

# Mersey Park Primary School



## Headteacher's Newsletter - February 2024

### Is my child too ill for school?

It can be tricky deciding whether or not to keep your child off school, nursery or playgroup when they're unwell.

There are government guidelines for schools and nurseries and these say when children should be kept off school and when they shouldn't.

If you do keep your child at home, it's important to phone the school or nursery on the first day. Let them know that your child won't be in and give them the reason.

If your child is well enough to go to school but has an infection that could be passed on, such as a cold sore or head lice, let their teacher know.

Follow the link below for more details of the guidelines:

[School Guidelines](#)



### February Dates to Remember

#### Home/School Discussions

Week Beginning - Monday 12th February

PARENTS EVENING

#### Half term Holiday

Monday 19th February - Friday 23rd February



Follow Us @MPPS\_Wirral



"Be Nice, Work Hard, Never Give up"

### Home /School Discussions

Details of this terms Home/School Discussions will shortly be sent out via our Parent App.

Please access your account promptly to ensure you get your chosen time. Home/School Discussions will take place during the week beginning **Monday 12th February**.

We look forward to seeing you to acknowledge your child's achievements and discuss ways forward with class teachers. It is a chance for you to meet your child's class teacher, look at your child's work to see the progress they are making, discuss their attendance and punctuality and celebrate their hard work. We hope you all can make it.

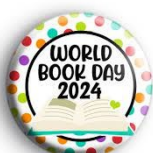
Don't forget parents' evening!

### World Book Day

World Book Day is on **Thursday 7th March**. We will be asking the children to wear a hat for World Book Day.

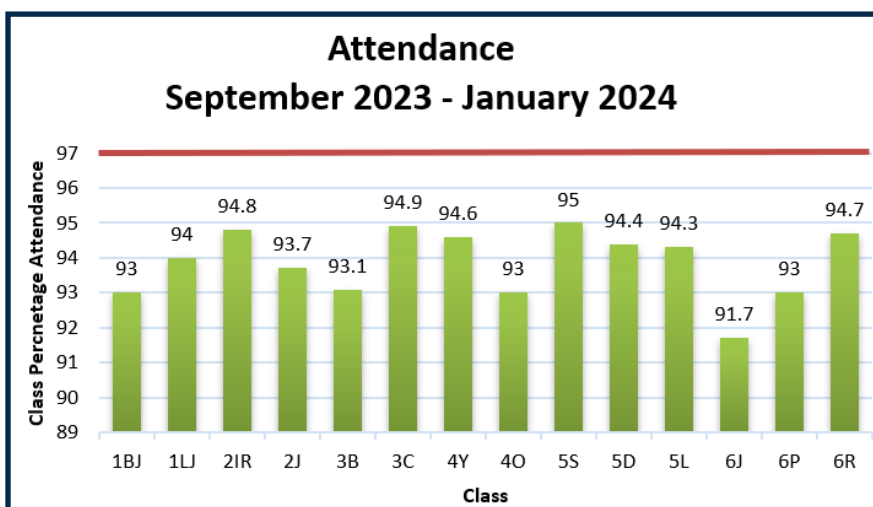
Book vouchers will be given out to all children on the day.

More information will follow soon.



# Attendance

At Mersey Park we take attendance and punctuality very seriously. Attendance data is tracked by the Department for Education and will adversely affect our Ofsted rating if it is below the required level. Current whole school attendance is 94.6%, which is below our school target of 97%.



The class with the best attendance so far this year is **5S** with 95% - congratulations!

The following classes have improved their attendance this month:

**1BJ, 2IR, 2J, 4O, 5D and 6R** - well done!

## What is Persistent Absence?

Persistent absence is when a pupil has less than 90% attendance which is recognised to cause considerable damage to any child's educational prospects. We need the fullest support and cooperation of parents/carers to tackle this, to make sure that children are in school every day. There are currently children in every class who are persistently absent:

| Class                                | 1BJ    | 1LJ | 2IR    | 2J | 3B     | 3C | 4Y     | 4O | 5S     | 5D | 5L     | 6J | 6P | 6R |
|--------------------------------------|--------|-----|--------|----|--------|----|--------|----|--------|----|--------|----|----|----|
| Number of persistently absent pupils | 5      | 3   | 4      | 6  | 7      | 4  | 5      | 7  | 2      | 2  | 5      | 6  | 4  | 3  |
| Year group                           | Year 1 |     | Year 2 |    | Year 3 |    | Year 4 |    | Year 5 |    | Year 6 |    |    |    |
| Number of persistently absent pupils | 8      |     | 10     |    | 11     |    | 12     |    | 9      |    | 13     |    |    |    |

## End of Term Attendance Reward

At the end of the Spring term, all pupils with 97% attendance or better for the term (8.1.24—28.3.24) will be entered into a prize draw to win a £50 voucher to spend in Smyths. There are currently 148 pupils who have a chance of winning, with this many pupils in each class:

| Class                                 | 1BJ | 1LJ | 2IR | 2J | 3B | 3C | 4Y | 4O | 5S | 5D | 5L | 6J | 6P | 6R |
|---------------------------------------|-----|-----|-----|----|----|----|----|----|----|----|----|----|----|----|
| Number of pupils with 97%+ attendance | 10  | 16  | 12  | 11 | 8  | 15 | 15 | 13 | 8  | 11 | 6  | 5  | 7  | 11 |

## Working Together

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.

## Appreciate

We have just come to the end of the Appreciate module in the myHappyMind programme. The children have learnt so much through this module including:

- How to develop an Attitude and Gratitude.
- How to be grateful for others, experiences and ourselves.
- How giving and receiving gratitude makes us feel.

Why not ask your children to tell you what they have learnt. Here's some questions to help you:

- What have you been grateful for today and how did you show it?
- What are the 3 categories from the Wheel of Gratitude?
- How does it make you feel when you give and receive gratitude?

### Support your child at home:

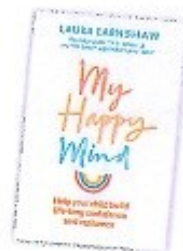
Log onto the parent app for more information about the Appreciate module and how you can support your child at home.

There are lots of activities you can do together at home including creating a thankful tree together, listening to the story and song, plus much more.

To access these materials just go to <https://myhappymind.org/parent-resources> and enter your name, email, and authentication code.

Your authentication code is 105042.

Want to learn more? Check out our founder Laura Earnshaw's best selling book on [Amazon](#).



## 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 February's Recipe of the Month.





# School-Days Sprinkle Sponge

(Taken from BBC Good Food website)

*This classic school cake with rainbow sprinkles can be served as an afternoon treat, or for dessert with custard .*

## Ingredients

200g butter, softened, plus extra for the tin

200g caster sugar

4 large eggs

200g self raising sugar

50ml milk

2 tsp vanilla extract

200g icing sugar

Coloured sprinkles

Hot custard to serve (optional)

## Method

**Step 1:** Heat the oven to 180C / 160C fan/ gas mark 4. Butter a 20 x 30 cake tin and line with baking parchment. Put the butter and the sugar in a large bowl and beat with an electric whisk for a few minutes until pale and fluffy. Add the eggs, flour, milk and vanilla and beat again until you have a smooth batter.

**Step 2:** Scrape the batter into the prepared tin, spread right to the corners and smooth the surface. Bake for 40—45 minutes or until a skewer inserted into the centre comes out clean, checking at 5 minute intervals if it isn't ready after 45 minutes. Leave the sponge to cool on a wire rack.

**Step 3:** Mix the icing sugar with enough water to make a thick icing. Spread the icing over the cooled cake, then top with lots of sprinkles—the surface should almost completely be covered. Leave for at least one hour to set. Cut into squares and serve with hot custard, if you like.