

Year 9 Newsletter 4th JUNE 2020

THIS HALF TERM: TIMETABLE FOR LESSONS BEING SET You will now only be set work for different subjects on the • Work will now be set in line with the following days. timetable to the right. • The style of lessons will change slightly whereby you will get some audio MONDAY **TUESDAY** WEDNESDAY **THURSDAY** FRIDAY commentary from your subject teachers to Maths History / Maths English History/ explain concepts. YEAR English Geography **Physics** ICT Geography 9 DT Biology Drama ΡF Chemistry • Teachers will now be expecting a response to PΕ Art MFL Music work being set and if we have concerns RE about lack of work we will be in touch. • All of this is to ensure you are fully prepared to start your GCSE courses when we are back in school. • If you have any concerns about your work please contact your subject teachers or the year 9 team. LINK TO USEFUL WEBSITES AND INFORMATION Tips for looking after your mental https://www.mentalhealth.org.uk/ health: https://www.nhs.uk/oneyou/every-mind-matters/ https://youngminds.org.uk/ Stay in a routine Get some exercise/ fresh air ALL ABOUT YOUR MENTAL HEALTH Get good quality sleep LOOKING AFTER YOUR MENTAL HEALTH WHILE WORKING FROM Eat healthy **HOME** Do things you enjoy Communicate often with a range of **ANXIETY LOW MOOD** people **STRESS** Share your feelings with those close **SLEEP** to vou SUPPORTING OTHERS Don't let a bad day ruin your week SUPPORT WITH YOUR MENTAL HEALTH



This week's challenges....

We would like to hear from students about the things they've done well. Whether this is a picture of work they are particularly proud of, something they've achieved or even a meal they've cooked.

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This week's recipe

2 medium eggs 125ml vegetable oil 250ml semi-skimmed milk



250g golden caster sugar 400g self-raising flour (or same quantity plain flour and 3 tsp baking powder)

1 tsp salt

100g chocolate chips or dried fruit such as sultanas or dried cherries (optional)

Heat oven to 200C/180C fan/gas 6. Line 2 muffin trays with paper muffin cases. In a large bowl beat 2 medium eggs lightly with a handheld electric mixer for 1 min.

Add 125ml vegetable oil and 250ml semi-skimmed milk and beat until just combined then add 250g golden caster sugar and whisk until you have a smooth batter.

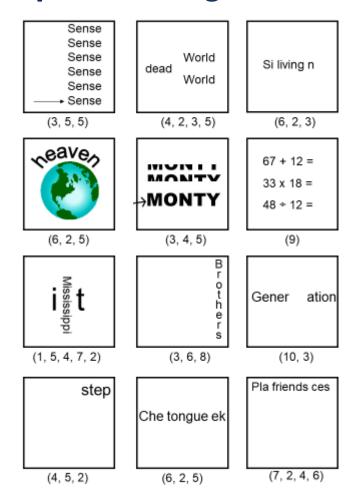
Sift in 400g self-raising flour and 1 tsp salt (or 400g plain flour and 3 tsp baking powder if using) then mix until just smooth. Be careful not to over-mix the batter as this will make the muffins tough.

Stir in 100g chocolate chips or dried fruit if using.

Fill muffin cases two-thirds full and bake for 20-25 minutes, until risen, firm to the touch and a skewer inserted in the middle comes out clean. If the trays will not fit on 1 shelf, swap the shelves around after 15 minutes of cooking.

Leave the muffins in the tin to cool for a few minutes and transfer to a wire rack to cool completely.

Complete the dingbat...





Staying Active

Remember that the PE
department has set up an
Instagram account to help
you stay active. Try some of
the challenges if you haven't
already!
@kimberleyschoolstayactive

Staying Positive

You can find some excellent tips on mental health and mindfulness on the Youngminds website: https://youngminds.org.uk/find-

https://youngminds.org.uk/findhelp/looking-afteryourself/coronavirus-andmental-health/

