



NEWSLETTER

19.5.2025



Telephone: 01363 83292
www.lapford-primary.devon.sch.uk

What's On 19-23 May

Date	What's On	PE	Music Lessons	Clubs
Monday 19 May	Tempest class photos, Year 6 Leavers photos, whole school photo		Ms Bloch flute lessons	
Tuesday 20 May	SPORTS DAY. Parents/ Carers welcome from 1:15pm. Please bring CASH for refreshments.	Year 1, Kingfishers and Herons Gym		12:45—1:15pm KS2 Tennis Club with Plymouth Argyle
Wednesday 21 May				12:45 - 1:15pm Recorder Club Yrs 2-6 with Mrs Gilpin-Perkins 3:30—4:30pm SATs Club with Mrs Wright
Thursday 22 May	Year 6 Forest School Day with other local schools—children to bring packed lunches. Kingfishers to Chulmleigh Library		Mrs Craddock keyboard Mrs Craddock violin lessons Mr White drums	12:45—1:15pm Chess Club KS2 with Mrs Healey 12:45—1:15pm Lego Club Yrs R-6 with Mr Skinner
Friday 23 May	LAST DAY OF TERM			12:45—1:15pm Homework Club Yrs 2-6 with Mrs Wright/ Mrs Cookson

What's On 2-6 June

Date	What's On	PE	Music Lessons	Clubs
Monday 2 June	BACK TO SCHOOL Years 5/6 Bikeability Week (for those who did not take part last year)	Robins and Herons Gym	Ms Bloch flute lessons	
Tuesday 3 June		Year 1, Kingfishers and Herons Gym		12:45—1:15pm KS2 Tennis Club with Plymouth Argyle
Wednesday 4 June				12:45 - 1:15pm Recorder Club Yrs 2-6 with Mrs Gilpin-Perkins 3:30—4:30pm SATs Club with Mrs Wright
Thursday 5 June	Herons Forest School Afternoon		Mrs Craddock keyboard Mrs Craddock violin lessons Mr White drums	12:45—1:15pm Chess Club KS2 with Mrs Healey 12:45—1:15pm Lego Club Yrs R-6 with Mr Skinner
Friday 6 June	Herons to Chulmleigh Library			12:45—1:15pm Homework Club Yrs 2-6 with Mrs Wright/ Mrs Cookson



Mix it Up Monday After School Club

2nd June to 14th July bookings



Our Monday After School Club with Plymouth Argyle is ready to book online through to 14th July. Please click [HERE](#) to book your child's place.

Dear Parent(s)/ Carer(s),

It has been an absolutely glorious week at Lapford.

We must take a moment to recognise the achievements of our Year 6 children who sat their SATs this week. This can be a very daunting week for them, but our superstars breezed straight through them! All the children should be incredibly proud of themselves for facing these tough tests with such confidence; we are certainly very proud of them.

To relax after the stress of the tests, Herons spent the afternoons working on a circuit project which saw them create buzz wire circuit games. They worked very hard on their circuitry and by the end of the week, all children had a working game to demonstrate to the children in Kingfishers.



Wednesday was our first Key Stage 2 Rugby Club and the children got stuck in straight away, learning new skills and putting these to practice in a game. We are very grateful to Rich Yendell, who has volunteered to run these sessions for us and from what I heard from the playground, it sounds as though the children were having a lot of fun!

Our younger children have also

been busy this week. Kingfishers have been tie-dyeing material ready to turn into juggling balls. Last week they learnt different tie-dye techniques and spent time selecting colours and patterns to create. Mrs Healey brought the dyed materials back into school on Thursday and the children were absolutely delighted to see their work. I am very much looking forward to seeing how these will be transformed into a set of juggling balls.



On Friday, Robins travelled to Chulmleigh College to visit the Ivor Marsh library. This has become a regular date on the calendar for Lapford but I never tire of seeing the faces of our younger children when they return! They really do love their library trips and the opportunity to choose their own book to bring back to school. Visits to the library really help to promote a love of reading which we believe is so important for our children.

This week we look forward to our annual Sports Day tomorrow and hope that the weather stays dry. We hope you are able to join us from 1.15pm to see your child compete in their races and don't forget to bring your own trainers for our parents' race!

Have a wonderful week

Mrs Wright

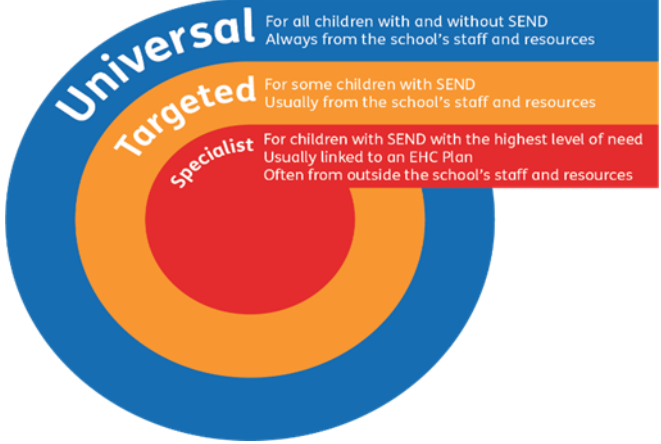
SEND Spotlight



Let's talk about our SEN process...

At LPS, we follow the Devon Graduated Approach to identifying, monitoring and assessing SEND needs. At a glance, this consists of 3 levels: Universal Support, Targeted Supporting and Specialist Support. But what do these categories mean? How do they involve you and your child?

Let's take a closer look...



Universal Provision

This has recently been a focus of Devon County Council named the OAIP (Ordinarily Available Inclusive Provision) which unpicks a school's provision of supporting learners' needs across 8 key areas. Following recent staff training, we created our own OAIP at LPS. It explains a consistent set of principles that aim to meet our children's needs running from Nursery to Year 6 within the classroom. Examples include: visual timetables, table top resources, maths manipulatives, access to sensory equipment & spaces, movement breaks etc. To find out more, please visit our website: <https://www.lapfordprimary.devon.sch.uk/page/?title=Ordinarily+Available+Inclusive+Provision&pid=79> Often, these provisions are enough to help your child make progress with no further intervention required outside the classroom, even if your child has a pre-existing diagnosis.

Targeted Provision

This area of intervention focuses in on key areas that children continue to find challenging, despite our universal provisions. It is often tailored to specific areas where teachers are noticing gaps in learning (for example, times tables, handwriting, fine motor skills). Often, this is helped by a short term, out of class intervention. We offer a range of these at LPS such as: Numberstacks, TRUGs, Colour Semantics, Precision Teaching etc. These are direct and intense provisions that aim at closing gaps and securing children's understanding.

However, if a child continues to struggle within this area of learning, then our SEN Lead, Mrs Cookson will observe the child, take a look at their data and speak to their class teacher. This provides an overview of what has already been tried and allows her to unpick why provisions aren't working. She might advise tweaks to provisions or suggest alternate interventions to try.

Where children continue to struggle, Mrs Cookson and the child's teacher will begin the Devon Graduated Response cycle. This begins with a detailed assessment of the child and leads to the creation of an IEP (Individual Education Plan). As a parent/carer, you will be invited in to discuss your child's targets and asked about your views from a home perspective. These IEPs are reviewed every 6 weeks with parents/carers being met every 12 weeks. This places the child on our SEND register. This is not permanent and, as children make progress, they can be removed from our SEND register if additional provisions are no longer required.



SEND Spotlight

Specialist Provision

After all of the above have been planned, carried out, assessed and reviewed, Mrs Cookson looks to see if any children are continuing to not make progress. This is where you will be contacted about including the support of external agencies. Consent may be needed for referrals to be made. These services may then come and observe the child, offer to support staff through consultations or advise additional intervention packages to support the child's progress. Again, the involvement of these services is not permanent and often, their tailored, bespoke advice is what's needed to help close gaps.

After this stage, the final step is to apply for an EHCP. We collate all the evidence from our universal provision, targeted provision and external support to create a case study of your child. When assessed, your child's needs are looked at by the SEND 0-25 Team in Devon County Council who will decide whether or not your child needs to be supported with an EHCP.

More information is available about this process on: <https://devonias.org.uk/information/ehc-needs-assessments-plans-and-reviews/ehc-needs-assessment>



There is lots of support and information online about the SEND process in education. A great resource is DiAS (Devon Information Advice and Support): <https://devonias.org.uk/information/support-for-sen/what-is-sen-support> or in the Devon County Council Local Offer: <https://www.devon.gov.uk/education-and-families/send-local-offer/>

Mrs Wright and Mrs Cookson are also on hand at any time to answer questions or talk through any concerns you have regarding your child and their progress.



JOB ADVERTISEMENT

FOR THE PERMANENT POST OF

Assistant Kitchen Manager

37 hours per week term time only

Grade D (£13.47- £14.36 per hour) depending on experience

AT CHULMLEIGH COMMUNITY COLLEGE

Required September

Chulmleigh Academy Trust is seeking to appoint a reliable and hardworking individual to assist the Academy Kitchen Manager with the day to day running of the kitchen and food service.

We are pleased to offer a permanent position, working 37 hours per week across 39 weeks per annum (term time, including Non-Pupil Days). The preferred working pattern is Monday to Friday, 7.00am – 3.00pm (including a 30-minute unpaid break) However, we are open to discussing some flexibility around these hours at interview, to support the right candidate. The role is available from **September 2025**, although an earlier start date can be discussed during the interview process.

As an Assistant Kitchen Manager, you will play a crucial role in preparing the main meal of the day and providing a high-quality food service for all the schools in the Trust and to deputise in the Kitchen Manager's absence. In addition, you will be responsible for the completion of relevant paperwork, such as ordering stock, and supporting the Kitchen Manager in the ongoing training and supervision of staff in all aspects of catering and in line with current legislation.

You will join a hardworking, friendly, and highly valued catering team who are committed to our ambition to offer the best provision to our pupils across all areas of their education.

We welcome applications from candidates with an established background in catering. Applicants should have experience in preparing and serving food in a busy commercial kitchen environment. A City and Guilds 706 Part 1 and Part 2 qualification—or an NVQ equivalent is essential. The ideal candidate will be a motivated and reliable team player with a 'can-do' attitude and a genuine passion for delivering exceptional customer service. You will be joining a fast-paced, vibrant department where enthusiasm, flexibility, and a commitment to high standards are highly valued.

Employment benefits include eligibility to join the Local Government Pension Scheme. In addition, employees of the Trust are entitled to 50% off childcare fees at our out of school clubs for children of compulsory school age.

The candidate pack (including job description), application form and information about our standing and success are available on our [website](#). Please download and complete the application form and email it to personnel@chulmleigh.devon.sch.uk by 10am on Monday, 9th June 2025. All applications will be acknowledged.

We are committed to promoting equality of opportunity and access for all, irrespective of age, background, race, gender, religion, ability, disability, or sexuality. We welcome applications for employment from the whole community.

As employers, we are committed to safeguarding and promoting the welfare of children and young people and expect all staff and volunteers to share this commitment and in that regard, we have appropriate policies and procedures. All staff undertake a criminal record check via the Disclosure and Barring Service (DBS) and interviews will include questions about safeguarding children.

In line with Government guidance, we may carry out online searches against shortlisted applicants' names as part of our due diligence checks

Closing date: 10 am on Monday, 9 June 2025

Interview date: week commencing 16 June 2025



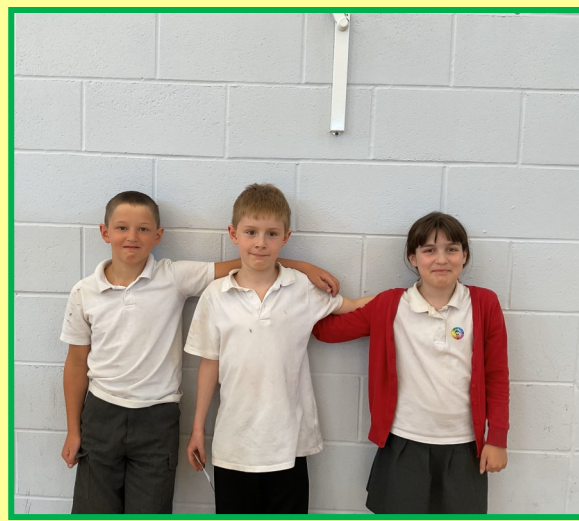
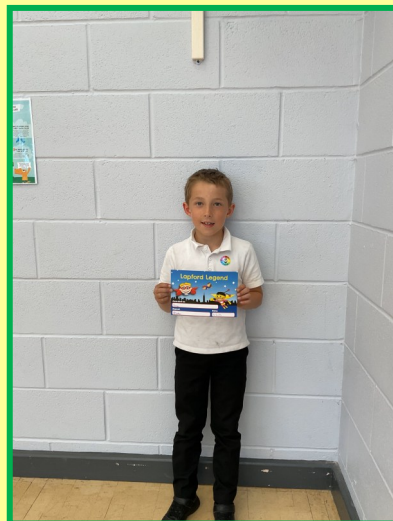
Stars of the Week - 9th May



Congratulations to Hayn, William and Year 6!



Lapford Legends - 9th May



Congratulations to Harper, George and Year 5!



Lapford Primary School Nursery Childcare Provision

Increased nursery funding for working parents
15 to 30 hours from **September 2025**

(Applications for funding deadline: **31 August 2025**)

Please register your interest
for a nursery place at
Lapford Primary & Nursery
from **September 2025**



by **20 May 2025**

Hourly rate
September 2025

Age 2 - **£6**
Age 3+ - **£5.50**

To check
eligibility:



1 JOIN OUR LOTTERY

2 BOOST SCHOOL FUNDS

3 WIN CASH PRIZES

It's As Easy As

- Join our weekly lottery from just £1 a week
- It's an easy way to support our school and help raise funds
- 40% of ticket sales go straight to our school funds
- There's a guaranteed winner every week as well as the chance to win £25,000

Buy a Ticket

Supporters must be 16 years of age or older.



School Lunches

MyEd + Pay £2.50

Please order by midnight the day before

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**If you miss this deadline please provide
your child with a packed lunch**

www.lapford-primary.devon.sch.uk



CHULMLEIGH ACADEMY TRUST

School Terms and Holiday Dates - 2025/2026 Academic Year

	September					October					November					December					January					February							
College Week	1	2	1	2	1	1	2	1	2		1	2	1	2		1	2	1			1	2	1	2	1	2	1	2					
Monday	1	8	15	22	29	6	13	20	27	3	10	17	24	1	8	15	22	29	5	12	19	26	2	9	16	23	2	9	16	23			
Tuesday	2	9	16	23	30	7	14	21	28	4	11	18	25	2	9	16	23	30	6	13	20	27	3	10	17	24	3	10	17	24			
Wednesday	3	10	17	24		1	8	15	22	29	5	12	19	26		3	10	17	24	31	7	14	21	28	4	11	18	25	4	11	18	25	
Thursday	4	11	18	25		2	9	16	23	30	6	13	20	27		4	11	18	25		1	8	15	22	29	5	12	19	26	5	12	19	26
Friday	5	12	19	26		3	10	17	24	31	7	14	21	28		5	12	19	26		2	9	16	23	30	6	13	20	27	6	13	20	27

	March					April					May					June					July					August								
College Week	1	2	1	2	1	1	2	1	2	1	1	2	1	2		1	2	1	2	1	1	2	1	2		1	2	1	2	1	3	10	17	24
Monday	2	9	16	23	30	6	13	20	27	4	11	18	25	1	8	15	22	29	6	13	20	27	4	11	18	25	3	10	17	24	3	10	17	24
Tuesday	3	10	17	24	31	7	14	21	28	5	12	19	26	2	9	16	23	30	5	12	19	26	7	14	21	28	4	11	18	25	4	11	18	25
Wednesday	4	11	18	25		1	8	15	22	29	6	13	20	27	3	10	17	24		1	8	15	22	29	5	12	19	26	5	12	19	26		
Thursday	5	12	19	26		2	9	16	23	30	7	14	21	28	4	11	18	25		2	9	16	23	30	6	13	20	27	6	13	20	27		
Friday	6	13	20	27		3	10	17	24		1	8	15	22	29	5	12	19	26		3	10	17	24	31	7	14	21	28	7	14	21	28	

Bank Holidays ■

25 December 2025
 26 December 2025
 01 January 2026
 03 April 2026 (Good Friday)
 06 April 2026 (Easter Monday)
 04 May 2026 (May Day)
 25 May 2026 (Spring Bank Holiday)
 24 August 2026 (Summer Bank Holiday)

Non-Pupil Days ■

Five days selected from within the term dates to be determined by the Board of Directors


School Holidays ■

Occasional Holidays ■

Two days selected from within the term dates to be determined by the Board of Directors



FRESH FRUIT & YOGHURT SERVED DAILY



SUMMER MENU

Week 1

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Pick a MAIN	Breakfast Brunch with Bacon, Sausage, Hash Brown and Beans	Lasagne with Garlic Bread and garden Peas	Roast Gammon with Roast Potatoes, Gravy, Carrots and Cabbage	Hunters Chicken with New Potatoes and Peas	Fish Finger Sandwich with Roasted New Potatoes and Garden Peas
Pick a MEAT-FREE MAIN	Quorn Sausage with Hash Brown, Beans & Tomatoes	Vegetable Soft Shell Taco with New potatoes & Garden Peas	Broccoli and Sweet Potato Bake, with Roast Potatoes, Gravy, Carrots and Cabbage	Cheese and Onion Quiche with New Potatoes and Peas	Veggie Finger Sandwich with Roasted New Potatoes and Peas
Pick a JACKET POTATO	Cheese, Beans, Tuna	Cheese, Beans, Tuna	Cheese, Beans, Tuna	Cheese, Beans, Tuna	Cheese, Beans, Tuna
Pick a SANDWICH	Cheese or Ham	Cheese or Ham	Cheese or Ham	Cheese or Ham	Cheese or Ham
Pick a DESSERT	Fruit Platter Yogurt Fresh Fruit	Carrot and Courgette Chocolate Brownie Yogurt Fresh Fruit	Jelly with Fruit Yogurt Fresh Fruit	Banana Cake Yogurt Fresh Fruit	Oaty Cookie Yogurt Fresh Fruit

We are pleased to offer a variety of allergen free options on our food menu. Although all food is prepared in a kitchen that handles most allergens and therefore we cannot guarantee that cross contamination will never occur, we do take every possible precaution to prevent this from happening.





	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Pick a MAIN	Beef Chilli with Rice & Nachos	Chipolata Sausages with Mash, Gravy, Carrots and Peas	Roast Chicken with Roast Potatoes, Gravy, Carrots and Cabbage	Cottage Pie with Swede, Green Beans & Gravy	Breaded Fish with Roasted New Potatoes and Beans
Pick a MEAT-FREE MAIN	Vegetarian 5 Bean Chilli with Rice & Nachos	Vegetarian Sausage with Mash, Carrots, Peas & Gravy	Vegetable Hot Pot, with Roast Potatoes, Carrots and Cabbage	Vegetarian Cottage Pie with Swede, Green Beans & Gravy	Vegetable Fajita with Roasted New Potatoes and Beans
Pick a JACKET POTATO	Cheese, Beans, Tuna	Cheese, Beans, Tuna	Cheese, Beans, Tuna	Cheese, Beans, Tuna	Cheese, Beans, Tuna
Pick a SANDWICH	Cheese or Ham	Cheese or Ham	Cheese or Ham	Cheese or Ham	Cheese or Ham
Pick a DESSERT	Iced Sponge	Vanilla Ice Cream	Strawberry Mousse	Chocolate Krispie Cake	Apple Cake
	Yogurt	Yogurt	Yogurt	Yogurt	Yogurt
	Fresh Fruit	Fresh Fruit	Fresh Fruit	Fresh Fruit	Fresh Fruit

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	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Pick a MAIN	Meatballs and Tomato Sauce with Pasta, Sweetcorn & Garlic Bread	Sweet and Sour Chicken Balls with Rice & Sweetcorn	Roast Pork with Roast Potatoes, Gravy, Carrots & Cabbage	Breaded Chicken Burger with Wedges and Peas	Fish Fingers or Salmon Bites with Diced Potatoes & Beans
Pick a MEAT-FREE MAIN	Macaroni Cheese with Sweetcorn & Garlic Bread	Sweet and Sour No Chicken Nuggets with Rice & Sweetcorn	Broccoli and Cheddar Quiche with Roast Potatoes, Carrots & Cabbage	Vegetarian Burger with Wedges & Peas	Vegetable and Potato Frittata with Diced Potatoes & Beans
Pick a JACKET POTATO	Cheese, Beans, Tuna	Cheese, Beans, Tuna	Cheese, Beans, Tuna	Cheese, Beans, Tuna	Cheese, Beans, Tuna
Pick a SANDWICH	Cheese or Ham	Cheese or Ham	Cheese or Ham	Cheese or Ham	Cheese or Ham
Pick a DESSERT	Pineapple Cake	Mini Donut & Ice Cream	Jelly and Fruit	Flapjack	Apple & Raspberry Cake
	Yogurt	Yogurt	Yogurt	Yogurt	Yogurt
	Fresh Fruit	Fresh Fruit	Fresh Fruit	Fresh Fruit	Fresh Fruit

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