

Weekly Bulletin

W/E 19/09/2025

Autumn 2025/2026



SCHOOL Uniform

- Navy blue cardigan or jumper
- White cotton shirt
- Grey or black trousers or skirt
- Flat, black shoes (trainers are only acceptable if they are plain black and different from those worn for P.E.)

If your child wants to wear their school tie, they are welcome to do so.

Summer option: Girls may wear a blue checked dress.



School Photography

School photos will be taking place on Friday 10th October The School Photography Company will be coming into school to do individual and siblings in school photographs.



Packed Lunches

Please ensure that your child's packed lunch contains a healthy balance of food. A gentle reminder that sweets should not be included in packed lunches. Thank you for helping us promote healthy eating in school.



School Information

WHY ATTENDANCE AT SCHOOL IS SO IMPORTANT

Excellent attendance at school is important to allow a child or young person to fulfil their potential.

Below are just some of the key reasons why it is so important children attend school:

To learn.

To make new friends.

To experience new things in life.

To develop awareness of other cultures, religion, ethnicity and gender differences.

To achieve.

To gain qualifications.

To develop new skills.

To build confidence and self-esteem.

To have the best possible start in life.

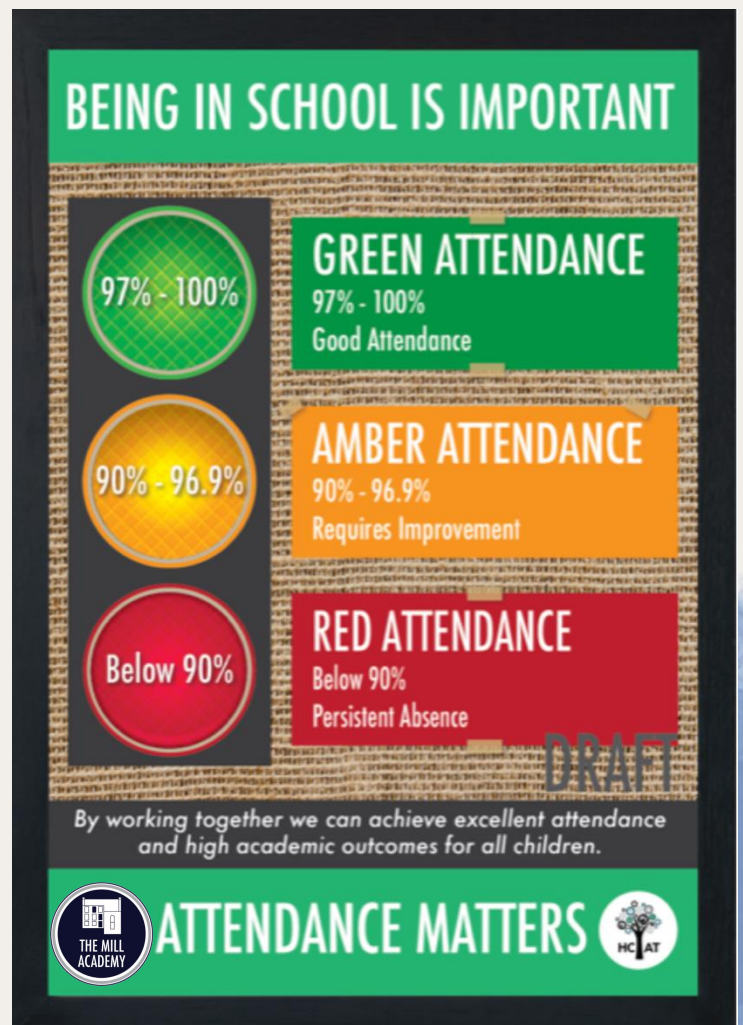
Our school target is 97%. The class with the highest scoring attendance will win a chocolate cake to share and celebrate in class for meeting our school target.

SCHOOL ATTENDANCE



FS2:	99.3%
Class 1:	90.6%
Class 2:	95.2%
Class 3:	95.6%
Class 4:	94.3%
Class 5:	95%
Class 6	97.7%

WHOLE SCHOOL: 95.5%



School Information & Trips

Pumpkin Carving Competition

We are excited to announce that this year we are hosting our very own Pumpkin Carving Competition!

Entries accepted: Thursday 16th October

Judging: Friday 17th October by Miss Clayton and Miss Maybury.

Prizes: One prize will be awarded to each class. Please ensure your child brings a bag to take their pumpkin home by Friday 17th October.

Any pumpkins left after this date will be disposed of.

We can't wait to see your spooky, creative designs!



Harvest Festival

We are delighted to invite Reception and KS1 parents/carers to watch their child's Harvest Festival performance on Wednesday 22nd October at 2:15pm.

Books will go live on Arbor soon.



Reading at
breakfast club
and at book
club will
contribute to
pupils reading
charts.



Reading at The Mill Academy.



Read 4 times or more per week to receive a token.



A tick will be added to the reading chart next to your name and a token will be added to the box.

If you get ...
10 tokens = bronze badge
20 = silver badge
30 = gold badge
Every time you earn a badge, you get a lucky dip prize.

If you read at least 4 times for the full term, you will get the chance to win a £10 amazon voucher!

At the end of every half term, the class with the most tokens will win a movie afternoon with hot chocolate and popcorn.



AFTER SCHOOL CLUBS:

Monday

- Fun club – FS2 – Y6
- Singing - Year 1 - 6



Tuesday

- Book club- Year 1 & 2
- Running club – Year 1 -6
- Fun club – FS2 – Y6



Wednesday

- Fun club – FS2 – Y6



Thursday

- Fun club – FS2 – Y6
- Dodgeball – Year 3 - 6



Our Values



PROUD



RESILIENCE



RESPECT



INDEPENDENCE



SAFETY



TEAMWORK

Autumn 1 Clubs

There are no clubs on the following dates:

- Dodgeball will not run on Thursday 18th September.
- Singing, Book Club and Running club will not run on Tuesday 23rd September due to staff training. These will run on Wednesday 24th September instead.
- Only fun club will run on the week commencing 20th October.

These dates have not been included in the booking.

PE days

When it is your child's PE day, they can come in their PE kit except for EYFS.

PE days are:

FS2: Thursday

Class 1: Thursday

Class 2: Wednesday

Class 3: Wednesday

Class 4: Wednesday (swimming) & Thursday

Class 5: Tuesday

Class 6: Tuesday

A polite reminder for Y4 to wear their school uniform on Wednesday rather than their PE kits.

Key Dates

Sept 2025

Mon 22nd Sept- Thurs 25th Sept
Book fair

Email sent out

Thurs 25th Sept

Y5 Rubbish Adventure Workshop

Email sent out

Fri 26th Sept

MacMillian Parent Coffee Afternoon

Oct 2025

Fri 10th Oct

Individual/Sibling photographs

More information to be shared.

Wed 22nd Oct

Harvest Festival

More information to be shared.

Tues 21st and Weds 22nd Oct

Parents evening

Bookings to be made via arbor

Inset Days

2025/2026

Thursday 23rd October

Friday 24th October

Monday 5th January

Friday 19th June

Monday 20th July

SCHOOL HOLIDAYS

2025/2026

SCHOOL HOLIDAYS

MON 23TH OCT- FRI 31ST OCT

MON 22ND DEC- FRI 2ND JAN

MON 16TH FEB-FRI 20TH FEB

(UPDATED)

MON 30TH MARCH- FRI 10TH APRIL

MON 25TH MAY- FRI 29TH MAY

TUES 21ST JULY- MON 31ST AUG

BANK HOLIDAYS

MON 4TH MAY



PYJAMA DAY

Wear your favourite pyjamas to school!
Please donate what you are able to so that we
can buy new playground equipment.



FRI
03
OCT



MAKING A HEALTHY PACKED LUNCH

JUST FOLLOW THESE 5 SIMPLE STEPS

TOP TIP: Keep your lunch cool. Use a cool bag, pop in a frozen drink or ice pack.

STEP 1. BEGIN WITH A STARCHY ENERGY FOOD

Choose from:

- Sliced bread
- Pitta bread and wraps
- Chapattis and roti
- Bread rolls and bagels
- Soda bread
- Pasta, couscous, rice, noodles or potatoes



TOP TIP: For longer lasting energy, choose wholemeal and wholegrain varieties.

STEP 2. ADD A HEALTHY FILLING TO HELP YOU GROW



Such as:

- Chicken, turkey or ham
- Fish (fresh or tinned)
 - tuna, pilchards, sardines, mackerel, salmon
- Lower fat cheeses such as cottage cheese, edam, mozzarella, reduced fat cheddar
- Beans and pulses
- Egg
- Hummus
- Dahl

TOP TIP: When choosing a meat filling, go for lean options.

STEP 3. AND REMEMBER THE SALAD!



Try:

- Tomato
- Cress
- Beetroot
- Shredded lettuce
- Grated carrot
- Cucumber
- Sweet corn
- Celery
- Peppers
- Avocado

TOP TIP: Add a rainbow of colours to give you lots of different vitamins.

STEP 4. INCLUDE DAIRY PRODUCTS FOR GROWING BONES AND TEETH



Try:

- Milk
- Cheese
- Calcium fortified soya products
- Fromage frais
- Low fat rice pudding
- Unsweetened, fat-free yoghurt

TOP TIP: Semi-skimmed or skimmed milk, low fat yoghurts and reduced fat cheese are best.

STEP 5. DON'T FORGET TO ADD FRUIT AND VEGETABLES TO KEEP YOU HEALTHY & STRONG



Try:

- Fresh fruit such as apples, bananas, pears, melon pieces
- Small box of dried fruit such as raisins, apricots, pineapple
- Cherry tomatoes, grapes, carrot and cucumber sticks, slices of pepper or celery
- Fruit salad - tinned in natural juice or fresh

TOP TIP: Enjoy a variety of seasonal fruit and vegetables.

REMEMBER: IT'S IMPORTANT TO DRINK PLENTY OF FLUIDS, ESPECIALLY WATER



THE change4life SNACK SWAPPER

High in fat/sugar/salt:

Healthier option:

- | | | |
|--------------------|---|--|
| Chocolate biscuits | → | Rice cakes, unsalted or unsweetened popcorn |
| Cakes | → | English-style breakfast muffin, fruit scone |
| Chocolate | → | Banana |
| Crisps | → | Rice cakes, breadsticks with lower fat cream cheese |
| Fizzy cola | → | 100% fruit juice, or 100% fruit juice with fizzy water |
| Sweets | → | Handful of dried fruit, such as raisins |

Try to vary your packed lunch every day.
For more healthy tips, see www.nhs.uk/change4life

Applying for a Secondary School



If your child was born between 1 September 2014 and 31 August 2015, it's time to apply for a school place for your child to start in Secondary school from September 2026.

The closing date to apply for a place **31 October 2025**.

How to apply

The easiest way to apply is online at barnsley.gov.uk/SchoolAdmissions or scan the QR Code.

Select Secondary School Places, then click on the apply online link.



Admission to School Guide

Please read the Admission to School Guide which includes important information about applying for your preferred schools.

If you have not received admissions information from your child's primary school, please email admissions@barnsley.gov.uk.

Free[!] school meals are a good way to ensure that your child eats well at lunchtime.



Your child will qualify for free school meals if they're in full-time education and you receive one of the following benefits:

- Income Support
- Income-based Jobseeker's Allowance
- Income-related Employment and Support Allowance
- Guarantee element of state pension credit
- Child tax credit with no working tax credit and have an income as assessed by the Inland Revenue that does not exceed £16,190 (subject to change annually)
- Support under Part IV of the Immigration and Asylum Act 1999
- Universal Credit - if you apply on or after 1 April 2018 your household income must be less than £7,400 a year (after tax and not including any benefits you receive)



Scan the
QR code
for a quick
access to
our website

To find out more information on free school meals, the qualifying criteria and how to apply, please visit our website at www.barnsley.gov.uk/free-school-meals or call (01226) 787787 (select option 3).

Did you know?



- Families who are currently paying for school meals could save around £400 a year for each child if they qualify and are entitled to free school meals.
- School children who qualify for free school meals are entitled to a two-course meal worth approximately £2.20 (depending on the school) each day.
- If your child is in receipt of universal infant free school meals (where your child is in Reception, Year 1 or Year 2), we recommend you apply if you believe you may be eligible for free school meals. The free school meals protection will continue beyond Year 2.
- Secondary school children who are entitled to free school meals might also qualify for help with school transport costs.
- When you apply for free school meals, you will also allow your child's school to receive Pupil Premium, which is extra money to support children at that school.



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our website



BARNSELY
Metropolitan Borough Council

The Mill Academy DINNER MENU WEEK 1

Week 1

Week Commencing:
01/09/25 & 29/09/25

Day	Monday	Tuesday	Wednesday	Thursday	Friday
Main Course	Lasagne	All Day Breakfast	Roast Pork & Yorkshire Puddings	Southern Style Burger	Fish Stars
Vegetarian Option	Vegetarian Lasagne	Veggie All Day Breakfast	Quorn Fillet	Quorn Southern Style Burger	Tomato Pasta Bake
Served with	Garlic bread, Sweetcorn & Peas	Beans, Tomato & Hash Browns	Dauphinoise potatoes, Carrots & Cabbage	New potatoes, Beans & Green Beans	Chips, Peas, Carrots & Curry Sauce
Jacket	Jacket Potato with a choice of fillings	Pasta with Pasta Sauce	Jacket Potato with a choice of fillings	Pasta with Pasta Sauce	Jacket Potato with a choice of fillings
Dessert	Rice Pudding & Fruit	Decorated Muffins	Jelly Squeeze	Vanilla Sponge & Toffee Sauce	Frozen Yoghurts

Unlimited fresh salad/vegetables/crusty bread available from the refrigerated salad bar daily

A selection of fresh fruit/cheese, crackers & yogurts available daily

Water available daily. Flavoured fruit available on mid-week roast days (Wednesday)

Food allergies and Intolerances: Information can be obtained by talking to staff.
Where a diet plan can be arranged to suit dietary requirements.

All our meat is locally sourced wherever possible from Yorkshire and UK farm assured.
All vegetables are fresh from a local supplier. All fish used in our dishes are from sustainable sources.
We do not fry/deep fry any of our foods. We only steam, roast, boil or bake our foods.

The Mill Academy DINNER MENU WEEK 2

Week 2

Week Commencing:
08/09/25 & 06/10/25

Day	Monday	Tuesday	Wednesday	Thursday	Friday
Main Course	Chicken Goujon Wrap	All Day Breakfast	Gammon & Yorkshire Puddings	Sausage & Mash	Fishfingers
Vegetarian Option	Quorn Pieces Wrap	Vegetarian All Day Breakfast	Quorn Sausages	Quorn Fillet	Macaroni & Cheese
Served with	Homemade Wedges, Corn-on-Cob & Peas	Beans, Tomato & Hash Browns	New Potatoes, Broccoli, Cauliflower & Cheese Sauce	Green Beans, Sweetcorn & Gravy	Chips, Peas, Carrots & Curry Sauce
Jacket	Jacket Potato with a choice of fillings	Pasta with Pasta Sauce	Jacket Potato with a choice of fillings	Pasta with Pasta Sauce	Jacket Potato with a choice of fillings
Dessert	Orange Chocolate Cake	Fruit & Jelly & Ice-cream	Jelly Squeeze	Chocolate Chip Cookies	Doughnuts

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The Mill Academy DINNER MENU WEEK 3

Week 3

**Week Commencing:
15/09/25 & 13/10/25**

Day	Monday	Tuesday	Wednesday	Thursday	Friday
Main Course	Meatball Sub	Cottage Pie	Chicken Fillets & Yorkshire Puddings	100% Beef Burger	Cod Fish
Vegetarian Option	Cheesy Pasta Bake	Shepherdess Pie	Quorn Sausage	Quorn Burger	Quiche
Served with	Homemade Wedges, Peas & Sweetcorn	Broccoli, Carrots & Gravy	Roast Potatoes, Cabbage, Carrots & Gravy	Potato Croquettes, Sweetcorn & Peas	Chips, Peas, Carrots, Curry Sauce or Parsley Sauce
Jacket Potato/Pasta	Jacket Potato with a choice of fillings	Pasta & Pasta Sauce	Jacket Potato with a choice of fillings	Pasta & Pasta Sauce	Jacket Potato with a choice of fillings
Dessert	Lemon Drizzle Cake	Marble Sponge & Custard	Jelly Squeeze	Raspberry Buns	Ice-cream & Fresh Fruit

Unlimited fresh salad/vegetables/crusty bread available from the refrigerated salad bar daily

A selection of fresh fruit/cheese, crackers & yogurts available daily

Water available daily. Flavoured fruit available on mid-week roast days (Wednesday)

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