



LANSDOWNE SCHOOL NEWSLETTER



This week we launched our Enterprise Café in West Dulwich. We offered savoury and sweet treats and excellent coffee to our first customers. The students were very welcoming and efficient, using

our new coffee machine, the cash till and setting up tables. A special thanks to our Food Technology department for working with the students to provide delicious snacks. We will open our café once a month and now we are fully trained on our new devices, we will be inviting our parents to our next event.

Mr Juckes

Class of the Week

Congratulations!

11LS



Enjoy the Half-Term break! See you back at School on Monday 20th February.

Lansdowne u/13 Football Tournament at Fulham FC Training Grounds

A group of 8 students took part in Fulham's Inclusive School League Football Tournament. We competed against teams from Nightingale Community Academy, Sunnysdown as well as Canbury School. All of the boys performed really well and some really



good goals and free kicks were scored throughout the day. I am extremely proud of the boys, not only for their quality of play, but also for their behaviour and attitude on the day despite playing against some very challenging opponents. Our next tournament will be played on the 30th of March 2023.

Mr Lee



Chocolate Brownies: keep your station clean!

The Year 7 baked some delicious Chocolate Brownies this week, following the rules of our Term 3 topic: Food Safety. They have learnt that Food hygiene is necessary in order to produce food which is safe to eat. This involves more than just being



clean! This is why we are practicing The Four Cs every week: Cleaning, Cooking, Chilling and Cross Contamination. Year 7 have worked hard and safely, as you can see from the pictures! Also, the recipe for the brownies comes from one of our peers, that showed some of the steps himself. Well done on your hard work!

Ms Ravazzolo

Preparation

1. Cube the butter and break the chocolate into small squares.
2. Melt chocolate and butter over a Bain Marie.
3. Preheat the oven to 170°C.
4. Break the eggs, whisk and mix into chocolate and butter mixture.
5. Add the sugar. Mix gently.
6. Add flour and cocoa powder. Mix gently.
7. Add chocolate chips. Mix gently.
8. Pour into your foil tin.
9. Bake for 30-35 minutes (or until you see crackles on the top surface).
10. Let it cool down completely, before cutting into squares with a knife.

Ingredients

185g unsalted butter
185g dark chocolate
85g plain flour
40g cocoa powder
100g chocolate chips
3 large eggs
275g sugar



After School Clubs

3.30-4.15pm

Tuesdays

Football
ICT
Drama
Anime

Thursdays

Art
Bikes
Table Tennis
Dodgeball
Yoga & Movement



Working Together

www.lansdowneschool.co.uk

To Achieve