Mersey Park Primary School

Headteacher's Newsletter - October 2023

WELCOME BACK TO SCHOOL

We would like to warmly welcome everyone back to school and we hope you all had a lovely summer break.

Toast

Toast is provided by our PTA each day in school. Please go to your ParentPay account if you would like your child to receive toast.

School Dinners

School dinners are served on our 3 week menu pattern. Details of the meals we provide can be found on our school website. All school meals should be paid for in advance via ParentPay (Year 3 to Year 6 only).

If you have any questions or need any help setting up ParentPay , please contact the school office.

Follow Us @MPPS_Wirral

"Be Nice, Work Hard, Never Give up"

October Dates to Remember

Year 3 Visit to Birkenhead Park Class 3B
Monday 2nd October

Year 3 Visit to Birkenhead Park Class 3C
Tuesday 3rd October

Year 4 Visit to Chester
Wednesday 11th October

Individual Pupil Photographs
Monday 16th October

Year 2 Visit to Wallasey Fire Station
Thursday 19th October

Half term Holiday
Monday 23rd October - Friday 27th October

Staff Development Day—School Closed to Pupils
Monday 30th October

Return to School
Monday 31st October

ParentPay

As we are unable to accept cash payments in school please ensure you have set up your account on ParentPay. This will enable you to pay directly for school trips, toast, activities and school meals.

Please call in to the school office if you need any assistance.

Parking!

For the safety of all our children and the whole school community, please can we remind all parents/carers who come to school in their car at the start of the day and/or at the end of the day of the following:

- **Do not park or stop on the yellow zig zag.**
- **Do not park in between the 'don't park here' signs.**
- **Do not stop your car in the middle of the road to drop your child off.**
- **Do not park/use the staff car park.**

Thank you!

Home/School Discussions

Home/School discussions will take place during the week beginning Monday 17th October. All appointments will be held in school with your child's class teacher.
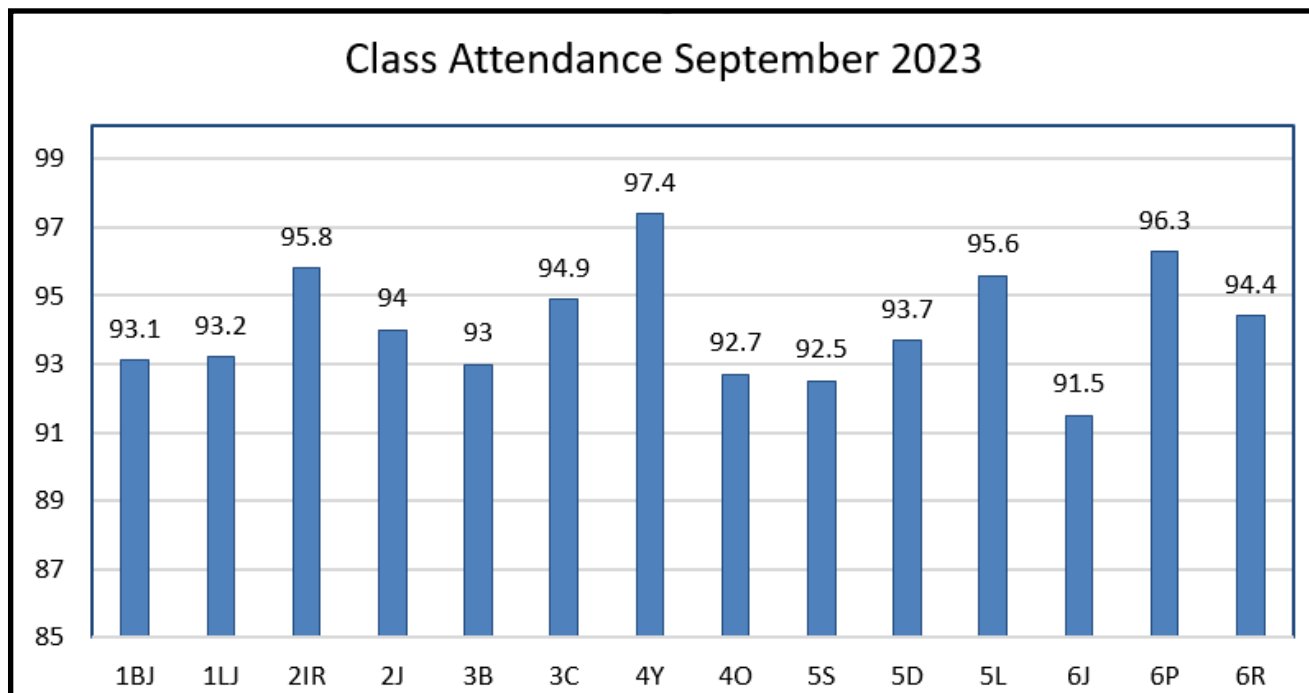
It is important that the teachers have contact with you to update you on how your child has settled into their new year group and how they are working.

Letters with all the details will be issued via our Parent App shortly.

Attendance

Current whole school attendance is 95%, which is below our school target of 97%. The class with the best attendance so far this year is **4Y** with 97.4% - congratulations!

Class Attendance September 2023

Class	Attendance
1BJ	93.1
1LJ	93.2
2IR	95.8
2J	94
3B	93
3C	94.9
4Y	97.4
4O	92.7
5S	92.5
5D	93.7
5L	95.6
6J	91.5
6P	96.3
6R	94.4

Absence due to Illness

If your child is off school as they are unwell, it is vital that school is informed on the first day of absence either by a message on the parent app, phone call, written note, verbal message to a member of staff on the gate or at the office. Please continue to keep school informed every day your child continues to need to stay off school. If you are unsure whether your child needs to stay off school for health reasons please refer to the NHS guidance on the school's website:

https://merseyparkprimary.co.uk/wp-content/uploads/2023/10/Is-my-child-too-ill-to-go-to-school-website-2023.pdf

Parents/carers may be asked to provide medical evidence in order for school to authorise absences. This can take the form of: a doctor's certificate; an appointment card - date stamped; medication in the name of the child; a prescription; a text message from doctors or the NHS confirming an appointment; care of the chemist date stamped slip to show medical advice has been sought; or appointment letters from hospital, doctor or dentist.

Support

If you are concerned about your child's attendance or punctuality please contact school to ask for support. Speak to your child's classteacher at the end of the day or contact Mrs Hardy on the school phone number, 0151 647 8197.

Child Vulnerability and VR Technology - NSPCC

The use of VR technology is becoming both more affordable and as a result more widely available. This has itself led to an increase in users. The platforms that utilize this ground breaking technology, are in many respects an unknown to regulators and educators alike. Concepts such as multi-user spaces and phantom touch, in addition to the ability to access restricted portions of the internet, whilst being hooked up to one's physical body opens new avenues of concern. The NSPCC has recently commissioned both a report and study into the vulnerability windows opened by VR technologies. To find out more please follow the link below:

Please remember to follow our invitation and download our school app. All messages, letters, information and updates from school will be made via the app. If you need any assistance please contact the school office.

Recipe of the Month

Each month we will be adding a new healthy, easy to follow and inexpensive recipe to our newsletter .

Read on to see October's Recipe of the Month.

Halloween Spider Pizzas

Taken from BBC Goodfood website

Preparation Time: 20 mins

Cooking Time: 12 Mins

Whip up these fun pizzas for a Halloween Party. There are plenty of ways   to make the spiders on top—we've used olives and salami but peppers work well too.

Ingredients:

- 1 pack pizza base mix or ready made min pizza bases
- Plain flour for dusting (if preparing bases from mix)
- 120ml passata or tomato paste sauce
- I garlic glove (crushed
- 150g grated mozzarella
- 4 large olives or cherry tomatoes
- 6 small slices of salami or chirizo
- 1red pepper
- 8 small capers—drained

Method:

Step 1 — Make the pizza dough following instructions. Tip the dough onto a floured surface, flour your hands, then gently need the dough for about 2 minutes until soft, even and bouncy. Return the dough to the bowl , cover with cling film and let it rise in a warm place until doubled in size for about 1 hour. Whilst this is happening mix the passata and garlic in a bowl.

Step 2 — Heat the oven to 240C/220C fan/ Gas 9 or as hot as it will go. Dust two baking sheets with flour. Split the dough into eight, then roll the balls in thin , rough circles. Lift and place on the dusted baking sheets. Smear a thin layer of sauce on top and scatter over the mozzarella and parmesan.

Step 3 — Halve each of the olives/cherry tomatoes and place cut side down onto the pizza bas. This is the spiders body. Cut the rest of the olive halves into strips or slice the red pepper and arrange on your pizza base to look like spiders legs.

Step 4 — Put four pieces of salami or chorizo on the four remaining pizza bases. Cut the other pieces of salami into strips to make the legs of the spiders. Add 2 capers to each spider for the eyes.

Step 5—Bake the bases for 12 minutes or until golden and crisp and the cheese is starting to brown