

# LANSDOWNE SCHOOL NEWSLETTER

Welcome to our first newsletter of the term! There are new developments each academic year and the school has grown to accommodate 167 students. This is a big leap from the 89 students we had when we opened the new building in 2016. We have a brand new modular building so that all can be catered for and the staggered break times mean there is a feeling of more space for our young people to enjoy at these times. School Council have commented that they like the new addition to the playground, namely the musical instruments, that many have used to compose their own tunes – see below:



Our new Year 7 classes are settling well. It is always a big change, transitioning from primary to secondary education, but it is great to see so many smiling faces as I walk around the school and our older students really help in providing a welcoming environment. I hope you enjoy this week's features and I hope the whole Lansdowne community has an enjoyable weekend.

Mr Jukes

## Class of the Week in KS3

Congratulations!

**7TG**

## Class of the Week in KS4/5

Congratulations!

**13RM**



### Pizza Pockets in Food Tech

Last week KS4 and KS5 students made Pizza Pockets in their Food Tech lessons. The focus of the lesson was

to learn about the science of a reduction sauce. After being introduced to the theoretical background, the students first made a flavoured tomato sauce from scratch. Then they filled, shaped and baked their Pizza Pockets. Everybody was happy with their bakes at the end. Who doesn't like pizza anyway?

Ms Berke

# Cauliflower Cheese

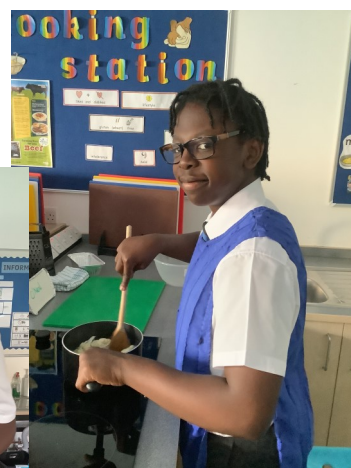
## Preparation

1. Remove the green leaves and stalk from the cauliflower and cut into small florets.
2. Place the florets into a saucepan of boiling water. Simmer for 5-6 minutes.
3. Grate the cheese.
4. Make the sauce:
  - melt 25g fat in a saucepan;
  - stir in 25g plain flour;
  - mix the flour and butter together to form a paste;
  - gradually add 250ml milk, stirring constantly as it thickens. Simmer for 2 minutes;
  - add 50g of cheese and the mustard to the sauce.
5. Drain the cauliflower and place it in a heat proof dish.
6. Pour the cheese sauce over the cauliflower.
7. Sprinkle the remaining cheese over the top.
8. Place under a hot grill until golden brown.

## Ingredients

- 1 cauliflower
- 75g reduced fat Cheddar cheese
- 25g butter
- 25g plain flour
- 250ml semi-skimmed milk
- 1 tsp mustard
- 1 tbs mixed Herbs

Optional: Breadcrumbs



After School Clubs 3.30-4.15pm	
<b><u>Tuesdays</u></b> ICT Anime Football Basketball iGCSE English	<b><u>Thursdays</u></b> Drama Art Table Tennis Dodgeball

