

Students of the Week

These students have been chosen because they have made an outstanding contribution to academy life. This week's star students are:

Year 7 - Lily Cresswell (7P2)

Year 8 - Georgia Rutter (8A2)

Year 9 - William Stanyer (9A1)

Year 10 - Jessica Pursglove (10P1)

Year 11 - Emily Stonehouse (11A2)

Year 13 - Zoe Sterling (MRR)

Well done! We are very proud of you.



Steps To Success

On Monday 15th October, Year 9 students were able to view a live and interactive showcase delivered by Performance in Education. The



showcase was to raise achievement and develop aspirations which are crucial for enabling students to make the most of their opportunities in education. Through a lively combination of drama, comedy, music and dance, they explored the variety of options available to students after completing their GCSEs. They offered information about the kind of qualifications you can gain from an apprenticeship, college, sixth form and university.

Competition Winner

We celebrated National Poetry Day on Thursday 4th October. With this in mind, this month's 'Library Competition' was to write a poem on the theme of 'Change'. This proved to be our most popular competition to date. Well done to all those who entered. Kacey Reynolds, in Year 10, was chosen as our winner; she won a £10 Intu Potteries gift voucher, a box of chocolates and a poetry anthology, for an amazing entry about the significant changes in her life. A huge well done Kacey!



Vodafone Insight Day

On Wednesday 23rd, 22 Year 10 students had the opportunity to visit Vodafone at Festival Park. The 'Insight Day' is a programme designed to bring students and employers together to help students gain an insight into the world of work and build digital resilience skills. During the day, students took part in a marshmallow challenge, were given top tips for CVs and watched video and face-to-face interviews. Students were given information regarding their 'Digital Footprint & Social Media' awareness.

Young Engineer Of The Year

On Wednesday 23rd October, the students chosen from the Academy to take part in this year's 'KMF Young Engineer of the Year' competition, attended the launch of this year's challenge 'Robot Wars' at Newcastle College. At the event, students had an opportunity to meet the current world champion holders of 'Robot Wars' and received their robotic kits. They were also informed about the judging criteria for this year's competition. The students and staff really enjoyed the visit and are looking forward to building their own robots and competing.



**'Only I can change my life, no one else can do it for me'
(Carol Burnett - American Actress)**

Chef's Choice

Baked leeks and smoked salmon with cheese sauce

Leeks are fantastic when paired with smoked salmon - their flavour provides a great contrast to the smoked fish. These cheesy leeks are a great pescatarian main course, a simple mid-week dinner. Serve this cheese leek recipe with a mixed leaf salad and crusty bread.

Ingredients

8 leeks, cleaned and cut into 8cm pieces
300g of smoked salmon slices
175g of cheddar, grated
50g of butter, plus extra for greasing
50g of plain flour
450ml of milk
2 free-range egg yolks
1 tsp English mustard
2 tsp dill, chopped
salt to season
black pepper to season

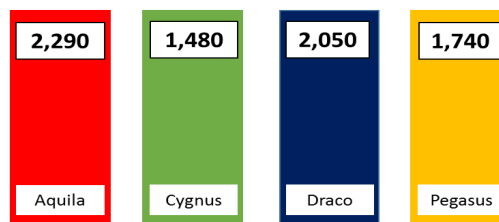
Method

- 1 Preheat oven to 200C / Gas 6
- 2 Bring a large pan of salted water to the boil, then add the leeks and cook for 5 minutes
- 3 When the leeks are cooked, drain and place into a buttered oven proof dish. Pile the salmon over the leeks
- 4 Melt the butter in a small pan and add the flour. Cook, stirring for one to two minutes until lightly golden
- 5 Remove from the heat and gradually whisk in the milk to form a smooth sauce. Return to the heat, stir and simmer for 2-3 minutes
- 6 Remove from the heat and beat in the egg yolks, mustard and season with salt and pepper. Pour over the leeks and salmon. Top with the grated cheese
- 7 Place in the oven and cook for 10 minutes, until golden brown. Serve immediately

Commitment . Pride . Caring . Manners . Effort . Respect

Citizen . Team Work . Helpful . Attendance . Honesty

HALF TERMLY HOUSE POINTS



★ Year Total ★

| | |
|---------|--------|
| Aquila | 10,730 |
| Cygnus | 11,250 |
| Draco | 10,920 |
| Pegasus | 10,950 |

Dates for your diary

8th November

Year 7 information evening

12th - 16th November

Anti-Bullying week

12th November for two weeks

Y11 & Y13 Mock Exams

15th November

Year 8 options evening

26th November

Year 11 photographs

4th December

17:00-19:00pm Christmas Fayre

6th December

Year 11 mock results day

21st December

Academy closes to students at 12:15

We value your feedback. Please contact us with any ideas or suggestions you have to improve what we do at Ormiston Horizon Academy.

Web: www.ormistonhorizonacademy.co.uk

Email: info@ormistonhorizonacademy.co.uk

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Confidential Advice from your School Nurse

Students can arrange a confidential meeting with the School Nurse via their designated Head of Year.

NSPCC Contact Numbers

Help for adults concerned about a child
Call us on 0808 800 5000
Help for children and young people
Call ChildLine on 0800 1111
Email: help@nspcc.org.uk

Safeguarding (Child Protection Information)

Designated member of staff responsible for Safeguarding: **Mrs D Bolton**
Deputy: **Mrs J Adams, Mr P Shufflebotham**
Tel: 01782 883333
Governor: **Mrs J Barley**