

3 March 2025



RIDGEWOOD
SCHOOL

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Dear Parents/Carers,

I hope that you had a great weekend, and apologies that this weekly letter is coming out to you slightly later than normal. As usual, I have included some key updates, followed by our curriculum spotlight this week on Food Technology.

Arts International

Last week, we were delighted to share on Facebook our impact report video from our 3-year partnership with Arts International. If you haven't already seen it, I would encourage you to view the video here to celebrate the amazing talent of our students.

https://artsinternational752-my.sharepoint.com/:v/g/personal/tpacker_artsintl_org/EaogsevOstFNof9VJuINXXgBcw7nx07zfPgjYftibErHwQ?e=8c0Wz3

Over the 3 years, we have worked with over 500 of our primary school partner children in transition workshops based on Mary Poppins, Matilda and Shrek, hosted many guest performers, working directly with our students and enhanced the work of our sixth form Performing Arts students with practitioner interviews. Furthermore, we have provided public speaking coaching to senior leaders and produced and performed 2 musicals, with a third (Wizard of Oz) in the planning for this summer. Through these experiences, our students have had lots of fun, made memories and developed their confidence, creativity, collaboration and compassion. In September, we were delighted to be recognised as the first (and only!) state school in the world to achieve 'Arts International Centre of Excellence' status!

National Offer Day

Today is National Offer Day, where hundreds of Y6 students will find out that they are coming to Ridgewood School in September. We are very excited to see them this summer in our Transition events, and hope they enjoy their Golden Envelopes. Our welcome video for the students will be shared on our Facebook page today.

Water safety

As the weather warms up, it is a good time to remind all students of the dangers of open water. Please see the attached letter from South Yorkshire Fire and Rescue service, which I would encourage you to discuss with your son/daughter.

Sports updates

Last week, we were delighted to take students to participate in the Doncaster School Athletics tournament. Our Under 13 boys came third in the competition, our Under 15 boys came first and Under 15 boys and girls came first. Overall, Ridgewood came second in the tournament. Our Y7 girls also played excellent games of football at McAuley school.

Curriculum Spotlight – Food Technology

The technology department has an ambitious vision of ensuring all students become independent and resourceful makers, informed shoppers, and knowledgeable individuals with a strong understanding of nutrition.



'Prepare for the road ahead'

Respect

Responsibility

Resilience

The food technology team is dedicated to fostering a passion for cooking, an appreciation for healthy eating, and an awareness of sustainable food practices. Lessons are designed to help students develop practical skills, think critically about food choices, and encourage creativity in the kitchen. The curriculum provides opportunities to explore a wide range of topics, from nutrition and food science to ethical sourcing and global food systems, empowering students to make informed decisions about their diets and the impact on their health and the environment.

This year, Year 7 students will develop essential kitchen skills, starting with hygiene and knife techniques before progressing to practical cooking tasks such as making fruit salad, pizza, cookies, and pasta dishes. They will explore food safety, baking techniques, and the Eatwell Guide to build a strong foundation in nutrition and cookery.

In Year 8, students have the opportunity to explore the world of street food branding and marketing. This extended project enables them to understand how different areas of technology can be integrated. Students' progress from the initial concept, through design, to manufacturing by studying the work of leading marketing agencies. They explore logo design, typography, and colour theory before creating their own logos, packaging designs, and 3D branded packages, including food trucks.

Year 9 will refine their practical skills with more advanced techniques, including marinating, reduction, and whisking, while exploring environmental factors and special diets. Dishes such as Chow mein, curry, and Swiss roll will allow them to experiment with flavours and textures. The year will culminate in meal planning, sensory analysis, and performance evaluation, preparing them for further food studies.

This year, Year 10 students will focus on Unit 2: Hospitality and Catering in Action, developing essential practical skills and industry knowledge. They will learn about menu planning, nutrition, food safety, and professional cooking techniques, in preparation for their practical assessment in March 2025. From May onwards, they will begin Unit 1, exploring the structure of the hospitality industry, customer requirements, and health and safety regulations.

Year 11 will concentrate on Unit 1, deepening their understanding of the hospitality sector, environmental considerations, and business operations. They will apply this knowledge in their written exam. Following this, they will refine their practical skills and complete any additional revision, ensuring they are fully prepared for their final assessment opportunity. A range of revision guides are available to purchase via Parent Pay.

Outside of the curriculum, the technology department contributes to the wider development of the students with a range of opportunities such as bringing guest speakers to perform live demonstrations and visiting industrial kitchens. We also offer a range of enrichment activities to foster students' love of practical work. So far, we have made festive focaccia, and Valentine's biscuits and are looking forward to creating some Easter hanging decorations very soon!

If you have any queries about the Technology curriculum, please do not hesitate to use the 'contact us' facility on the school website, for the attention of Ms Winstanley, Curriculum Leader – Food Technology.

I hope you have a great week.

Yours faithfully,



Andy Bridge
Associate Headteacher

Chris Kirby
Chief Fire Officer & Chief Executive



South Yorkshire FIRE & RESCUE

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Dear Parent/Carer,

Important Water Safety Notice

With several schools in our area located near bodies of water, we're reaching out to partner with you in protecting children's safety. Whether during winter when ice forms or in warmer months when swimming seems inviting, bodies of open water can pose serious risks to young people.

We kindly ask all parents/carers to have a crucial conversation with their children about water safety. Please discuss the following safety information with your family to help prevent accidents and ensure everyone stays safe around water throughout the year.

- Attempting to walk on frozen lakes, canals and reservoirs is dangerous and can be fatal.
- Whilst it may be tempting to walk on frozen water, the ice could be unstable and can easily break.
- The temperature of the water is so cold that it can take your breath away which can lead to panic and result in drowning.
- Even during the summer months, water is still cold beneath the surface so entering the water can result in cold water shock.
- The RNLI's "Float to Live" advice is to **resist the instinct to swim hard to safety if you find yourself unexpectedly in the water. Instead, lean back, extend your arms and legs, and float.** Tilt your head back with ears submerged, relax, and control your breathing. Use your hands to help you stay afloat and call for help or swim to safety if possible.

Yours faithfully
Jessica Grayson
Station Manager
Community Safety, Prevention and Education



www.syfire.gov.uk

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