

NEWSLETTER



RECEPTION: 01363 83292

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2 June 2026

Dear Parent(s)/ Carer(s)

The week before half term was certainly action packed, with lots of exciting opportunities for learning taking place across the school.

Cornwall Climate Care

On Tuesday, our Herons were joined by Hayley from Cornwall Climate Care for a workshop focusing on sustainability and food. The children were challenged to think carefully about the choices they make around food and how these decisions can have an impact on the environment.

The workshop encouraged pupils to consider issues such as food miles, waste and sustainable food choices, helping them to develop a greater understanding of how small changes can make a positive difference.

It was a highly engaging and thought-provoking session, and Hayley was extremely impressed by the enthusiasm, knowledge and maturity the children showed throughout. Their willingness to contribute ideas and ask thoughtful questions demonstrated just how invested they are in helping to protect our environment.



Forest School

On Wednesday, our Herons enjoyed their half-termly Forest School session, where they were able to link their outdoor learning to the work they have been doing in English. The children were challenged to create characters from their class text using only clay and the natural resources they could find and scavenge in the forest. Armed with sticks, leaves, moss, bark and other treasures from the woodland floor, they worked creatively and collaboratively to bring their characters to life. The results were incredibly impressive, with each creation demonstrating careful thought, imagination and a real understanding of the characters they had been studying.

It was wonderful to see the children applying their learning in such a practical and engaging way, while also developing their teamwork and problem-solving skills in the outdoor environment.

RHS Rosemoor trip

Meanwhile, our younger children enjoyed a fantastic outing to RHS Rosemoor. The visit linked beautifully with Kingfishers' Science unit, Identifying Plants and Their Basic Parts, and Robins' topic, Let's Grow, bringing their classroom learning to life in a wonderful outdoor setting. During their visit, the children learned about how seeds grow and had the opportunity to plant their own pea seeds to take home. They also took part in a scavenger hunt to find natural materials for creating flower pictures and enjoyed exploring the gardens in search of natural treasures to decorate their own nature-inspired crowns. The children were enthusiastic, curious and fully engaged throughout the day, making the most of every opportunity to learn and explore. It was a brilliant trip and a wonderful way to deepen their understanding of plants and the natural world.

We are incredibly grateful to the fantastic volunteers who gave up their time to join us on the visit. Their support helped make the day such a success, and we thank them for helping to create such a memorable experience for the children.



St Thomas's Got Talent!

Friday marked the end of a busy and successful half term and also the long-awaited return of St Thomas's Got Talent! Organised by our fantastic School Council, the show was a wonderful celebration of the many talents we have within our school community. We were treated to an impressive range of performances, including singing, dancing, gymnastics, music and magic, all delivered with great confidence and enthusiasm. Of course, no talent show would be complete without a few moments of silliness! One memorable act involved seeing just how many marshmallows could be fitted into a mouth whilst still being able to speak – much to the amusement of the audience!

The courage shown by all of the performers was incredible, and it was wonderful to see children supporting and cheering each other on throughout the afternoon. Whether performing on stage or watching from the audience, everyone played their part in making the event such a success. A huge thank you to our School Council for organising such a fun and enjoyable way to end the half term. We already can't wait to see what talents are on display next year!

Have a great week.

Mrs Wright





What's on 1-5 June

Day	What's On	PE	Music Lessons	Clubs
Monday 1 June	CHILDREN BACK TO SCHOOL		Ms Bloch flute lessons	3:30 - 4:30pm Years 1-6 Athletics Club
Tuesday 2 June		Hérons PE		
Wednesday 3 June				
Thursday 4 June			Mrs Craddock violin and keyboard lessons Mr White drum lessons	3:30 - 4:30pm Craft Club
Friday 5 June				

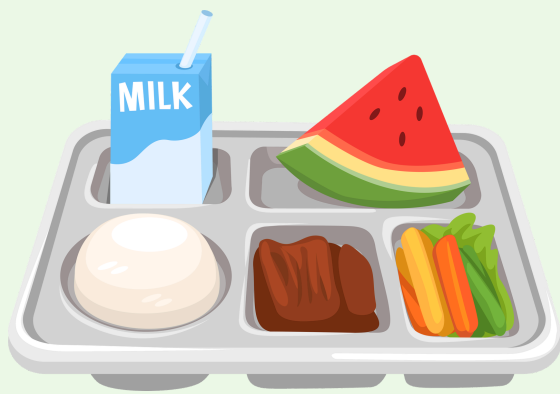
What's on 8-12 June

Day	What's On	PE	Music Lessons	Clubs
Monday 8 June	Kingfishers to library		Ms Bloch flute lessons	3:30 - 4:30pm Years 1-6 Athletics Club
Tuesday 9 June	SPORTS DAY - DETAILS TO FOLLOW			
Wednesday 10 June				
Thursday 11 June			Mrs Craddock violin and keyboard lessons Mr White drum lessons	3:30 - 4:30pm Craft Club
Friday 12 June				

PLANNING A HOLIDAY?

Term dates for 2026-27 can be found [here](#)





DfE Consultation on school food standards

The Department for Education are looking to update school food standards to support a 10 year health plan set by the Government. The aim is to ensure that children are getting good quality food to give them the best start in life. There are significant changes to current guidelines and it will introduce restrictions to items such as:

- Only low sugar breakfast cereals to be served and no chocolate spread, honey or syrup allowed for toast
- Pastries such as croissants will not be allowed
- Processed meat such as bacon or ham is not allowed as a breakfast option and can only be on the menu once per week for school dinners
- 50% of pasta or rice must be brown or wholewheat
- All grab and go items such as sandwiches, paninis, pasta dishes, baked potatoes and pizza must be accompanied by vegetables or salad
- Cheese can only be used as a main ingredient on up to two days per week
- Restriction on foods from the following options being only used once per week from anyone of these groups or twice per week from the combined list.
 - Batter coated or breadcrumb coated
 - Sweet and savoury pastry items
 - Processed meat
- No more than one portion of sweetened baked product or dessert per week

The main aims of the proposed changes to school dinners are to:

- Increase fibre
- Reduce sugar
- Restricting foods high in fat, sugar and salt

The consultation is open to parents as well as all school staff. The deadline for responses is 12th June 2026 and the changes would come in for September 2027 for primary schools and September 2028 for secondary schools.

We would encourage all parents and staff to read the guidelines and feedback on the consultation using the link below:

[School Food Standards: updating the legislative framework - Introduction - Department for Education - Citizen Space](#)

Thank you

Should I keep my child off school?

Yes

	Until...
Chickenpox	at least 5 days from the onset of the rash and until all blisters have crusted over
Diarrhoea and Vomiting	48 hours after their last episode
Cold and Flu-like illness (including COVID-19)	they no longer have a high temperature and feel well enough to attend. Follow the national guidance if they've tested positive for COVID-19.
Impetigo	their sores have crusted and healed, or 48 hours after they started antibiotics
Measles	4 days after the rash first appeared
Mumps	5 days after the swelling started
Scabies	they've had their first treatment
Scarlet Fever	24 hours after they started taking antibiotics
Whooping Cough	48 hours after they started taking antibiotics

SCAN ME

No

but make sure you let their school or nursery know about...

Hand, foot and mouth	Glandular fever
Head lice	Tonsillitis
Threadworms	Slapped cheek

Advice and guidance
To find out more, search for health protection in schools or scan the QR code or visit <https://qrco.de/minfec>.

SUPPORT OUR LOTTERY TODAY

Splitting the £1.00

- 40p goes to our school
- 36p goes to cash prizes
- 20p goes to admin costs
- 4p goes to VAT

How it works...

It's simple—choose 6 numbers between 0-9 and if they match the weekly lottery draw, you win great prizes. One of our players will win a cash prize every week, maybe even the £25k jackpot! Tickets cost just £1 per week and the proceeds are donated to Lapford Community Primary School

Every Saturday at 8pm the numbers are drawn and posted online. Winners are notified by email and winnings paid into the account of your choice.

The easiest way to join our lottery is online by direct debit or debit card.

It's so easy to join and will make a real difference to Lapford Community Primary School

The Maths... 100 tickets sold a week means

= £30 weekly cash prize

= £2,080 a year for our school

Dates for the Diary

FLS Meeting Dates 2026

All Welcome!

5th March – 7.30pm
2nd April – 3.30pm
7th May – 7.30pm
4th June (AGM) – 3.30pm
2nd July – 7.30pm
No meeting in August
3rd September – 7.30pm
1st October – 3.30pm
12 th November – 7.30pm (week later due to bonfire night)
3rd December – 3.30pm

School Lunches

MyEd + Pay £2.61

Please order by midnight the day before

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

www.lapford-primary.devon.sch.uk





Now Open! Book Here









Tel: 01363 83292

Email: admin@stc-primary.devon.sch.uk

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Come and join us!

- Tuesdays term-time
- 9.00 - 10.30am
- Children aged 0 - 4 years, accompanied by an adult
- Fruit snack provided

Stay and Play

- Sessions led by our Senior Foundation Stage Nursery Practitioner
- Fun Activities
- An opportunity to get to explore our fantastic school grounds
- Make friends





Chulmleigh Academy Trust

JOB ADVERTISEMENT

FOR THE PERMANENT POST OF

Assistant Kitchen Manager

37 hours per week x 39 weeks per annum

Grade D (£13.90 - £14.82 per hour) depending on experience

AT CHULMLEIGH COMMUNITY COLLEGE

Required as soon as possible

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, 7.00 am - 3.00 pm (including a 30-minute unpaid break). However, we are open to discussing some flexibility around these hours at interview to support the right candidate.

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](http://www.chulmleigh.devon.sch.uk). Please download and complete the application form and email it to personnel@chulmleigh.devon.sch.uk by 10 am on Wednesday, 3 June 2026. 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 Wednesday, 3 June 2026
Interview date: Thursday, 11 June 2026 (kitchen tasks prior to interview)



COMMITTED

Breakfast Club Menu

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Beans on Toast	Bagels	Sausage Baps	Toasted Teacakes	Scrambled Eggs on Toast

- Toast
- Crumpets
- Selection of Jams & Spreads
- Fresh Fruit
- Yoghurt
- Cereals
- Milk
- Apple Juice
- Orange Juice
- Water

AVAILABLE EVERY DAY!

FREE Breakfast Club for Reception to Year 6 pupils

ALL pupils from Reception to Year 6 can book into our FREE 8:30am Breakfast Club. Please go to ParentMail to select your days!

Please click [HERE](#) for the lunch menu allergen information

SUMMER MENU Week 1

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Pick a MAIN	Breakfast Brunch Bacon, sausage, hash brown & beans	Pasta Bolognise, garlic bread & sweetcorn	Roast chicken, roast potatoes, carrots, cabbage & gravy	Chicken Korma, rice & naan bread	Breaded fish, chips & peas
Pick a MEAT-FREE MAIN	Quorn sausage, hash brown, tomato & beans	Quorn mince bolognise, garlic bread & sweetcorn	Vegetable frittata, roast potatoes, carrots & cabbage	Vegetable Korma, rice & naan bread	Cheese & onion quiche, chips and peas
Pick a JACKET POTATO	Cheese Tuna mayo	Cheese Baked beans	Baked beans Tuna mayo	Cheese Tuna mayo	Cheese Baked beans
Pick a SANDWICH	Cheese Ham	Tuna Ham	Tuna Cheese	Cheese Ham	Tuna Ham
Pick a DESSERT	Carrot & courgette chocolate brownie Yoghurt Fruit	Fruit platter Yoghurt Fruit	Fruit jelly with mandarins Yoghurt Fruit	Oaty cookie Yoghurt Fruit	Lemon drizzle cake Yoghurt 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.

Chulmleigh Academy Trust

SUMMER MENU Week 2

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Pick a MAIN	Battered chicken burger, bap, wedges & peas	Chicken & vegetable pie, mashed potato, carrots & peas	Roast pork, roast potatoes, carrots, cabbage & gravy	Pepperoni pizza, wedges & sweetcorn	Fish fingers, wedges & baked beans
Pick a MEAT-FREE MAIN	Luxury veggie burger, wedges & peas	Summer vegetable terrine, mashed potato, carrots & peas	Homity pie, roast potatoes, carrots & cabbage	Margherita pizza, wedges & sweetcorn	Vegetable fajita wrap, wedges & baked beans
Pick a JACKET POTATO	Cheese Tuna mayo	Cheese Baked beans	Baked beans Tuna mayo	Cheese Tuna mayo	Cheese Baked beans
Pick a SANDWICH	Cheese Ham	Tuna Ham	Tuna Cheese	Cheese Ham	Tuna Ham
Pick a DESSERT	Pineapple cake Yoghurt Fruit	Strawberry mousse Yoghurt Fruit	Vanilla ice cream Yoghurt Fruit	Chocolate crispie cake Yoghurt Fruit	Iced sponge cake Yoghurt Fruit

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Chulmleigh Academy Trust

SUMMER MENU Week 3

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Pick a MAIN	Bacon & macaroni cheese, garlic bread & sweetcorn	Hunters chicken, diced potatoes & peas	Roast gammon, roast potatoes, carrots, cabbage & gravy	Chipolata sausage, mashed potato, carrots, peas & gravy	Fish finger sandwich, chips & peas
Pick a MEAT-FREE MAIN	Vegetarian macaroni cheese, garlic bread & sweetcorn	Soft shell taco, diced potatoes & peas	Chickpea & sweet potato cake, roast potatoes, carrots & cabbage	Quorn sausage, mashed potato, carrots, peas & gravy	Veggie finger sandwich, chips & peas
Pick a JACKET POTATO	Cheese Tuna mayo	Cheese Baked beans	Baked beans Tuna mayo	Cheese Tuna mayo	Cheese Baked beans
Pick a SANDWICH	Cheese Ham	Tuna Ham	Tuna Cheese	Cheese Ham	Tuna Ham
Pick a DESSERT	Apple and raspberry cake Yoghurt Fruit	Chocolate orange cake Yoghurt Fruit	Fruit jelly & mandarins Yoghurt Fruit	Choc-ice Yoghurt Fruit	Flapjack Yoghurt Fruit

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