

Sir Robert Pattinson Academy

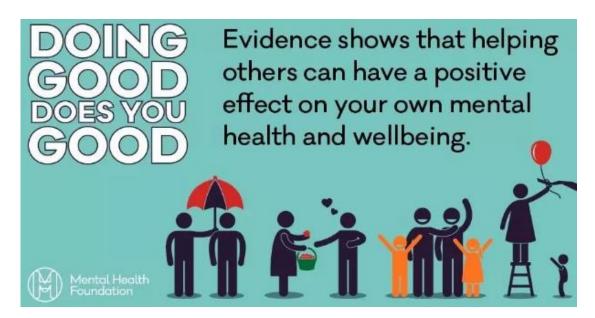
Health and Wellbeing Bulletin

Term 4 2023-24

Welcome to the Health and Wellbeing Bulletin for term 4.

The focus of this bulletin is helping others and being kind. The Action for Happiness calendar for February on the last page gives ideas about how to go about this. As we are now approaching the end of the month, I would suggest that these can be completed at any time. The March calendar will be available on the Action for Happiness website soon (link on final page).

In addition, we have our usual updates from the PE department and Food Technology.



In 2020, we found that 63% of UK adults agree that when other people are kind, it has a positive impact on their mental health, and the same proportion agree that being kind to others has a positive impact on their own mental health.

More information can be found here.



Click for link to video

How can I be active at Sir Robert Pattinson Academy?

At Sir Robert Pattinson Academy we aim to provide opportunities to allow students to take part in as many activities as possible. Alongside curriculum PE lessons, we offer a wide variety of clubs that are open to all. Each half term the clubs are updated.

Term 4 PE clubs – Get involved in school sport

Please see below for the list of sporting clubs you could get involved in during term 4.

Sports CLUBS & ACTIVITIES					
	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Break 2 12,40 - 1.10pm	Year 7 Table tennis	Year 8 Table Tennis	Year 9 Table Tennis	Year 10 Table Tennis	Year 11 Table Tennis
	Year 9 Badminton	Year 10 Badminton	Year 11 Badminton	Year 7 Badminton	Year 8 Badminton
20pm	Year 8 football	Football - Y9-10 Girls' football - Y7-11	Netball - all years	GCSE Dance	Year 7 Football
3.20 - 4.20pm	Table tennis - all years			GCSE PE Intervention	
After school	Rugby - Y8/9 boys			Tennis - Years 7-9	
Afte					

Students may take part in lunch-time clubs in their uniform. Please bring trainers. Blazers can be removed. After-school clubs start at 3:20pm and finish at 4:20pm. Correct SRPA PE kit is required.

Tennis Leadership Course

During the last week of term 3, we were fortunate to have the Lincolnshire LTA deliver the Tennis Leadership Award to 46 of our students. This was the first time the Lincolnshire LTA had put on the course within a school and to so many of our amazing students. The day involved pupils developing their skills in communication, leadership, and planning. Incredibly, 8 our students supported the delivery of the course and in doing so achieved their Competition Organiser Award. All 46 student were awarded their Tennis Leadership Award and are looking forward to using the skills they've gained in their local clubs and communities.



Local club link

Please see details below regarding a local dance opportunity.



Youth DanceProgramme at OneNK

OneNK Centre, North Hykeham, Lincoln LN6 9AX

Please book online at hub-sleaford.org.uk For all enquiries email dance@hub-sleaford.org.uk or call 01529 308 710



Jumpstart All Male Breakdance

Every Tue, 4.30 - 6pm, at OneNK

Our all male Breakdance Company develops the foundation steps of breaking with a professional b-boy, creating new choreographic work for performance, bumpStart work towards regular performance on protruities throughout the year

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Unify Youth Dance

Every Tue, 5.30 - 6.30pm, at OneNK

Classes are relaxed, inclusive, and fun creative dance sessions for young people with learning disabilities, autism and/or physical disabilities. Sessions focus on building confidence by experimenting with different ways of moving through dance

£26 per 6-week term, 10-19yrs



Exodus Street Dance

Every Wed, 4.15 - 5.15pm, at OneNK

Exodus is aimed at young people looking to gain foundation knowledge, skills and understanding in the various hip-hop styles. Classes are a progression route to RedXco, our advanced Hip Hop Youth Dance Company

E33 per 6-week term, 10-19yrs



RedXco Advanced Hip Hop

Every Wed, 5.15 - 6.30pm, at OneNK

An advanced Hip Hop Youth Dance Company, RedXco work on various Hip-Hop techniques such as Locking and Popping to an advanced level as well as creating and performing new street dance choreography for performance.

£36 per 6-week term, 14-19yrs



Evolve Junior

Every Thu, 4 - 5pm, at OneNi

An introductory contemporary dance class that focuses on strength, stamina, and coordination with an emphasis on floor work and finding fluidity in movement for those looking to begin or develop their contemporary dance technique.

£33 per 6 week term, ages 8-11



Evolve Technique

Every Thu, 4 - 5pm, at OneNK

A Contemporary dance class that builds strength, stamina, and coordination with an emphasis on floor work and finding fluidity in movement. This class is a progressive route into Evolve, our advanced level Contemporary Youth Dance Company.

£33 per 6-week term, 11-19yrs



Evolve Youth Dance Company

Every Thu, 4 - 6pm, at OneNK

Members attend Evolve technique, followed by a creative session for company members only. This advanced Contemporary Youth Dance Company is suited to dancers who are especially interested in performing and creating chore

£45.50 for a 6-week term, 15-19yrs

Hospitality and Catering

Recipe of the term

Pane di Pasqua

There's a whole world of Easter breads beyond the trusty hot cross bun. Give something new a go with this buttery plaited beauty from Italy. This soft, magnificently buttery loaf is elegantly flavoured with star anise and citrus. Traditionally it's baked with dyed boiled eggs pressed into the dough, but why not decorate with mini chocolate eggs and sprinkles, for something a little bit different.

Method:

Coarsely crush the star anise using a pestle and mortar or rolling pin. Put the milk in a pan over a low-medium heat, then add the star anise and heat gently until just below boiling point. Remove from the heat; set aside to cool to room temperature.

Put the flour in the bowl of a freestanding mixer with a dough hook, along with the salt, sugar and yeast. Mix together, then break in 3 eggs and strain in the cooled milk (discard the star anise). Mix and knead for 5 minutes until smooth.

Gradually add the butter, 1-2 cubes at a time, followed by the zest, then knead for 5-10 minutes to make a soft and silky dough. Lightly butter a large bowl, then scrape in the dough, cover and leave for 2 hours until doubled in size. Knead the dough for 2 minutes, then return to the bowl; cover and chill for at least 1 hour or up to 8 hours.

Divide the chilled dough into 3 even pieces, then roll into 75cm-long ropes, ensuring they're of even thickness along the length. If necessary, very lightly dust the work surface with flour. Alternatively, you could divide the dough and make individual rings as shown in the picture.

Carefully plait the 3 ropes of dough together, wrapping them gently to ensure the thickness of the ropes remains even. Line a large baking sheet with baking parchment.

Lift the plait onto the lined tray and shape into a ring, tucking the ends underneath. Cover the dough loosely with baking parchment and leave to prove for 1-2 hours until well risen.

Preheat the oven to 180°C, gas mark 4. Beat the remaining egg with a large pinch of salt and 2 tbsp water. Carefully brush the egg wash over the dough, then scatter with the coloured sprinkles and bake for 25-30 minutes until the bread is dark golden and risen. Cool on a wire rack before decorating with chocolate eggs.



Ingredients:

- 3 star anise
- 200ml whole milk
- 500g strong white bread flour, plus extra
- 1½ tsp fine sea salt
- 50g caster sugar
- 7g sachet easy-bake yeast
- 4 British Blacktail Medium Free-Range Eggs
- 100g unsalted butter, cubed and softened, plus extra for greasing
- 1 unwaxed lemon or scrubbed orange, zest
- Coloured sprinkles and small chocolate eggs, to decorate.



MONDAY TUESDAY WEDNESDAY THURSDAY **FRIDAY** SATURDAY SUNDAY Friendly February 2024 Invite a Ask a friend Do an act of friend over for how they have been feeling kindness to a 'tea break' make life easier (in person or recently for someone virtual) Look for Get back Show an Send an good in others, Share what in touch with active interest encouraging you're feeling particularly an old friend by asking note to someone when you feel with someone you've not seen questions when who needs you really trust frustrated a boost for a while talking to others with them Check in Support a Tell a loved Focus on kindly to on someone local business being kind rather than one or friend everyone you with a positive who may be why they are talk to today, struggling and offer to help online review or including being right special to you friendly message yourself Share Really listen to what people say, without Be gentle with Give sincere Tell a loved Make a plan to something you compliments to people you people you feel grateful to and connect with one about the someone who find inspiring, others and do you feel inclined strengths that helpful or something fun talk to today to criticise you see in them 60 amusing Make Call a friend Give positive uninterrupted to catch up comments to as and really listen many people as to them possible today loved ones **ACTION FOR HAPPINESS Happier** · **Kinder** · **Together**

https://actionforhappiness.org/

External Links for support

https://www.kooth.com (online free confidential support)

https://www.themix.org.uk (free confidential support for under 25s)

<u>https://giveusashout.org</u> (text service for those in crisis)

https://youngminds.org.uk (mental health charity for young people)

https://web.ntw.nhs.uk/selfhelp/ (a range of self-help leaflets on a number of issues ranging from stress, anxiety & sleeping troubles)

http://search3.openobjects.com/kb5/lincs/fsd/family.page?familychannel=2_9_9 (Emotional wellbeing and mental health information for all sorts of different mental health conditions)

ARE YOU INTERESTED IN CONTRIBUTING TO THE NEXT EDITION OF THIS NEWSLETTER?

If so, contact Mrs Fragle (Mfragle@srpa.co.uk)

