

# Maplewell Hall Post 16 Christmas

## Newsletter 2020

Happy  
Christmas



### A BIG thanks!

As Christmas is drawing near we would like to take this opportunity to say a huge thankyou for your continued support; we appreciate it, now more than ever during these trying times. This year has been a tough one for everyone and to see the hard work and positive

attitudes of our students and staff working together during this term has been wonderful.

### What a term we are having...

#### NCS Week

Our students had the most fabulous week taking part in The NCS Programme. We saw their confidence grow as they were learning new skills and getting out of their comfort zone over the week. They were challenged by new activities, working together as part of a team. The students found it really rewarding when they were helping others especially The BACA Project. Great fun was had by all with making Christmas cards and decorations. The highlight of our week was the presentation on Friday morning of how proud they were of what they had achieved and how far they had come.

#### Common Room Facilities-social skills

The students common room is now all set up with a Nintendo switch and a pool table. This is proving to really support the students social and interaction skills and to build new friendships.

#### Travel training

Students have been making trips during independent travel to build confidence, community education and to provide valuable life skills for the future. Trips have included walking into town using navigation skills looking at local landmarks and going to Morrison's and having the chance to order their own lunches.





## Vocational Studies

Students are working hard to achieve during their vocational study options. In cookery they have been cooking up a storm making delicious dishes like cheesecake, salad pots and bread and butter pudding. In construction they have been putting on their steel toe cap boots and overalls braving the chill outdoors to start their bricklaying techniques. In animal care they have been learning about and how to care for our array of furry friends and in sport they have been learning a range of sports in the community from football, tennis, badminton, pitch and putt golf and basketball.



## Duke of Edinburgh

The Duke of Edinburgh programme is a firm favourite with our students, who appreciate the opportunity to spend time in the great outdoors! From map reading, gardening and sports, to tree planting and life skills, our students flourish from tackling new ventures. For the skills section of the Award, post 16 students have been undertaking conservation activities in the school woodlands at Woodhouse Eaves. Participants have enjoyed walking in the local area whilst improving their map reading and navigational skills. We are all looking forward to the camp-craft, first aid and Trangia cooking sessions scheduled for next term in preparation for the summer expeditions.

## CV Workshops

Heaton Tailor from DWP is coming into school once a week to deliver CV Workshops Sessions to all post 16 students in order that students have a current CV to present to college and employers when they are needed. These sessions at the moment are taken place as a virtual lesson due to the current pandemic.



## Christmas Crafting

Our students have been using their creativity and showing off their brilliant artistic skills painting plates that we will be selling for £2.50 to raise money for the students Christmas lunch party.

## Business partnering to create student work experience



Please support the MH post 16 kids working  
@ [Shelping.com](https://www.shelping.com) and watch our promotional video at  
<https://www.youtube.com/watch?v=6rD-dSVaJE4>

We are excited to announce our joint business venture with Shelping.com a new toiletries and cosmetics brand in the UK market. Due to the current climate within the UK the opportunity for Maplewell students to gain valuable work experience has become more challenging. As such Maplewell decided to set up their “own business” with the support of [Shelping.com](https://www.shelping.com) to provide the students with a variety of real life work experiences around the promotion, stocking, supply and delivery of premium quality toiletries, known as “posh not pricy”. With close collaboration between Shelping.com and the staff, the pupils of post 16 will receive real life work experience of promoting, selling, order taking, picking, packing and delivering orders received from this new venture.

We are calling this our Christmas 2020 promotion. This activity also provides parents, carers, family and friends of the students the chance to access a vast array of premium quality Shelping products including, facial, dental, haircare, personal hygiene and home care products. Check out the full promotional offering at [Shelping.com](https://www.shelping.com) and note that all prices shown are subject to **an additional 10% discount** when utilising the **MAPLEWELL** promotional code. All products for skin and haircare are made here in the UK ensuring high quality certified products.

Please support your kids working hard @ [Shelping.com](https://www.shelping.com)

## Mindfulness at Post 16



This mindfulness board located in the students common room was a joint collaboration between Martine Mears' concept and Rebecca Rosie's artwork. Mindfulness is such a helpful tool for everyone and this board highlights the importance of this.



## Trevor Hancock- The Antarctic Chef at Post 16

At Post 16 we have appointed a brand new chef Trevor Hancock who provides the students with highly nutritional tasty meals. He is a qualified nutrition advisor which we feel will benefit the students massively. Trevor is a classically trained chef working from top hotels to working as a chef for the British Antarctic survey gaining a wealth of experience and expertise. He will be sharing his passion for food with the students during food technology lessons and mentoring them in the kitchen.



## Christmas lunch party at Post 16

On Monday 14<sup>th</sup> December, we will be holding a Christmas Lunch party for the students. Letters were sent home. Please could you return the slip into Post 16. For students who are not entitled to free school meals Christmas lunch will be £2.35 and can be purchased via parent pay. If you prefer to pay via pay point, please contact the finance officer for a barcoded letter.



## Christmas fair and raffle

Unfortunately, due to current Covid-19 restrictions, our Christmas Fair at Maplewell Post 16 this year has been cancelled. We will, however, be running the Christmas raffle and are still asking for donations. These can be sent into Post 16 at your earliest convenience.

Items can include bottles, sweets, chocolates, candles, toiletries etc. but we do ask that these items are new. We will also be creating some Christmas hampers for prizes. If you wish to buy raffle tickets please send money in a marked envelope with your name and the students name clearly marked. They will be £1 a strip and all winners will receive their prizes via transport escorts or in person. Raffle tickets are on sale now.



## Save the Children Christmas Jumper Day

“Make the world better with a sweater!”

We will be taking part in Save the Children’s Christmas Jumper Day on Friday 11th December. Staff and students are invited to wear their favourite, wackiest, most Christmassy woolly for a donation of £1 to raise money for a brilliant cause. You can either make your donations via cash or parent pay.

# Trevor Hancock's Lemon Roasted Chicken

## Ingredients-serves 4

4x chicken legs

2x lemons, zested & juiced

2x cloves of garlic, peeled

Pinch of salt and pepper

1 tablespoon of chopped fresh thyme

50ml olive oil

## Preparation-

Zest & juice the lemons, peel the garlic and chop the fresh thyme.

- 1) Prepare the marinade by blitzing the lemon zest, garlic, salt and pepper and the thyme in a food processor until very fine. Gradually add the olive oil and lemon juice, making sure it is mixed well.
- 2) Pour the marinade over the chicken legs, rubbing into every nook and cranny. Cover and leave in the fridge for at least 2 hours, or preferable overnight so the flavours can develop. You can cook it straight the way but it's nicer to leave it to marinade if you can.
- 3) Preheat the oven to 220 degrees Celsius/ 425 Fahrenheit/ gas mark 7
- 4) Transfer the chicken legs to a shallow baking tray and cook in the preheated oven for 45 minutes to an hour, or until golden, crisp and tender.
- 5) Drain away any excess fat. Serve with a sweet tomato pasta and salad.

**\*\*The sweet tomato pasta provides a wonderful way to get children/ young adults to consume antioxidants and to get away from processed food flavours in cheap ready made sauces.\*\***



## Dates for the diary

- **Friday 11th December  
2020 Christmas Jumper  
Day**
- **Monday 14th December  
2020 Student Christmas  
Lunch Party**
- **Friday 18th December  
2020 Last Day Of Term**
- **Monday 4th January 2021  
Staff Training Day**
- **Tuesday 5th January 2021  
School Reopens For  
Spring Term**

THANK YOU

A HUGE thankyou to our students at Post 16 who we are truly proud of! They have shown amazing resilience and positivity whilst adapting to the new circumstances they have faced at school due to the new Covid 19 rules and regulations.

Don't forget to watch our students Shelping promotional video at

<https://www.youtube.com/watch?v=6rD-dSVaJE4>

**We wish you a Merry  
Christmas & a  
happy  
New Year**

