

Rolls-Royce Diary March 2018 - LWS Academy

So much snow this month! We are not used to all this snow down south so we have done some very topical project based work.

Donna Page – Project Lead

This month we have been continuing with our 'farm to fork' project. We have had training on how to hatch and rear ducks. We currently have 2 ducks in the incubator and 4 running around their special enclosure. We have also visited a local butchers and taken part in a butchery course; students from years 8&9 spent a morning with award winning butcher Simon Broadribb butchering up a locally reared free range New Forest pig. Students cut the meet down from a whole pig into legs, ribs, bacon, loin and shoulder. We even removed the eyes and the heart to use in dissection lessons back at school. All students who took part got to butterfly and stuff a loin which they could take home- we even took some back to school as part of of European Day buffet lunch! We have also continued with planting and growing from seed – although the weather is stopping us from planting outside. The students have decided that we need a greenhouse so planning for a recycled bottle greenhouse is underway.





Charlotte Hurst - Science

This month we should have been looking at planting, cells and energy sources but the snow has meant that we could not spend much time outside. We have looked at the science of snow and how people overcome the weather to build in cold climates. We have been looking at Igloos and how they are constructed. As part of our science link to the 'farm to fork' project we looked at how to make butter and the science behind it... we even had a go at making it and then used it on our toast at breaktimes.



Rochelle Warner – Student Support / Design Technology

I have been given the most exciting of all the tasks this month – I am working with several year 7 & 8s to start our mechanics course 'Project garage'. So far we have priced up our parts to build a petrol engine go kart from scratch. We are speaking to local welders to see if they can lend a morning of their time to supervise us with Mig Welding our chassis. Students have also planned to renovate an old 1950s British Motorbike that we have rescued from Mrs Pages garage. I am looking forwards to seeing the kart (or karts) develop over the next 6 weeks.

Liz Morriss - ICT

In my opinion in any house the most important part is the technology – where would we be without computers, music systems and electronic devices. I have started to work on 'Project house' by developing students awareness of technology and how we use input and output devices. We are going to start making our own speakers, consoles and recycling computer parts as part of the project.

Community Profile: Simon Broadribb - Uptons of Bassett Butchers

Simon Broadribb is an award winning Butcher from Uptons of Bassett in Southampton. They run adult butchery courses to raise awareness of local produce and underused cuts of meat. Students worked with Simon and his team this month.

"Thank you and the boys for coming in the other day, I hope they enjoyed and learnt something about the food and meat, where it comes from, how it is farmed and processed.

Its hard for adults to understand where the cuts of meat come. It was good to see they were interested and keen to get stuck in.

I hope the meat they took home they enjoyed and appreciated even more because they had put the effort into the rolling / stuffing and stringing up.

Thank you again for coming in."