and limiting pastry. Find out more: www.schoolfoodplan.com

How much sugar are in your desserts?

In line with recommendations to reduce free sugars (free sugars are added sugars – those not naturally found in fruit or milk) and the Children's Food Trust guidance, Caterlink have reduced the sugar content of all desserts to under 6.5g of free sugars per portion. Across our menus the average sugar content per day is 4.5g of free sugars, so you can be sure your child is getting healthy desserts.

Is my child getting enough food?

All recipes are created in line with the School Food Standards recommended portion sizes and are checked by a nutritionist. As well as the main meal, vegetables and dessert, we also offer bread and salad daily for the children to take.

What is MSC fish?

By choosing fish with a Marine Stewardship Council blue label, we can ensure that we are supporting sustainable fisheries and protecting the ocean. All fish on our menu is MSC certified.

What is red tractor meat?

Red tractor ensures that we can trust that all of the meat that we buy and know that it has to meet strict standards such as animal welfare, traceability, food safety and environmental protection. We have a British First Policy and all of our meat products are traceable from farm to fork.

How much salt is in your food?

We work with suppliers to ensure products are in line with the Government Salt Targets. We also don't add salt to our recipes as per the School Food Standards.

What is the Food for Life Served Here award?

Food for Life Served Here is a set of criteria ensuring that food served is healthy, local, seasonal and fresh. We operate all of our schools on their silver standards as a minimum. We were the first education caterer to be awarded the Food For Life award. Find out more: www.foodforlife.org.uk

What are Added Plant Power dishes?

Added plant power dishes are recipes where the protein comes from a mixture of meat and plant-based proteins such as beans, chickpeas, or lentils, such as a chilli con carne with kidney beans in. This makes the dishes more environmentally friendly (a 50% reduction in greenhouse gases), whilst reducing saturated fat content and increasing fibre.



The Oral Health Promotion team will be hosting a Q&A session via Zoom for the parents and carers on:

Thursday 7th July at 9.00am

Microsoft Teams Meeting:

Join on your computer or mobile app
[Click here to join the meeting](#)

Join us for a friendly and interactive session for top tips on how to look after teeth.

**SEND Review:
right support, right time, right place
and the SEND and alternative provision green
paper**

with Paula Jewes, SEND Consultant

Do you want to know more? Do you have more questions than answers?

Paula will explain the background to some of the proposed changes to help you to understand the main issues. She will also try to answer your questions.

Paula has worked as a special educational needs and disability consultant for over 10 years on behalf of Local Authorities, the NHS, charities and parent organisations.

Join us to find out more about the SEND Review green paper and ask your questions!

Please note that Paula will not give you her views on the rights and wrongs of the proposals or make any suggestions about what your response should be to the green paper consultation.

Both sessions will be the same so you only need to attend one.

Tuesday 7 June, 10am to 12pm (in person meeting)

In person meeting at

Combi Room, Chaucer Centre, Canterbury Road, Morden, SM4 6PX

OR

Tuesday 14 June, 6pm to 7.30pm (via Zoom meeting)

THIS SESSION IS FOR PARENT CARERS ONLY

✓ For more information or to register with Kids First / Adults First and receive news of all our events, just ring 020 3963 0597 or email kf.admin@mertonmencap.org.uk.

Jubilee

