



YR10 HUMANUTOPIA

Year 10 spent a day as a whole year group reflecting with Humanutopia. They thought about how they started their journey in Year 8 with the "Who am I?" programme and spent the day reflecting back on that experience and how far they have come in the last 2 years. They spent lots of time in the 'Panic Zone' taking a risk to talk to others they do not spend much time with in a game of 'Would You Rather?' and building on their speaking and listening skills. At the end of the day Sasha and Tamara offered them the opportunity to train as Heroes to work with lower year groups.

The next day 30 students returned application forms having been the first year group to benefit from the Heroes programme when they were in the lower school, so many wanted to give back. On day 2 those students undertook Hero training and spent the day considering all forms of communication, including nonverbal forms like body language. All of this led them to the final hour when they worked with some year 7's showing off their new skills.





St Francis of Assisi @ACADEMYSFA · Sep 27
Down in the basement @asfadrama are coming up with curious characters!
@GreenoughTg



UPCOMING EVENTS

October

4th St Francis Feast Day

9th Narclays Girls Allowed

16th Alan Gibbons (author) Visit

St Francis of Assisi @ACADEMYSFA · Sep 24
The Foyle Foundation have given a grant to our Academy and our students are now busy on The Book Bus looking for books to add to our library.
@GreenoughTg



HEADTEACHER AWARDS

Year 7

Jessica Duffy

Year 8

Ted Shinkfield

Year 9

Laila Zindani

Year 10

Milaan Butcher

Year 11

Sapna Sharma



This week's Menu

Monday	Tuesday	Wednesday	Thursday	Friday
<p>Toad in the Hole Choose from either pork sausages or vegetarian sausages served in a Yorkshire pudding with homemade mashed potatoes with broccoli and gravy</p>	<p>Chicken Enchiladas Choose from fresh chicken strips or Quorn pieces cooked with chilli powder, onions, and tomatoes then stuffed into a tortilla and topped with a tomato sauce and grated cheese. Baked in the oven until golden and served with sour cream. Served with baby new potatoes and sweetcorn</p> <p>or</p> <p>Roasted Mediterranean Vegetables with Brie Red peppers, cherry tomatoes, garlic, red onions and courgettes roasted in the oven until soft then stuffed into a barm, topped with brie and baked until melted. Served with baby new potatoes and salad</p>	<p>Cottage Pie Choose from either fresh minced beef or Vegimince cooked with onions and carrots in stock, then topped with seasoned mashed potatoes and baked in the oven until golden and served with green beans</p>	<p>Crispy Chicken Choose from a chicken breast or Quorn fillet coated in flour seasoned with garlic, chilli and salt & pepper and baked in the oven and served on a bed of homemade mashed potato with gravy and vegetables</p>	<p>Fish 'Fryday' A selection of favourite fish dishes' chose from: Golden Battered Cod Fish Fingers Fish Cakes All served with Chips and Mushy Peas</p>
Snack Items				
Pizza	Welsh Rarebit	Chicken, Cheese and Ham Pitta Pocket	Southern Fried Chicken Wraps	
<p>Hot Alternatives Available Daily Jacket Potato & Panini's A daily selection of fillings and toppings served with salad Pasta Bar A meat and vegetarian sauce will be available daily and served with pasta</p>				