



Ghanshyam Nursery School

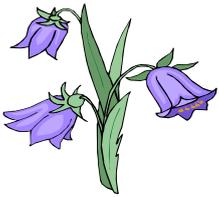
'laying the foundations for life'

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 talking about transitions and moving rooms. We will be taking the children to settle in and visit the staff and the children.

Parental Involvement: Please talk to your children about Tulip Room

EYFS Link - Communication, Language, Personal, Social and Emotional

Tulip Room



We will be welcoming new children in the room. We will start to introduce numbers 1 to 10 by singing number songs and counting objects.

Parental Involvement: Please talk about numbers when going shopping, read books about numbers.

Sunflower Room 1



We will be learning about why we eat and why we exercise. The children will be categorizing healthy/unhealthy foods. We will also be welcoming new children in to the room and transitioning some children into Sunflower Room 2

EYFS Link— Communication & Language, Expressive Arts and Design

Sunflower 2

We will continue talking about school and what the children will be doing. We will also introduce new activities such as group work and extending the children's mathematic skills. We will also be welcoming the new starters to the room and settling them in.

EYFS Link—Personal., Social & Emotional Development

Important dates...

Wednesday 15th August:
Indian Independence day
- wear orange, white, green or blue

Thursday 23rd August:
Raksha Bandhan - wear traditional clothes

Monday 27th August:
Bank holiday -nursery will be closed

Inset days 2018

Friday 24th August

Monday 24th December



Staff News

Neha will be sadly leaving us on 31st July. She will continue to stay on as supply staff..

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.



We have a WOW board in the reception area. We would like you to bring pictures or work or anything that your child may have done that made it a "wow" moment. Looking forward to receiving lots of "wow" work!!!

Children's clothing

Please ensure that all children's clothing is clearly labelled with their name as the clothing items sometimes get 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 prized possessions.



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 in the Disabled Bays. Parents/carers should also use the main car park when dropping off and picking up the 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 07722574698

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



Reeyan: 3

Rayan: 2

Vriti: 4

6.6 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 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.

assessment, use and storage of equipment for disabled children;

the use and storage of substances which may be hazardous to health, such as cleaning chemicals;

**visitors to the setting who are bring equipment or animals as part of children's learning experiences;
and**

Following any incidents involving threats against staff or volunteers.

**Our manager ensures that staff members carry out risk assessments for off-site activities if required,
including:**