

The Angmering School

Student Bulletin Week 14

TIMETABLE : WEEK 2

Monday 9th December

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Tuesday 10th December

- Yr 7-11 Nasal Flu Vaccinations
- Dare to Dream - The Ultimate Goal
(Selected Students)

Wednesday 11th December

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Thursday 12th December

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Friday 13th December

- Christmas Lunch
- Christmas Jumper Day

REMINDER

This is a reminder for all students that the last day of term is Friday 20th December.
School finishes at 12.30pm

RIDDLE TIME

What is always in front of you but can't be seen?



Christmas JUMPER DAY

Suggested donation of £1 will go towards Chestnut Tree House
Donations can be made via ParentPay

This Friday 13 December come in sporting your favourite Christmas jumper (or other Christmas themed clothes) as an addition to your normal school uniform



Friday 13th December is Christmas Lunch day!

Christmas Curry lunch is by pre-order only - your tutor will be given a list of those that have ordered. Please purchase your lunch at breaktime if you are not partaking in the Christmas Curry.

CALLING ALL YEAR 7s!

Don't forget to drop your snowflakes into reception by Friday 13th December.

Thank you for the entries received so far.

Mr Liley, Miss Thompson, Mr Gooding will be judging the snowflake competition on Monday 16 December.



Snowflake COMPETITION

Open to all Year 7 students
Snowflakes must be received by Friday 13th December



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Career of the Week

You can get into this job through:

- a university course
- a college course
- an apprenticeship

Day-to-day tasks

As a chef, you would:

- develop recipes, plan menus and create new dishes
- research new ingredients and suppliers
- prepare and cook dishes and desserts
- control stock and inspect deliveries
- maintain food safety and hygiene standards
- supervise kitchen staff to make sure food is of high quality, presented well and served on time

Career Progression

With experience you could progress from being a commis chef, preparing and cooking dishes, to sous chef, supervising staff and running a kitchen when the head chef is away.

As a head chef, you could train to move into restaurant or hospitality management. If you work for a chain, you may be responsible for managing several sites.

You could also set up a catering business or open your own restaurant.

If you would like more information contact Mr Bowles (gbowles@theangmeringschool.co.uk)

Chef



Apprenticeship

There are several available for this role, including:

- Production Chef or Commis Chef Level 2
- Chef de Partie Level 3
- Pastry Chef Level 3
- Senior Culinary Chef Level 4

These take between 1 and 2 years to complete.

Sparx Maths December Challenge

Join the Sparx Maths challenge this December and see if you can climb to the top of the leaderboard!

On this day in history...

SpaceX became the first commercial company to release a spacecraft -the Dragon capsule - into orbit and successfully return it to Earth.

9th December 2010

