

Wallington **High School** For Girls

HEIRS OF THE PAST, MAKERS OF THE FUTURE

THE WALLINGTON WEEK

MESSAGE FROM THE HEAD TEACHER

Year II enjoyed their Celebration Breakfast this morning which signalled the start of their GCSE examination leave. They were treated to video presentations from each form group on the highlights from their time so far at Wallington as well as speeches from Mrs Bates, Head of Year II, and myself. This was all finished off with ice cream and shirt signing!

We wish all of Year II the very best of luck in their forthcoming GCSE exams and we look forward to seeing them on the Sixth Form Induction Day on Tuesday 28 June. They also have their Year 11 Prom to look forward to which takes place the night before on Monday 27 June. I would also like to take this opportunity to thank all the Year II tutors and Mrs Bates for doing such a fantastic job in supporting and encouraging Year 11 over the years.

Finally a team of Wallington students recently won the South London heat of the EEP robotics challenge. The Robotics Challenge gets students aged 11 to 14 working together in teams to solve real-world engineering, technology and computing challenges. Many congratulations to all the members of the team.

Have a great weekend









YEAR 11 BREAKFAST FRIDAY 6TH MAY

























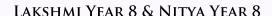
ROBOTICS CHALLENGE

Our school's Year 8 Robotics team went to Kingston University to compete and present robots which we had coded to undertake environmentally themed hands-on engineering challenges. The entire process of planning, designing and then coding the robots was a wonderful experience and despite a few minor challenges, we learnt and developed our computer science, maths, and physics skills.

Our Experience

For the Robotics Challenge, we had coded the robots to perform tasks that were beneficial for the environment on a specially designed mat made by the organisers of this competition. We also explained our robot to the judges; we talked about the robot's capabilities and why we had designed our robots the way we did for each challenge. On top of all these challenges, we had the teamwork challenge that we won. We used our building and communicating skills to win!

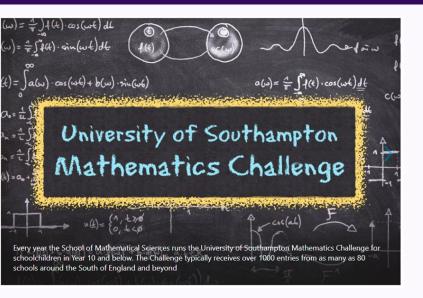
The teamwork challenge is a task that we cannot prepare for and is only revealed on the day of the competition. This challenge required two team members to stand behind a wall where there is a model of a Lego object (a plane for us). These two people must describe the Lego model clearly without using specific words to the team for them to build a replica that is close to the original out of Lego from scratch. Using efficient communication and imagination, we were able to quickly assemble something that looked quite like the original design using teamwork and perseverance. The hardest part of this challenge was probably to describe and build minor details and to get proportion right but in the end it all worked out extremely well. Overall, this was a spectacular experience that we will never forget and hope to relive next year.











In March we advertised the University of Southampton Mathematics Challenge to students in Year 10 and below. We had a number of very impressive entries across the year groups and were very excited to find out that one of our students has been chosen to receive an Award.

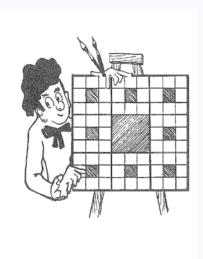
Congratulations to Julia (10Bro) for winning a Certificate of Distinction in the Senior Maths Challenge – this is a huge achievement considering the number of entries they receive from students across the country and beyond. She has also been invited to a special dinner and Awards evening at the University of Southampton.

The questions she answered were challenging and involved a lot of problem-solving skills, for example:

3. Composition with Red, Blue & Yellow

Ann is a clever painter. Inspired by Mondrian's work, she decides to create a mathematical work of art. She divides a square canvas into 9 equal squares and paints the central one red. She then divides each of the 8 remaining uncoloured squares into 9 equal squares, painting each of the central squares so formed yellow. The remaining uncoloured squares are again each divided into 9, the centres this time being painted blue. This process is repeated using a different colour for each set of central squares until just over half the original area of the canvas has been coloured. How many different colours have then been used and how many central squares

have been painted?



Well done to everyone who took part – and don't forget to look out for the opportunity to enter next year!

MISS TUCKER

WEEK 1

21 FEB, 14 MAR, 4 APR, 25 APR,16 MAY, 6 JUN, 27 JUN, 18 JUL



American Cheeseburger MEAT/ with Burger **FISH** Sauce & Potato Wedges



Chicken Korma Curry served with Rice & Naan Bead or Poppadum

Cauliflower &

Chickpea Curry

served with Rice

& Naan Bread or

Poppadum

Cake



Roast of the Day served with Roasties & Seasonal Vegetables



Beef Cottage Pie served with Seasonal Vegetables



Battered Fish served with Chips and Peas or Baked Beans



Butterbean stew served with Roasties & Seasonal Vegetables



shepherdless pie served with Seasonal Vegetables



Vegetarian Spring Roll with Chips & Peas or Baked Beans

Cornflake Tart

VEGGIE

DESSERT

Sweet Potato & BBQ Jackfruit Burger served with Potatoes Wedges

Chocolate

Brownie

Lemon Drizzle

Peach Cobbler

Carrot Cake

WEEK 2 28 FEB, 21 MAR, 11 APR, 2 MAY, 23 MAY, 13 JUN, 4 JUL, 25 JUL



Traditional Baked Sausages served MEAT/ with Mash **FISH** Potatoes & Peas



Spicy Chicken Curry served with Rice and Naan Bread or Poppadum



Roast of the Day served with Roasties & Seasonal Vegetables



Chicken & Sweetcorn Pie served with Seasonal Vegetables



Battered fish served with Chips and Peas or Baked Beans



Baked Quorn Sausages served **VEGGIE** with Mash Potatoes & Peas



Sweet Potato & Coconut Curry served with Rice and Naan Bread or Poppadum

Jambalaya Stuffed Pepper served with Roasties & Seasonal Vegetables

BBO Baked Bean & Veggie Sausage Pie served with Seasonal

Vegetables

Golden Syrup &

Apple Sponge

Homemade Fishless Cake served with Chips and Peas or Baked Beans

Bread & butter pudding

DESSERT

Rice Pudding

& Jam

Marble Cake

Banana Loaf

WEEK 3 7 MAR, 28 MAR, 18 APR, 9 MAY, 30 MAY, 20 JUN, 11 JUL



Beef chilli & Rice served with MEAT/ Tortilla Chips with **FISH** assorted dips



Breaded Chicken Katsu served with Coriander Rice & Cucumber Salad



Roast of the Day served with Roasties & Seasonal Vegetables



Beef Lasagne served with Garlic Bread & Chef's Salad



Battered fish served with Chips and Peas or Baked Beans



VEGGIE

Bean Chilli & Rice served with Tortilla Chips with assorted dips



Veggie Thai Green Curry served with Coriander Rice & Cucumber Salad



Butternut & mushroom Wellington served with Roasties & Seasonal Vegetables



Veggie lasagne served with Garlic Bread & Chef's Salad



Sweet Chilli lackfruit "Crabless" served with Chips & Peas or Baked Beans

> Banana Loaf

DESSERT

Apple Crumble

chocolate orange sponge

Pineapple Upside Down

Sticky Toffee Pudding



WE ARE ON TWITTER!

KEEPING YOU UP TO DATE WITH THE LATEST NEWS AND EVENTS DAILY HERE AT WALLINGTON HIGH SCHOOL FOR GIRLS

FOLLOW US AND STAY CONNECTED



@girlswallington

Library OPEN Hours

Monday 08:00am -17:30pm
Tuesday 08:00am -17:30pm
Wednesday 08:00am -17:30pm
Thursday 08:00am -17:30pm
Friday 08:00am -17:30pm



The Library will be closed 12:00pm - 12:45pm







Library Timetable

	MON A	TUES A	WEDS A	THURS A	FRI A	MON B	TUES B	WEDS B	THURS B	FRI B
1	9PAN/En	9ATH/En				8PAN/En	7JOH/En			
2	9SEA/En		8SEA/En	7CUR/En		7ATH/En			7BRO/En	
<i>0</i>	BREAK	BREAK	BREAK	BREAK	BREAK	BREAK	BREAK	BREAK	BREAK	BREAK
3	7PAN/En	9SHA/En	7SEA/En	8SHA/En		8ATH/En	8JOH/En		9CUR/9En	
4	CLOSED	CLOSED	CLOSED	CLOSED	CLOSED	CLOSED	CLOSED	CLOSED	CLOSED	CLOSED
	LUNCH	LUNCH	LUNCH	LUNCH	LUNCH	LUNCH	LUNCH	LUNCH	LUNCH	LUNCH
5	9BRO/En	8/BRO En					8CUR/En	9SHA/En	9JOH/En	

Free
Lesson
Break
Lunch
Closed

Sixth Form can study in the library during the free periods marked with a white box.