



Ghanshyam Nursery School

'laying the foundations for life'

We strive to provide the highest quality childcare facilities and personnel for the social, personal, cultural and religious advancement of the child

August Newsletter

Bluebell Room



We will be learning about summer. We will be talking about what to wear in the summer. We will encourage children to drink lots of fluid. Activities such as sandy beaches, leaf and flower printing. We will also be making ice-lolly and fresh orange juice. We will also be looking out for plants, flowers and mini beasts.

Parental Involvement— Please take your children to the park or seaside and send in pictures.

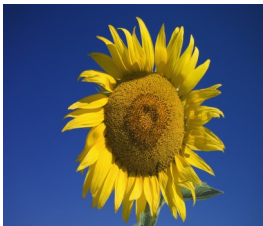


Tulip Room

We will be exploring sea life by giving the children the opportunity to do sea printing to explore sensory play. They will also be learning new vocabulary and sounds of sea life.

Parental Involvement - To provide and explore sea life, by doing art work and visiting sea life in London.

Sunflower Room 1



We will continue to explore the features of Planet Earth. The children will be introduced to recycling and saving resources. The children will also have the opportunity to join in real life experiences with participation from parents such as washing cars, cooking/baking, sewing, music sessions using musical instruments, football game and woodworks etc.

Sunflower 2

This month we will be recapping about what we have learnt throughout the year. We will be carrying out different activities to help them recall what we have learnt.

Parental involvement

Talk to the children about what they have learnt and please bring the work to the nursery.



Fun Day

Thank you to all the parents who helped out on the Fun Day - we hope that you had as much fun as we did in organising the event. We hope to organize a lot more events throughout the year and hope that you will continue to support us.



Staff News

It is with deep regret to inform you that Jyoti will no longer be working with us. Jyoti will be joining another nursery. We wish her all the best. We would like to welcome Lata and Talia to the Nursery, they will both be based in Tulip room.

Inset days 2022

Friday 12th August

Thursday 27th
October



Emergency contacts:

Can I remind all parents to ensure that you are providing the nursery with the correct contact numbers and names for all adults who can pick up your child in an emergency. We are unable to send the children home with anyone that you have not authorised us to do so.

Graduation 2022

Thank you to all the parents and children for joining our graduation party on 9th July. The children's performances were delightful. We hope that you enjoyed the performance and thank you for helping with maintaining safety during the event.

Children's clothing

Please ensure that all of your child's clothing is clearly labelled with their name as the clothing items are getting mixed up.

We would like to welcome all the new children and parents to our Ghanshyam Nursery family. Thank you so much for choosing our nursery to look after your precious treasures .



We will also sadly be saying good bye to the children who will be leaving us. We wish them all the best and ask that they keep in touch.



The policy of the month is:

Food hygiene (Please see attached sheet)

Health & Safety

A reminder to all parents/carers not to park on the Disabled Bays. Parents/carers should also use the main car park when dropping of and picking up their children . The cars parked in the front reverse out and it is often very difficult for the driver to see the children.

Nursery Contact

Please can all parents ensure they have the nursery mobile number stored in their phone

The number is /020 8909 9389 opt 1

All emails to the nursery should go to enquiries.gns@sksst.org



Amelia - 3

Aria - 3

Jaya - 3

Kiaan - 3

Thaylan - 3



66.6 Food hygiene

Policy statement

We provide and serve food for children on the following basis:

Snacks.

Meals.

We maintain the highest possible food hygiene standards with regard to the purchase, storage, preparation and serving of food.

We are registered as a food provider with the local authority Environmental Health Department.

Procedures

Our staff with responsibility for food preparation understand the principles of Hazard Analysis and Critical Control Point (HACCP) as it applies to our setting. This is set out in Safer Food, Better Business for Caterers Food Standards Agency 2011). The basis for this is risk assessment of the purchase, storage, preparation and serving of food to prevent growth of bacteria and food contamination.

All our staff follow the guidelines of Safer Food, Better Business.

For group provision: All our staff who are involved in the preparation and handling of food have received training in food hygiene.

The person responsible for food preparation and serving carries out daily opening and closing checks on the kitchen to ensure standards are met consistently. (See Safer Food, Better Business)

We use reliable suppliers for the food we purchase.

Food is stored at correct temperatures and is checked to ensure it is in-date and not subject to contamination by pests, rodents or mould.

Packed lunches are stored in a cool place; un-refrigerated food is served to children within 4 hours of preparation at home. - if applicable

Food preparation areas are cleaned before and after use.

There are separate facilities for hand-washing and for washing-up.

All surfaces are clean and non-porous.

All utensils, crockery etc. are clean and stored appropriately.

Waste food is disposed of daily.

Cleaning materials and other dangerous materials are stored out of children's reach.

Children do not have unsupervised access to the kitchen.

When children take part in cooking activities, they:

are supervised at all times;

understand the importance of hand-washing and simple hygiene rules;

are kept away from hot surfaces and hot water; and

do not have unsupervised access to electrical equipment, such as blenders etc.

Reporting of food poisoning

Food poisoning can occur for a number of reasons; not all cases of sickness or diarrhoea are as a result of food poisoning and not all cases of sickness or diarrhoea are reportable.

Where children and/or adults have been diagnosed by a GP or hospital doctor to be suffering from food poisoning and where it seems possible that the source of the outbreak is within our setting, the manager will contact the Environmental Health Department to report the outbreak and will comply with any investigation.

We notify Ofsted as soon as reasonably practicable of any confirmed cases of food poisoning affecting two or more children looked after on the premises, and always within 14 days of the incident.

Legal framework

Regulation (EC) 853/2004 of the European Parliament and of the Council on the Hygiene of Foodstuffs

Further guidance

Safer Food Better Business (Food Standards Agency 2011)

August Events

Thursday 11th August - Raksha Bandhan at school
(actual day Friday 12th August) . - Wear traditional clothes



Friday 12th August - Inset day - The nursery will be closed

Monday 15th August - India Independence Day - Wear Orange, White or Green



Friday 19th August - Janmashtami - Wear traditional clothes

