

NEWCASTLE ACADEMY

PERFORMANCE NEWSLETTER



HONOUR POSITIVITY EXCELLENCE

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Academy News

It has been a busy few weeks at the Academy. Firstly, let me congratulate Year 11 pupils for navigating a stressful exam period. GCSE and BTEC results are published to pupils on Thursday 24th August and we wish pupils all the best for results day and whatever their path lies beyond Newcastle Academy. Currently, Year 10 pupils are undergoing their first PPE exams (Internal exams) which is the first step in preparing them for their final examinations, which, scarily, are less than a year away now.

In July the majority of Year 7 pupils and some Year 8 and 9 visited Newcastle College to see their performance of Fame: The Musical. A great (if warm) time was had by all, and our thanks again to Newcastle College for providing us with this opportunity.

Recently Miss Franks took the Robotics team to the National Finals after winning the regional competition for the West-Midlands. More information to come in the next edition.

Date for your diary:

Thursday 5th July 6-7pm: Transition Evening

Friday 7th July: Maths castle building activity

Monday 10th: Year 10 Careers Week

Thursday 20th July: Alderford Lake Selected students from year 7,8 and 9

Friday 21st July: School Closes for Summer Term

Thursday 24th August: GCSE Results Day

Monday 4th September: School Opens INSET Day

Tuesday 5th September: New Year 7 Pupils Only

Wednesday 6th September: School Re-opens for ALL pupils

Art & Photography

Year 7 students have been researching artist Michael Craig Martin, they have then created a piece of their iPads inspired by the artist.



In Year 8 and 9 students have been working on their digital pop art.



Food, Hospitality and Catering

The food room has now reopened after the refurbishment. Student will begin cooking sessions again, more details will be given via teams and class charts about their next cooking sessions, we can't wait to see their latest creations. Year 7 started us off today with the first cooking session, they made soft bread rolls, some were even able to experiment with different shapes.



Year 7 Food

The students are currently look at the topic of healthy eating. They have cooked a range of dishes that support the Eatwell Guide.

Coming up next is Chicken Goujons and Fruity Cakes.

Year 8 Food

The students are taking a tour around the world and cooking dishes from countries such as Mexico, Chinese, Indian, America, Thailand, Denmark, Italy, Greece, and France.

Coming up next is the Greek stop and we will be cooking our famous Newcastle Academy cheesecake and finally the pastry plait from Denmark.

Year 9 Food

Year 9 food shows the students about different food choices and dietary needs that they might need to cater for if they were to choose the subject for KS4. So far, we have cooked a range of dishes including Beef Koftas, Cottage Pie, Swiss Roll and Calzone. Coming up next, we have Spaghetti Bolognese and Jam Tarts.

Year 10 Hospitality and Catering

In Half Term 1 students focused on Bread Making Skills. They make a range of dishes such as Breadsticks and Hummus, Spaghetti Bolognese with Fresh Pasta and Garlic Bread, Beef Burger and Chips, and Cinnamon Buns.

Half Term 2 saw the focus change to Pastry including Sausage Rolls, Profiteroles and Pies. In Half Term 3 the students focused on practicing pasta making including tagliatelle, ravioli and for some they even tried tortellini making. Last half term we focused on Meats and the students learned how to portion a chicken and then use the parts for a variety of dishes such as Tray Bakes, Kiev's and Stuffed Chicken with Dauphinoise Potatoes. This half term has been a little different for Year 10 as the food room was closed, however this did not stop our students as they were given the privilege of attending Stoke College each week to use their brand-new industrial pastry kitchens. Students have been practicing their skills making salmon wellington, Victoria sponge and pizza doughs. In the theory lessons students have been developing a knowledge of nutrients and how they function in the human body. This will lead to a coursework unit where they will choose dishes to cook that have a range of skills, and meet the functional needs of the customers that they are given.



Year 11 Hospitality and Catering

Students in Year 11 have now finished the course. The students completed their coursework back in March and took part in a 3-hour practical exam where they had to cook 2 dishes with accompaniments. They had to present the dishes to a restaurant standard. Mrs Franks was so impressed with every single dish made and although we cannot show you the finished dishes just yet here is a sample of the types of food showcased.



In April we had a visit from the Girly Fishmonger. Emma delivered sessions to Year 10 & 11 on the different types of fish and how to prepare them ready for cooking. Some of the students volunteered to fillet mackerel, hake and some even prepared a squid.



Design Technology

Year 7- In lessons students have been researching, designing and developing ideas suitable for a table tennis bat and bag. They have had to consider ergonomic design and anthropometric data. The students are now using hand tools to create their final piece.

Year 8 DT has continued to develop the woodworking skills of the students with a focus on measurements and quality this year. The students are using quality checks to ensure their woodworking joints fit together and the box design for their lamp is accurate. Students have also been developing their soldering skills in order to make the colour change LED element.

This year the students in Year 9 have been asked to design and produce a bucket hat suitable for a festival of their choice. They have researched possible materials, tie-dye techniques and practiced their sewing skills. We are currently in the stage of constructing the first few panels.

Physical Education

Northwood Athletics Tournament

This term a selection of students took part in a range of athletic events against local schools in the area. Well done to the following students for taking part: Nikki ANTONIOU, Saint BENNETT, Caleb EARDLEY, Miles FURNIVAL, Kyra GIMBERT, Reece HEMMINGS-HEATH, Naomi ITOJE, Dylan MUIR, Amelia ROBERTS, Eleanor STONIER, Quinn WALTON, Scarlett Isobel BIRD, Alfie CARNALL, Danielle COTTON, George EDWARDS, Rhys FERGUSON, Jack FORSTER, Keeley FRANKS, Kenzie HARRISON, Liam HEWITT, Summer HUXLEY, Ruby JENNINGS, Aleks NDOCI, Julia SLOWIK, Olivia TITTENSOR, and Sara YORKE.

A special mention goes to Jack Forster for getting a Silver Medal in the 1500m and Kenzie Harrison for getting 3 Silver Medals in the Hurdles, Shot Put and Discus.



Enrichment

Football Club-

On a Tuesday and Wednesday after school Mr Franks, Mr Lynch and Mr Nixon have been leading the school football club. The students have taken part in a range of tournaments this academic year including Year 9 Futsal Tournament and Year 8 Football tournament at Keele and Year 7 Football Tournament at Roe Lane.



Robotics Club-

The FTC robotics team took part in the West Midlands Regional event in March. The students did really well and they improved their robot after each match, the judges were impressed and awarded the team with the 'Connect Award' for the West Midlands. This award recognised the work they had done to encourage new students to get into programming, they also mentioned the hard work of the team lead Sara Yorke in organising and her enthusiasm in the competition. As the students won the Connect Award they automatically got through to the UK Championships which are being held on Friday 23rd June at Cambridge University. It is good to see all year groups working together and coaching each other to progress throughout the competition.



Part of the competition each season is to fundraise for their events, this term the team have been fundraising to purchase Hoodies for the champs. The students took part in a staff car wash. The car park never looked so clean!



Food Club-



In our last faculty newsletter, we mentioned that some students had taken part in the FutureChef Bake Off competition back in December 2022. I am pleased to announce that Oliver Shutt has placed Runner Up for his Christmas Dinner Pie.



Future Chef Competition-

The winners of the Future Chef school heats back in December took part in the Regional Finals at Stoke College earlier in the year. Chloe and Jacob worked with local chefs at Keele Hall to perfect their dishes. Although they did not go through to the next round, their dishes were highly recommended by the judges.



Careers in Performance

Sport

Sport+

Want to work in the sport sector?

Sport brings together communities, improves health and well-being and provides essential skills, such as teamwork, coaching others, leadership and resilience. Roles available in the sport sector are incredibly diverse; you could become a Coach, a Sports Journalist, a Sports Scientist, or many other careers. If you study a BTEC you'll get the necessary understanding and skills, to help further a career in this fast-paced and expanding industry.

Outdoor

- ▶ Outdoor Activities Instructor
- ▶ Assistant Activity Leader
- ▶ Outdoor Centre Manager
- ▶ Mountain Leader
- ▶ Outdoor Event Organiser

Fitness

- ▶ Fitness Facilities Manager
- ▶ Gym Instructor
- ▶ Group Exercise Instructor
- ▶ Personal Trainer
- ▶ Membership Consultant

Teaching

- ▶ Primary teaching
- ▶ PE teaching

Development

- ▶ Sports Development Manager
- ▶ Sports Development Officer

Business roles

- ▶ Sports Agent
- ▶ Sports Marketing
- ▶ Sports Journalist
- ▶ Sport Media Commentator
- ▶ Social Media Influencer
- ▶ Sports Lawyer
- ▶ Sports Agent

Elite Sport

- ▶ Athlete
- ▶ Sponsorship Influencer
- ▶ Performer
- ▶ Sports Analyst
- ▶ Sports Scientist
- ▶ Physiotherapist
- ▶ Strengthening and Conditioning Professional
- ▶ Sports Scientist
- ▶ Sports Nutritionist
- ▶ Driver
- ▶ Sports Kit Manager

Coaching

- ▶ Community
- ▶ Elite performance
- ▶ Assistant Coach
- ▶ Coach
- ▶ Advanced/Senior Coach

Wellbeing

- ▶ Community Health Officer
- ▶ Pilates, Yoga or Tai Chi instructor

Leisure

- ▶ Swimming teacher
- ▶ Leisure Centre Manager
- ▶ Receptionist
- ▶ Recreation Assistant
- ▶ Lifeguard
- ▶ Team Leader

Management Roles

- ▶ Fitness/Gym Manager
- ▶ Leisure Manager
- ▶ Director/Head of Centre
- ▶ Education Manager

Pearson | BTEC

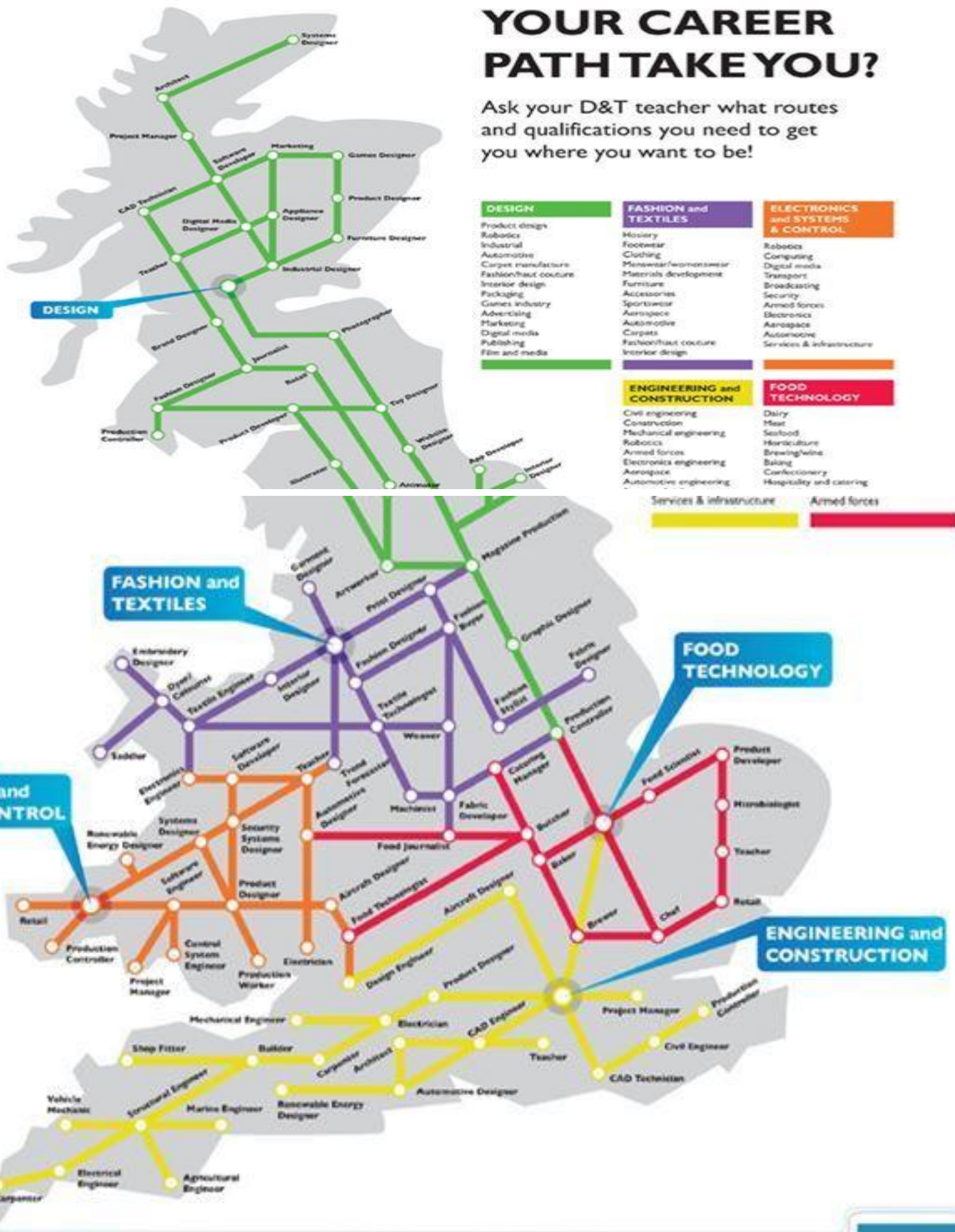
Art & Photography



Design Technology

WHERE WILL YOUR CAREER PATH TAKE YOU?

Ask your D&T teacher what routes and qualifications you need to get you where you want to be!



If you like **Performing Arts** then you might like these jobs/careers...



◆ Musical instrument technician ◆ Prop maker ◆ Guitar maker ◆ Piano tuner



◆ Live sound engineer ◆ Audio designer
◆ Lighting technician ◆ Broadcast engineer



◆ Singer ◆ Casting director ◆ Choreographer ◆ Stage manager
◆ Professional composer ◆ Voiceover artist
◆ Theatre director ◆ Stunt performer ◆ Classical musician



◆ Community arts worker



◆ Playworker ◆ Vocal coach ◆ Drama teacher



◆ Editorial assistant ◆ Film producer ◆ Media researcher
◆ Broadcast journalist ◆ Video editor ◆ TV presenter
◆ Television production assistant ◆ Radio DJ



◆ Screenwriter ◆ Script editor
◆ Audio archivist ◆ Storyteller



◆ Music therapist
◆ Dramatherapist



◆ Arts administrator
◆ Personnel manager