



NEWSLETTER

No. 761
w/c Mon 25th July 2022
Week A

“Sports teaches you character, it teaches you to play by the rules, it teaches you to know what it feels like to win and lose - it teaches you about life”

Billie Jean King

Dear Parents and Carers,

Made It !

It has felt like a particularly hectic last week or two, although before 2019 this is what we did at this time every year. Bearing in mind how challenging 2021-22 has been, I am delighted that we have finished the year so well, and given many students good experiences and happy memories to carry into the summer. Thank you to all parents and carers for your support and trust throughout the year, and only you will know how extensive this has been, and the pressure points you have negotiated since September. My colleagues are amazing, and I'm really proud of them, but I can genuinely say that we could not do such a good job without your backing (and at times during 2021-22, patience and understanding, especially around covid).

The first day of term for students will be Monday, 5th September, and on that day they are NOT required to bring in PE kit. To be clear, full correct uniform is expected; this week's PE kit because of hot weather was a one-off.

It just remains for me to repeat my thanks to you, and wish you and your families a safe, calm and enjoyable summer.

Work Experience

I am grateful to Mrs Bennett for her superb organisation of the work experience this year, and also for this write-up: “Our students in both year 12 and 10 have been able to gain skills in the workplace this week through our successful work experience programme. Students (and parents) have successfully found placements and this week they have been able to experience what a real job is like, including longer hours and working in a heatwave at the start of the week. The variety of placements and support from our local employers has again been brilliant as usual and we would like to thank businesses for accommodating our students for the week. We have also had a few students with placements away from home which is again a brilliant achievement.

Staff have had the pleasure of ringing employers and visiting the students on placement. We have had some wonderful feedback and through work experience it is brilliant to see students in a different light- designing websites, preparing food, changing tyres, writing reports and even testing aircraft.

I look forward to further careers developments next year and a successful year inspiring students to reach their potential.”

Bude

The Year 8 residential in Bude was also a huge success. Unfortunately, there are always a handful of exceptions: there were one or two broken bones, a handful of students who were ill with a stomach bug, and one or two who did not enjoy the experience as much as they hoped. However, the majority had a great time, and were full of stories about the whole experience and the activities and social events. Many students did things out of their comfort zone, and some confronted their worries about particular activities. As ever, there were students who struggle in formal education who really shone as leaders and team members, which has done wonders for their confidence. Many thanks go to Mr Hewlett for a huge amount of work in organising and leading the trip, to my colleagues who went to Bude, and to those who filled in back at the ranch.

Woodlands

Taking Year 9 for a fun trip on the hottest day of the year when they haven't had a school trip for three years – what could possibly go wrong? Absolutely nothing. In fact, Year 9 were a real credit to themselves, to you, and to Clyst Vale. As a result, they had a lovely day, as did my colleagues, and more relationships and memories were built. Thanks to Mrs Albutt for her coordination and being party leader.

Year 9 Army Day

This was in fact a *morning* of leadership and teamwork activities led by the Army. Afterwards, the soldiers said they had been really impressed by our students. They had been energetic, engaged, positive and happy to get stuck in. As I was reliably informed, there was “no whingeing, fussing about hair or lying around going ‘can't be bothered, why are we doing this?’”.

Schools' Trophy

Congratulations to Yellow School who were the winners of the Schools' Trophy for 2021-22! Incredibly, after all the points for achievement, behaviour, attendance, Sports Day, inter-tutor competitions and everything else were added up, it was a three-way tie. So, the Trophy was awarded to the School with the most achievement points.

Annual Awards

Clyst Vale's Annual Awards are an esoteric collection which have evolved over the years and reflect the College's ethos and values surprisingly well. It's one of my personal highlights of the year to present them at the last whole-College assembly of the year, held last Friday. This account has also been on the website front page since Tuesday.

The Spirit of Devon Award for Progress in Years 7 – 9 was awarded to Dan Horn. Dan is the student who has demonstrated most progress from his starting point in Year 7 almost three years ago; this is determined from students' Progress Reports over three years, checked against general records and with a little bit of professional judgement! So, it is a recognition of a student who has shown a great attitude to learning, being organised, working hard, and doing their best.

The Pope's Chalice for Performing Arts was awarded to India Williams, and anyone who has followed performing arts at CVCC will realise she is a worthy recipient beyond any doubt. Making her debut as Little Cosette in *Les Mis* when still in primary school, India has appeared in all of the College's productions, with leading roles in many of them (Elle in *Legally Blonde*, Bonnie in *Bonnie & Clyde*). Her talent is clear: grade 8 music, grade 9 Drama, Advanced 1 in Tap and Ballet, predicted Distinction* in BTEC Performing Arts. However, it's India's contribution and support for others which is being recognised. She choreographed many of the annual productions, including the whole of *Annie*. She has supported dozens of nervous performers over the years, most recently at the Talent Show and Festival on the Field. Next year India has won a place at Guildford School of Acting with intense competition for the 20 places available.

The Ostler Award for Outstanding Personal Achievement has been awarded to Sam Mills (year 12).

This is the second year Sam has won it, but in fairness his achievements in athletics continue to impress everyone (and he is such a pleasant, popular, grounded young man !). He is the national cross-country champion for his age-group, as well as the winner of the English Schools' 800m. If you're not familiar with running, this is quite a range of events: long-distance running and a (extended) sprint.

The Tolman May "Strive and Achieve" Cup. This award is for a student who has overcome significant personal challenges, but at the same time has remained positive, popular, and in many respects a role model for others. Harrison James in Year 10 is undergoing continual surgeries on his legs, and this school year has had five major operations. He has had periods studying remotely at home, but has been extremely determined about getting back to school. Due to his wheelchair and surgical frames being so "visible", Harrison is known by almost everyone, and fits the description of positive, popular and being a role model.

The Rights Respecting School Shield is awarded to a student who has made a difference by contributing extensively to RRS. This year's winner is Mike Rothery (Year 11). Mike was elected a Head Student, meaning he represented student voice and contributed to some key decisions. Further, he was heavily involved in the College's fund-raising activities for UNICEF/Ukraine, especially in organising and coordinating the Talent Show which raised hundreds of pounds. While the money raised and its destination was of course most important, the fund-raising campaign itself is an important criterion for the RRS Gold Award.

The Caring Cup was awarded to Bracken Snell (Year 11). Bracken is a student who gets on with everyone, and is naturally supportive towards other people. She was Deputy Head Student, representing others' views, engaged with fund-raising for UNICEF, and was also voted Prom Queen ! Bracken is also a young carer, with considerable responsibilities at home, has always managed this very successfully, has been an amazing student, and thoroughly deserves her award.

Staff Changes

Chen Battishill leaves Clyst Vale after almost 22 years for the post of Head of RE at Courtfields School in Somerset. Chen joined us as a young teacher, and transformed a very weak department into one of our best. She is responsible for re-naming RE "Beliefs and Values". Her enthusiasm and passion for eastern religions was invaluable, and for many years all students took short-course or full course GCSE RS., while Philosophy and Ethics became a popular A-level. Chen became Head of Silver School when schools were introduced, and we all know what an important but demanding role that is. She has been heavily involved in RRS developments, and in supporting colleagues.

Janet Bulkeley retires after 15 years. Formerly an English teacher, Janet fulfilled the role of HLTA (Higher-Level Teaching Assistant), working almost exclusively with some of our most complex SEND students. Janet has been very much a "behind-the-scenes" member of staff, but nonetheless has done essential work with a wide variety of students.

Kate Needs also leaves after 15 years. Kate has taught PE throughout that time, and latterly has taught Course 42. As a PE teacher, of course, Kate has run countless practices, tournaments, and fixtures. For the past few years she has been the coordinator for the sports activities involving the Local Learning Community primary schools. Due to a health condition, Kate is now pursuing a career change, although we expect to see her reasonably often as a supply teacher.

Sean Durkin has managed the Bridge for three years; this is the College's "behaviour room" for time out, detentions, and restorative approaches, working with some of our more challenging students. He is leaving to pursue opportunities outside education.

Rosie Salter has been with us for this academic year as maternity cover for Izzy Matthews (History), and as humanities and supply teacher on a part-time basis after Izzy returned.

Rachel Smith has been with us for most of this academic year, replacing Mr O'Brien who was unable to return last September and retired at Christmas. This was a particularly difficult time, and we are immensely grateful to Rachel for stepping back from a career break to do much more than hold the fort. Although leaving, she will be back in September once again helping with a recruitment issue.

Archie Lamprell (Drama, part-time) leaves at the end of term for health reasons.

Meghan McConnachie is leaving temporarily for a year's sabbatical from teaching. She will be replaced as Head of Yellow School for 2022-23 by Bridget Adie.

Clearly, we all wish all of the above every success and happiness in the next stage of their lives.

News of Former Students

I was delighted to hear recently that former student Callum McLellan who left in 2015 has just achieved a Masters degree in Engineering, and that my colleagues at the time successfully supported him through his GCSEs on the first step of the journey to his chosen career.

Uniform Reminder

It's almost that time of the year again.... Please check the uniform information on the website or in the Newsletter before making any purchases ! Particularly that shoes – training shoes are acceptable – must be plain black. Longer skirt lengths would be good, too. And if you have any second-hand outgrown uniform of good quality, we would be pleased to receive any donations.

Mental Health During the Summer (from Kooth)

Here are 5 top tips for maintaining good mental health over the summer period:

- * Connect with friends or family
- * Stay active - doing something active for 30 minutes a day is fantastic for maintaining good mental health. It gets your endorphins going, boosts your mood and raises self-esteem.
- * Get outside - there are loads of benefits to getting outdoors, even just for a little while! Just being outside is enough to noticeably lower our stress levels.
- * Be creative - doing something creative can help create a sense of calm, allow you to express yourself in a different way, takes your mind off things that are worrying you, and provides a relaxing distraction to lower stress levels.
- * Make a plan - to try a new activity, learn a skill, achieve a personal goal or just maintain a healthy routine with a good sleep schedule.

Kooth provides a [Summer Holidays 2022 Wellbeing Checklist](https://www.kooth.com) for young people to encourage them to do something each week to support their wellbeing.. Kooth operates throughout the holiday: see www.kooth.com

Once again, thank you for your support this year, and best wishes for a good summer.

Kevin Bawn
Principal

WORK EXPERIENCE SUCCESS

Our students in both year 12 and 10 have been able to gain skills in the workplace this week through our successful work experience programme.

Students (and parents) have successfully found placements and this week they have been able to experience what a real job is like, including longer hours and working in a heatwave at start of the week. The variety of placements and support from our local employers has again been brilliant as usual and we would like to thank businesses for accommodating our students for the week.

We have also had a few students working and staying away from home which is again a brilliant achievement.

Staff have had the pleasure of ringing employers and visiting the students on placement. We have had some wonderful feedback and through work experience it is brilliant to see students in a different light- designing websites, preparing food, changing tyres, writing reports and even testing aircraft.

I look forward to further careers developments next year and a successful year inspiring students to reach their potential.

Mrs Bennett

Date: Wednesday 6th July
Venue: Exeter Arena
Competition: Inter Schools Athletics
Years: 7-10

The Inter schools' athletics competition arrives with students across various schools competing in various Athletic events to secure their Division title, as well as compete in the relay races for the **Blue Boy Trophy** that dates back to the 18th century. All students were well behaved and represented the school with positivity and maturity. The day saw great success from across the various events from all year groups.

Oliver Hargreaves broke the 100m record even after a slip at the start of the event and won the Triple Jump. A great achievement for Ollie and has taken a record that has stood for many of years. **Jack Bauer** took 1st place in the 80m hurdles after never doing hurdles before.

Both Year 9 boys and girls secured a win in the relay races. **Oliver Back** won gold in the 1500m after forgetting that the bell means the last lap!

Ned Brown took first place in the 100m also in Year 10. The Year 9 boys

also won the **Division 1 Trophy** for their year group. Collectively they scored the highest out of their Division which is an excellent achievement for the boys. The following students also won their respected events...

Kate Deardon-Watts won the 200m. **Amy Bourne** won the Javelin.

Olivia Derbyshire, JJ Slater and **Arsene Vallez** won the Discus.

Jasper Forty won the 1500m. **James Rowe** won the High Jump.

Ty Perrott won the Triple Jump.

Well done to all that took part and represented the school, it was a fantastic day and you should all feel proud of your efforts.

Mr D Stapleton

Sports Day Addition

In last week's newsletter I wrote of all the successes and achievements of our wonderful students.

One addition to this was that **Harry Crees** broke the Year 9 boys high jump record with a fantastic 1m59cm. He was later awarded the **Trevor Green Trophy** for outstanding effort.

Mr J Powell

CREATIVE SKILLS!

Charlie, Oli and Dan (Y10) proudly displaying their completed bench outside the Design and Technology department.

The bench has kindly been donated by the students to staff... "something to sit on whilst having your lunch!"



Year 10 Gateway students have just completed their bug boxes in the Design & Technology department. They made great use of sustainable materials and worked with equipment such as pillar drills, disc sanders and the laser cutter to manufacture their products. Every bug box was unique, and creativity was

flowing in the final stages of construction!

Well done to all, and thank you also to Mr White, the D&T technician for his support throughout.

Mr Stapleton



DofE in the Baking Brecon Beacons

The students and staff on the DofE Gold Expedition complete their journey today (Friday) and return to Devon. The first two days were extremely hot, around 38 degrees. This made a difficult challenge just a little more difficult - to avoid the worst of the heat, students were up at 04.30 ! My colleagues are incredibly experienced, so adjusted routes and regularly provided water at various checkpoints.

We're really proud of them all, and a bit in awe: a four day expedition with 3 nights' wild camping.....

K.P. Bawn (Dr.)



BECOME A SARRIES LEGEND

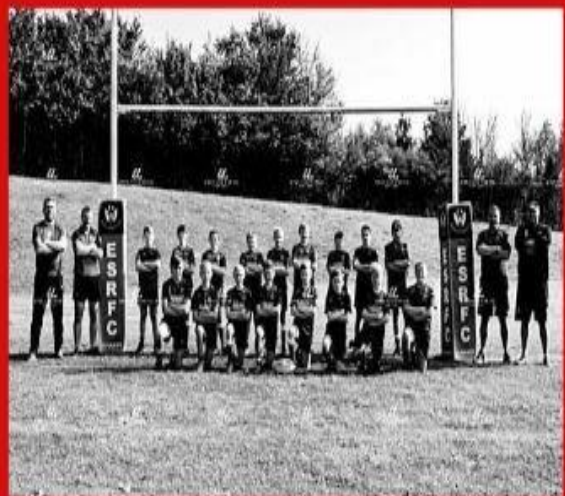
EXETER JUNIOR RUGBY

U14's BOYS

For Y9's starts Sept 22

Call for more info

07709 449239





Friends
Of
BYC

FRIENDS OF
BROADCLYST YOUTH CLUB

Photo Competition

Theme: Nature's Colours

1st prize is £50!

2nd prize is £25

3rd prize is £10



Two age categories:
Yrs 6-9 and Yrs 10-13

Opens Mon 22nd Aug
Closes Midnight Sun 18th Sept

For details visit: www.broadclyst.org



Friends of Broadclyst Youth Club




@friends_byc



Please read this NOW.....!!!
Calling all youths (aged 14-18).
What are YOU doing this summer?
Take a look at our upcoming community youth project.
Details below....

Broadclyst Theatre Group
Community Youth Drama Project



Making a difference in your community

What will we be doing?
We have collected together a team of acting and performing professionals to take us on a summer journey of improvisation, comedy, movement, scriptwork.
The plan will be to create as a team, a piece of community theatre to perform to a live audience. There may be some small performances along the way in the Community at various venues, all in Broadclyst.
Any proceeds of the performances will be donated to the appeal to Save Broadclyst Church.

Who Should Come?
You!! If you're between 12-18 years old and enjoy acting, moving, entertaining and music - this is a unique chance to work with some industry specialists to explore and develop your skills as well as meeting people who work in the Theatre business.

Why?
Our aims are personal development, doing something special in the community, but mainly to have a laugh or two along the way...

When?
This will be six days over a three-week period:
Thursdays and Fridays, 9am - 4.30. 28th, 29th July, 4th, 5th August and 11th, 12th August.
Lights snacks will be provided but bring a packed lunch and a water container.

Where?
We will register at Broadclyst Church on Thursday 28th July, 9am, but we expect to be working together at a number of locations in Broadclyst, including the Victory Hall, Broadclyst Pavillions and Clyst Caring. We'll keep you posted....

Is there a cost to this?
Yes, we need to ensure you are all members of the group, insured and safeguarded properly - so there is a one-off charge of 25 per person. Assisted places are available however, please contact us.


I'm interested - how do I apply?
Brilliant!! We only have a limited number of places so fill out the details below and give it to one of us here today or email it to broadclysttheatre@btg.org.uk

Name: Age: Address:

Email: Tel:

Parent or Guardian

SEND forms to broadclysttheatre@btg.org.uk
Tel: Katie Jones, BTG Director 07831 313322
More information is available on successful application.





CRANBROOK
COUNTRY PARK
JUNIOR PARKRUN!



CRANBROOK COUNTRY PARK JUNIOR PARKRUN SUMMER OF FUN!

JOIN US EACH SUNDAY THROUGHOUT THE SUMMER
HOLIDAYS FOR A FUN TIMED WALK, RUN OR JOG FOR
CHILDREN AGED 4-14 YRS OLD.



When



Sundays @08:45

Where



Cranbrook Country Park
Tillhouse Road

Find out more and register at: <https://www.parkrun.org.uk/cranbrookcountrypark-juniors/>

LUNCH CLUBS

Day	Club	Time	Where	Changing Room	Teacher
Monday	Year 10 to 13 Badminton	Lunchtime	Sports Hall	Sports Hall	Mr Powell
Monday	Year 10 & 11 Weights/Dance	Lunchtime	Dance Studio		Mr Pearce & Mrs Elliot
Monday	Week A – GCSE Art Club	Lunchtime	AR2		Mrs Walton
Monday	Week B – K3 Art Club	Lunchtime	AR2		Mrs Walton
Monday	Year 11 RS Revision	1.40pm	HU1		Mrs Battishill
Monday	Science Club	1.30pm – 2pm	SC2		Dr Odunlade/Mrs Spencer
Monday	Mental Health Ambassadors	Lunchtime	VO1		Mrs Bennett
Tuesday	History Revision	Lunchtime	HU7		Miss Nash
Tuesday	Year 7 to 11 Girls Cricket	Lunchtime	Field	Humanities Block	Mrs Needs
Tuesday	Year 10 & 11 Weights	Lunchtime	Dance Studio		Mrs Elliot
Tuesday	Year 7 & 8 Tennis	Lunchtime	Tennis Courts	Sports Hall	Miss Hall
Tuesday	Year 9 Softball	Lunchtime	Field	Humanities Block	Mr Stapleton
Tuesday	Ten Tors/Duke of Edinburgh Award	1.30pm – 2.10pm	IT4		Mr Eales/Miss Barratt
Tuesday	Minecraft Club	Lunchtime	IT3		Mr Bailey
Tuesday	Post 16 Amnesty	Lunchtime	EN7		Ms Watt/Mrs Battishill
Wednesday Week B	11A Practical GCSE Revision	Lunchtime	DT3		Mrs Crook
Wednesday	GCSE Photography Club	Lunchtime	IT4		Mrs Wakefield
Wednesday	Year 7 & 8 Badminton	Lunchtime	Sport Hall	Sports Hall	Mr Powell
Wednesday	Year 7 to 9 Dance	Lunchtime	Dance Studio		Miss Hall
Wednesday	Year 9 Mixed Rounders	Lunchtime	Field	Humanities Block	Mrs Broomfield
Wednesday Week A	LGBTQ + Group	1.40pm	MF1		Miss McConnachie
Wednesday	Drug & Alcohol Information Drop In	Lunchtime			Mrs Gillespie
Thursday Week B	11C Practical GCSE Revision	Lunchtime	DT3		Mrs Crook
Thursday Week A	GCSE Theory Catch Up	Lunchtime	DT4		Mrs Crook
Thursday	Year 11 Indoor Football	Lunchtime	Sports Hall	Sports Hall	Mr Stapleton
Thursday	Year 10 & 11 Softball	Lunchtime	Field	Humanities Block	Mr Pearce
Thursday	Attenborough's Army	Lunchtime	HU4		Mr Zimbler
Thursday	Yu-Gi-Oh Club	Lunchtime	SC3		Mr Moxey
Thursday	Year 11 Maths Higher Tier Drop In	Lunchtime	MA8		Miss Barratt
Thursday	History (grades 8-9) Revision	Lunchtime	HU7		Miss Nash
Friday	Various Inter Tutor	Lunchtime	Various	Various	Mr Stapleton Miss Hall Mrs Broomfield Mr Pearce
Friday	K3/4 Amnesty	Lunchtime	HU2		
Friday	Post 16 Indoor Football	Lunchtime	Sports Hall	Sports Hall	Mr Powell
Friday	Year 7 & 8 Tennis	Lunchtime	Tennis Courts		Mrs Woolcott

CALENDAR DATES

DATE	EVENT
Mon 18 - Fri 22 July	Gold D of E Brecon Expedition
Fri 22 July	LAST DAY OF SUMMER TERM
Thurs 18 Aug	A Level Exam Results, 9am—11am
Thurs 25 Aug	GCSE Exam Results, 9-11am
Mon 22—Fri 26 August	The Big Step Summer School Programme (Y6-Y7 Transition)
Monday 5th September	FIRST DAY OF AUTUMN TERM
Thursday 15th September	Y12 Information Evening
Monday 19th September	School Photos
Sunday 25th September	Y12 & 13 Bude



Do you use Twitter? Then why not follow us @clystvale to find out what's going on in the College community.

Attendance, Absence and Requests for Absence

Please let the College know of any absence on the first day it occurs.

If the absence continues beyond the first day, please contact the College on each subsequent day of absence, too. To comply with safeguarding obligations, we cannot simply assume a student's sickness absence is ongoing; we need to be certain that the reason for absence is due to continuing illness.

If you do not notify the College, then we will make contact with you to identify the reason for absence. This is important as it helps to reduce unauthorised absences and truancy.

Please note, the College may ask you to provide medical proof if a student is absent from College due to illness.

Medical Appointments

We encourage students to maximise their levels of attendance; research indicates a direct link between attendance and examination performance. The timing of many medical appointments means that often students can attend school first, and return afterwards. By doing so, students minimise missed learning whilst keeping their attendance levels as high as possible. Therefore, we ask that parents/carers send their child into school for morning registration, even when a medical appointment takes place in the middle of the morning. Similarly, appointments scheduled for the afternoon should, where possible, be arranged after Period 4 - during lunchtime. Students are encouraged to return to school after a lunchtime appointment, if they can.

Thank you for your support in helping your child maximise their attendance and learning.

For Years 7 - 11 Absences

Please ring:

Sharon Leaman/Racheal Long (Attendance Officers)

Direct line: 01392 463911

Email: studentabsence@clystvale.org

For Year 12 - 13 Absences

Please ring Sue Voysey—Assistant to Head of Post 16

Direct line: 01392 462697

Email: voyseys@clystvale.org

Copying in Head of Sixth Form: haynesc@clystvale.org

COLLEGE DRESS

Clyst Vale aims to maintain a simple pattern of College dress to promote a clear sense of identity and enable students to come sensibly dressed, at reasonable cost, for a range of learning activities. If a student is improperly dressed, correct uniform will be provided for that day or the student may be sent home to change his/her clothing, at the discretion of the Principal. **If parents are in any doubt about the suitability of an item of uniform they should check with the College before buying it.**

Uniform for all students in Years 7 to 11

- White collared shirt
- School colour tie
- Clyst Vale V-neck jumper with College logo.
- Boys trousers - Banner Slimbridge (Black)/Banner Falmouth (Black).
- Girls trousers - Trutex GTN (2 pocket black)/David Luke DL965 black).
- Skirts - Blue Tartan and knee length
- Trutex Senior stitched down/Taylor Tartan (blue) skirt and may be worn no more than 2" above the knee. Knee length black tailored shorts may be worn.
- Black sturdy shoes or **all black** trainers.
- White socks or black tights with skirts.
- Clyst Vale reversible jacket or other outdoor coat.

All uniform and PE Kit can be purchased from Thomas Moore, Exeter. Thomas Moore offers both a personal service in their shop and also the opportunity to order on line at www.thomasmooretoymaster.co.uk

- Eyebrow jewellery, facial, tongue, nose and lip studs are not permitted.
- Leather jackets, all denim garments and all hoodies are not permitted.
- Hats should not be worn indoors.
- Outer coats should be predominantly plain in colour and without large logos.
- A plain white t-shirt or vest may be worn under the shirt.
- On health and safety grounds, shoes should be appropriate for a work place. Flipflops, open toes, Uggs, Dr Martens (or equivalent) are not permitted.
- Jewellery may be worn, providing it is not excessive or potentially hazardous. However, it is a legal requirement that all jewellery must be removed before undertaking sporting activities. It is the responsibility of the wearer to do this.

The Principal, in consultation with the Governors of the College, will decide on the suitability of the appearance of a student attending the College - extreme hair styles, of either cut or colour, are not permitted.

CONTACT INFORMATION

Principal: Kevin Bawn, BA PhD

Address: Clyst Vale Community College, Station Road, Broadclyst, Exeter, Devon
EX5 3AJ

Tel: 01392 461407 **Email:** admin@clystvale.org **Web:** www.clystvale.org

Library: 01392 464010





FIND OUT MORE ABOUT
YOUR NEW SCHOOL CATERERS

CLEVERCHEFS
Creative Minds

CLEVERCHEFS
Creative Minds

FREE FOOD

NOT CHEAP FOOD

FREE
To Your Child

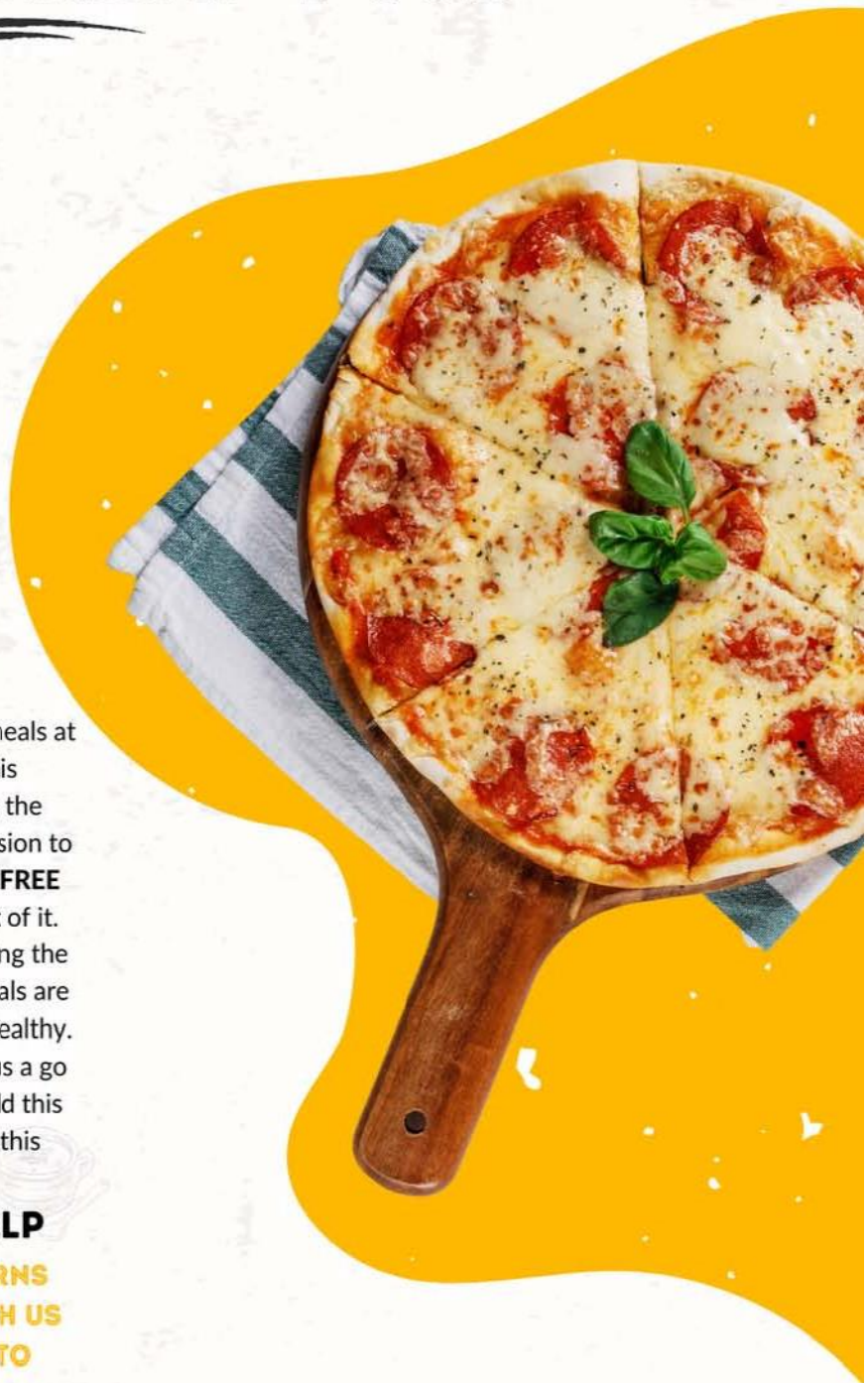
Cleverchefs will be providing the meals at your children's school from this September, shaking things up in the school food scene we are on a mission to get everyone who is entitled to a **FREE SCHOOL MEAL** making the most of it. Our food is made from scratch using the very best **British** produce. Our meals are **nutritious and tasty** whilst being healthy. We are asking all parents to give us a go and let us cook lunch for your child this term, after all you're entitled to this amazing benefit.

WE ARE HERE TO HELP

**IF YOU HAVE ANY CONCERNS
PLEASE GET IN TOUCH WITH US
AND WE WILL BE HAPPY TO
ADVISE YOU.**

Schooldinners@cleverchefs.co.uk

WWW.CLEVERCHEFS.CO.UK



YOUR Menus

CLEVERCHEFS
Creative Minds



CLEVERCHEFS

Creative Flavours

WEEK ONE

Cleverchefs are committed to providing school food that excites. Our food is lovingly prepared by our talented team of chefs using the very best produce from around the British Isles. Our eggs will always be free-range, our chicken will always come from UK red tractor assured farms. Local fruit & veg and freshly baked bread every day. But heres the thing we are so committed to improving the meals we feed our young customers that we will always be as flexible as possible in changing dishes to suit certain tastes where possible.

GOOD FOOD
Keep Chefs Great Vibes

ALLERGEN KEY

Our commitment to food safety is of the utmost important to us, please make us aware of any allergies or food intolerances that your child may have.

- C** Celery
- E** Eggs
- D** Dairy
- N** Nuts
- S** Soya
- G** Gluten
- F** Fish
- MS** Molluscs
- P** Peanuts
- SU** Sulphur
- CR** Crustaceans
- L** Lupin
- MU** Mustard
- SS** Sesame Seeds

SECONDARY

Menu's

DAY	STREET Dish	MAIN Dish	MEAT Free	SIDE Dish	SPUD Bar	CLEVER Salads	MAIN Pudding
MONDAY	BBQ PORK BAO Marinated BBQ pork bao bun with Asian slaw	CHICKEN FRIED RICE Chinese style chicken & egg rice with fresh veg, garden peas & sweet soy.	NOODLE BOX Stir fried mixed vegetables, noodles with a sweet soy dressing.	OVEN BAKED WAFFLE FRIES <i>Serve with Keef's Veggieables</i>	OVEN ROASTED Jacket's Baked Beans Grated Cheddar Tuna Mayonnaise	CLEVER <i>Salads</i> Cauliflower cous cous Grilled Halloumi Cucumber ribbons Roasted Beetroot Tomato and basil salad Heritage carrot salad Sour dough croutons Tasty toppings	CHOCOLATE <i>Bermyie</i>
TUESDAY	BUTTER CHICKEN Butter chicken, sweet curry sauce, sticky rice, baby popodum	MEATBALL MARINARA Meatballs cooked in a tangy homemade marinara sauce, served with penne.	PASTA VEGANARA Vegan meatballs cooked in a homemade marinara sauce served with penne.	GARLIC FOCACCIA BREAD <i>Keef's red peppers & Courgettes</i>	OVEN ROASTED Jacket's Baked Beans Grated Cheddar Tuna Mayonnaise	CLEVER <i>Salads</i> Cauliflower cous cous Grilled Halloumi Cucumber ribbons Roasted Beetroot Tomato and basil salad Heritage carrot salad Sour dough croutons Tasty toppings	ORANGE & <i>Potenton cake</i>
WEDNESDAY	POSH DOGS Chicken hot dogs topped with BBQ sauce and crispy onions.	ROAST TURKEY Roasted British Turkey breast, chef's stuffing & Turkey gravy.	LENTIL & VEG BAKE Homemade lentil & roasted vegetable loaf, vegetable gravy.	CRISPY ROAST POTATOES <i>Keef's Carrots Peas</i>	OVEN ROASTED Jacket's Baked Beans Grated Cheddar Tuna Mayonnaise	CLEVER <i>Salads</i> Cauliflower cous cous Grilled Halloumi Cucumber ribbons Roasted Beetroot Tomato and basil salad Heritage carrot salad Sour dough croutons Tasty toppings	APPLE & <i>Pear Crumble</i> With Custard
THURSDAY	GYROS Greek pita stuffed with fries, tomato, feta and tzatziki	CHICKEN BURGER Oven baked crispy chicken burger in a floured burger bun.	MACARONI BAKE Really cheesy pasta bake, topped with a cheese crumb.	SEASONED WEDGES <i>Sweet corn & Peas</i>	OVEN ROASTED Jacket's Baked Beans Grated Cheddar Tuna Mayonnaise	CLEVER <i>Salads</i> Cauliflower cous cous Grilled Halloumi Cucumber ribbons Roasted Beetroot Tomato and basil salad Heritage carrot salad Sour dough croutons Tasty toppings	BREAD & <i>Butter Pudding</i> With Custard
FRIDAY	QUESADILLA Pulled chicken, cheddar cheese, salsa in a folded grilled tortilla.	CRISPY COD Oven baked fillet of fish with a wedge of lemon & Heinz ketchup.	FILLED TACOS Roasted vegetables & bean ragu filled taco's, tomato & cheese.	SKIN ON FRIES <i>Serve Peas</i>	OVEN ROASTED Jacket's Baked Beans Grated Cheddar Tuna Mayonnaise	CLEVER <i>Salads</i> Cauliflower cous cous Grilled Halloumi Cucumber ribbons Roasted Beetroot Tomato and basil salad Heritage carrot salad Sour dough croutons Tasty toppings	GOLDEN SYRUP <i>Sponge</i> With Custard

School Dates 5/9 - 26/9 - 17/10 - 14/11 - 5/9

CLEVERCHEFS

Creative Minds

WEEK TWO

Cleverchefs are committed to providing school food that excites. Our food is lovingly prepared by our talented team of chefs, using the very best produce from around the British Isles. Our eggs will always be free-range, our chicken will always come from UK red tractor assured farms. Local fruit & veg and freshly baked bread every day. But here's the thing we are so committed to improving the meals we feed our young customers that we will always be as flexible as possible in changing dishes to suit certain tastes where possible.



ALLERGEN KEY

Our commitment to food safety is of the utmost importance to us, please make us aware of any allergies or food intolerances that your child may have.

- C** Celery
- E** Eggs
- D** Dairy
- N** Nuts
- S** Soya
- G** Gluten
- F** Fish
- MS** Molluscs
- P** Peanuts
- SU** Sulphur
- CR** Crustaceans
- L** Lupin
- MU** Mustard
- SS** Sesame Seeds

SECONDARY

Menus

DAY	STREET Neat	MAIN Dish	MEAT Free	SIDE Dish	SPUD Bean	CLEVER <i>Salads</i>	MAIN Pudding
M	PIRI PIRI BAO Marinated piri piri chicken bao bun with Asian slaw	CHICKEN PIE Creamy chicken & sweetcorn topped with a rough puff pastry.	CAULIFLOWER & LENTIL PIE Roasted cauliflower with lentils in a rich sauce topped with pastry.	MASHED POTATO <i>Green beans</i>	OVEN ROASTED Jacket's AVAILABLE DAILY Baked Beans Grated Cheddar Tuna Mayonnaise	CLEVER <i>Salads</i> Cauliflower cous cous Grilled Halibut Cucumber ribbons Roasted Beetroot Tomato and basil salad Heritage carrot salad Sour dough croutons Tasty toppings	JAM <i>Relly Pelly</i> With Custard
MONDAY	G	G, D	G	D	D, F, E	G, D	G, D
T	SQUASH KATSU Butternut squash katsu, sweet curry sauce and sticky rice.	SPAGHETTI BOLOGNAISE Ground British beef in a rich tomato & vegetable sauce.	BASIL PASTA Courgette & red pepper served with pasta shells in a nut free pesto.	GARLIC BAGUETTE BREAD <i>Sweet corn kernels</i>	OVEN ROASTED Jacket's AVAILABLE DAILY Baked Beans Grated Cheddar Tuna Mayonnaise	CLEVER <i>Salads</i> Cauliflower cous cous Grilled Halibut Cucumber ribbons Roasted Beetroot Tomato and basil salad Heritage carrot salad Sour dough croutons Tasty toppings	BANANA <i>Leaf Bread</i>
TUESDAY	G	G	G	G	D, F, E	G, E	G, E
W	POSH DOGS Chicken hot dogs topped with BBQ sauce and crispy onions.	ROASTED CHICKEN Roasted British Chicken breast, Chef's stuffing & Turkey gravy.	LENTIL & VEG BAKE Homemade lentil & roasted vegetable loaf, vegetable gravy.	CRISPY ROAST POTATOES <i>Carrot's herceble</i>	OVEN ROASTED Jacket's AVAILABLE DAILY Baked Beans Grated Cheddar Tuna Mayonnaise	CLEVER <i>Salads</i> Cauliflower cous cous Grilled Halibut Cucumber ribbons Roasted Beetroot Tomato and basil salad Heritage carrot salad Sour dough croutons Tasty toppings	CHOCOLATE <i>Mousse</i>
WEDNESDAY	G	G	G	G	D, F, E	D	D
T	SHAWARMA CONE Pulled spiced chicken, tortilla come with yogurt and crunchily iceberg.	SAUSAGE & MASH Oven baked premium sausages rich gravy.	NOT SAUSAGE & MASH Vegetarian sausages served with a meat free gravy.	FLUFFY MASH <i>Savory cabbage</i> Garden peas.	OVEN ROASTED Jacket's AVAILABLE DAILY Baked Beans Grated Cheddar Tuna Mayonnaise	CLEVER <i>Salads</i> Cauliflower cous cous Grilled Halibut Cucumber ribbons Roasted Beetroot Tomato and basil salad Heritage carrot salad Sour dough croutons Tasty toppings	CARROT <i>Cake</i>
THURSDAY	G, D	G	G, D	D	D, F, E	G, E, SU	G, E, SU
F	QUESADILLA Chopped ham, cheddar cheese, salsa in a folded grilled tortilla.	FISH FINGERS Omega 3 fish fingers in a light bread crumb, oven baked.	SPRING ROLLS Rainbow vegetable spring rolls with plum dip.	SKIN ON FRIES <i>Savory Peas</i>	OVEN ROASTED Jacket's AVAILABLE DAILY Baked Beans Grated Cheddar Tuna Mayonnaise	CLEVER <i>Salads</i> Cauliflower cous cous Grilled Halibut Cucumber ribbons Roasted Beetroot Tomato and basil salad Heritage carrot salad Sour dough croutons Tasty toppings	CHOCOLATE <i>Cornflake Cake</i>
FRIDAY	D	G, F	G, S, C	D	D, F, E	G, E, SU	G, E, SU

School Dates 12/9 - 9/10 - 31/10 - 21/10 - 12/12

CLEVERCHEFS

Creative Minds

WEEK THREE

Cleverchefs are committed to providing school food that excites. Our food is lovingly prepared by our talented team of chefs, using the very best produce from around the British Isles. Our eggs will always be free-range, our chicken will always come from UK red tractor assured farms. Local fruit & veg and freshly baked bread every day. But here's the thing we are so committed to improving the meals we feed our young customers that we will always be as flexible as possible in changing dishes to suit certain tastes where possible.

GOOD FOOD

*Real Chefs
Great Vibes*

ALLERGEN KEY

Our commitment to food safety is of the utmost importance to us, please make us aware of any allergies or food intolerances that your child may have.

C Celery

G Gluten

CR Crustaceans

E Eggs

F Fish

D Dairy

MS Molluscs

P Peanuts

S Nuts

SU Sesame Seeds

SU Sulphur

L Lupin

MU Mustard

SS Sesame Seeds

SS Sesame Seeds

SS Sesame Seeds

SS Sesame Seeds

SS Sesame Seeds

SS Sesame Seeds

SECONDARY

Menus

DAY	STREET Neat	MAIN Dish	MEAT Free	SIDE Dish	SPUD Bar	SALAD Table	MAIN pudding
MONDAY	TERIAKI BAO Sweet teraki chicken bao bun with Asian slaw	CHICKEN BURGER Oven baked chicken breast in a flouried burger bun.	VEGGIE BURGER Oven baked veggie burger, shredded lettuce, light mayo, salsa, brinche.	SEASONED WEDGES <i>Carrot's Garden Peas</i>	OVEN ROASTED <i>Taket's</i> AVAILABLE DAILY Baked Beans Grated Cheddar Tuna Mayonnaise	Freshly Prepared Cucumber Sticks Carrot Battons Ripped Iceberg Pasta Salad Of Day Baked Croutons Dressings	HOMEMADE <i>Cookies</i>
TUESDAY	CHICKEN KORMA Chicken korma, Garlic naan and sticky rice.	WOOD-FIRED PIZZA tangy tomato pizza sauce topped with pepperoni & cheese.	MARGERITA PIZZA Wood-fired pizza base with simple cheese & tomato topping.	WARM POTATO SALAD <i>Schibel Slawr Baked Beans</i>	OVEN ROASTED <i>Taket's</i> AVAILABLE DAILY Baked Beans Grated Cheddar Tuna Mayonnaise	Freshly Prepared Cucumber Sticks Carrot Battons Ripped Iceberg Pasta Salad Of Day Baked Croutons Dressings	CHEFS! <i>Shortbread</i>
WEDNESDAY	POSH DOGS Chicken hot dogs topped with BBQ sauce and crispy onions.	CHILLI CON CARNIE Gently spiced Mexican chilli, fragrant rice, nachos.	ENCHILADAS VEGETARIAN Corn tortilla wrapped vegetables covered with a light tomato sauce & melted cheese.	MINI PARMENTIER POTATOES <i>Green Beans</i>	OVEN ROASTED <i>Taket's</i> AVAILABLE DAILY Baked Beans Grated Cheddar Tuna Mayonnaise	Freshly Prepared Cucumber Sticks Carrot Battons Ripped Iceberg Pasta Salad Of Day Baked Croutons Dressings	CHURROS <i>Raspberry Dipping Sauce</i>
THURSDAY	MOROCCAN PITTA Moroccan spiced chicken and cous cous with yogurt and crunch iceberg.	CHICKEN PASTA BAKE Baked penne pasta in a creamy cheese sauce with bacon bits.	MACARONI BAKE Really cheesy pasta bake, topped with a cheese crumb.	GARLIC BREAD <i>Carrot's Garden Peas</i>	OVEN ROASTED <i>Taket's</i> AVAILABLE DAILY Baked Beans Grated Cheddar Tuna Mayonnaise	Freshly Prepared Cucumber Sticks Carrot Battons Ripped Iceberg Pasta Salad Of Day Baked Croutons Dressings	ARTIC <i>Roll</i>
FRIDAY	QUESADILLA Pepperoni, mozzarella and salsa in a folded grilled tortilla.	CRISPY FISH Oven baked coated cod fillet, oven baked fries, wedge of lemon.	VEGETABLE BIRYANI Mixed vegetables with long grain rice and a gentle spice.	SKIN ON FRIES <i>Garden Peas</i> Baked Beans	OVEN ROASTED <i>Taket's</i> AVAILABLE DAILY Baked Beans Grated Cheddar Tuna Mayonnaise	Freshly Prepared Cucumber Sticks Carrot Battons Ripped Iceberg Pasta Salad Of Day Baked Croutons Dressings	JAM & COCONUT <i>Sponge</i> With Custard

School Dates To Be Added



CLEVERCHEFS BY NATURE

WELCOME

We wanted to say **hello** and introduce ourselves.

We are super excited to be your newly appointed catering partner for your school.

Providing **amazing** food is the main focus of our business. We go that extra mile to give our pupils that real "**wow**" factor in presentation and taste, whilst keeping recognisable food that can be of comfort.

Cleverchefs was founded in 2015 by Nick Collins, who you may have seen on **MasterChef the professionals** a few years ago. Brought to life with a dream to produce fun and **vibrant** food worth talking about to the hospitality sector.

Our **ethos** is about providing **perfection** as standard. This means that we promise to use the **freshest** local ingredients, cooked, and served by dedicated **professionals**, whilst doing our very best to be **sustainable** in every area of our business.

We hope that we can bring a new lease of life to the lunch time and provide dishes that your child will **love** and talk about when they come home.

Please feel free to get in touch with us at feedme@cleverchefs.co.uk if we can be of any assistance.



OUR FOOD PROMISES

OUR MEAT IS
ALWAYS FROM
BRITISH FARMS

ALL VEGETABLES
SERVED WILL BE
FRESH
(EXCEPT PEAS)

WE ONLY USE
FREE-RANGE
EGGS IN OUR
DISHES

CLEVERCHEFS.

PASSIONATE ABOUT PERFECTION

WE WILL ALWAYS USE
SUSTAINABLE FISH
SUPPLIERS

ALL MILK USED BY US
WILL BE FROM
RED TRACTOR
ACCREDITED FARMS

ALL BREAD WILL
COME FROM
LOCALLY
SOURCED BAKERS
OR MADE FRESH
BY OUR CHEFS ON
SITE



EATING WELL DOING GOOD

At Cleverchefs we **encourage** our pupils to get involved with our **healthy** eating ethos. Our food has to appeal to your children, and we do our very best to engage with them on a daily basis, to make sure that the food they receive is **satisfying** and balanced nutritionally.

We have some simple guidelines for our school food offer, making sure our meals have **good** sources of protein and starch, accompanied with lots of vegetables, salad & fruit.

Our kitchens will always be staffed with **real chefs**, so if your child has a food allergy or food intolerance, our well-trained team will put procedures in place to make sure we provide those meals safely, whilst ensuring dietary needs are met.



“

WE ARE ON A
MISSION TO
MAKE
SCHOOL
DINNERS FUN
AND
HEALTHY.

”



A MESSAGE FROM OUR FOUNDER

Our approach to food in our education business is simple, we make sure we source the very best British ingredients. nothing processed and nothing added.

We make sure our kitchens are led by real chefs, they will have a background in fresh food, our training is second to none, they are fully briefed on our mission to provide first class food & service.

We will never settle for anything less than perfect. Cleverchefs is chef led by me and I understand what real food should look like and that message filters through to the whole team. When you step onto a Cleverchefs site you can feel the passion for incredible food.

Our menus have been carefully crafted to take into account the seasons, our pupils tastes and preferences.

We are on a mission to make school dinners fun and healthy.

You are in safe hands with us in your kitchens.

Nick Collins

