



# DEVORAN NEWS

## Message from the Head

Dear Parents and Carers

This is a short Newsletter this week containing some key information about upcoming events as well as celebrating our recent Reading Café photos with you as well as some great learning the Year 5s are doing in collaboration with Truro High School for Girls.

We look forward to celebrating World Book Day this Friday (check Class Dojo for information pertinent to your child's class).

Best wishes

Miss Lock

## Red Nose Day

Friday 17<sup>th</sup> March is Red Nose Day. We will not be selling red noses in school this year but we are told they are readily available in all supermarkets.

We will be supporting this event in school - more information to follow - but in the meantime, here is a link you can use to donate should you wish to:



Link for parentpay donations to Red Nose direct:

<https://app.parentpay.com/ParentPayShop/Foc/Default.aspx?shopid=10055>

## Devoran Flower Show – this Saturday!

Please ensure your entries are handed in to Katy Bray by **Tuesday**. If you are able to help on Friday between 5pm and 6pm, or Saturday 10:30 – 12, please email Katy:

[kdainton@icloud.com](mailto:kdainton@icloud.com)

## World Book Day

To celebrate World Book Day, we have arranged for a Scholastic Book Fair in school. The Book Fair will be open on Thursday 2nd March to Monday 6th March it will be held in the library after school. Parents can use World Book Day vouchers to gain £1.00 off a book for their child. Payments will be via the QR code (no cash).



## Reading Café

Thank you to everyone who came along to our first Reading Café before half term. We hope that you enjoyed the opportunity to find out how we teach reading across the school.

Here are a few photos that were taken during the event.

We are really looking forward to celebrating World Book Day this Friday 2<sup>nd</sup> March.



Reading **CAFE**



### Year Five Go Cook Workshop at Truro High School for Girls

This year our Year Five children are all having the opportunity to use the facilities at Truro High School for Girls as part of their Design Technology Food Technology learning.

The first group went on Wednesday, and the group were simply wonderful; they listened carefully and were enthusiastic and positive throughout.

**Look at the list of skills our children learnt!**

### Cooking skills and methods learnt during the Go Cook workshop:

- Knife skills and safety – claw, bridge, and fork secure
- Chopping – peppers, pak choi, spring onion, chicken, ginger
- Grating - carrot
- Peeling – carrots and ginger
- Crushing - garlic
- Washing vegetables – stir fry
- Marinating – stir fry
- Weighing and measuring – soy sauce, oyster sauce, Chinese 5 spice, honey and oil
- Shallow frying using a wok – stir fry
- Deep frying – prawn crackers
- Baking – spring rolls
- Oven safety – use of oven gloves
- Hob safety – pan handles to the side and temperature control
- Handling raw meat – food hygiene. Importance of cooking thoroughly and washing hands to prevent cross contamination
- Glazing – spring rolls
- Rolling, folding and assembling – spring rolls

