

Heritage House School Newsletter

February 2026



Hello 2026!

SPRING

Dear Heritage House community

In this our first newsletter of 2026, we highlight the schools rich provision that encompasses construction, food technology, hydrotherapy, horticulture and hospitality.

Each provision area is guided by a designated learning coach delivering expertise informed by their passion for the subject. Dedicated spaces have been created for each area of our specialised provision.

The food technology space in LEAF is a highly organised work space designed for food production. Each learner has a work station with access to the subject specific equipment necessary to create the wonderful 'foodie' delights which come home weekly.

In addition we have a further food technology area for our primary learners to access. It is here that they gain initial experience in learning about food preparation and begin to develop their self-help skills.

The construction area has a communal work bench which learners use to work with a range of natural materials. Each term learners follow the class theme and gain hands on experience of using power tools & other construction techniques.



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Horticulture takes place in three dedicated areas across the school. We have The Potting Shed area with its own garden shed and plant room to grow vegetables from seed. In September 2025 we created a further horticulture space for our primary learners. In this area learners use garden equipment to grow a range of plants in raised beds allowing for easy access.

In the entrance to LEAF the raised beds contain the vegetables and flowers which eventually make their way to The Potting Shed café to support food preparation & decoration. Indeed you may have enjoyed the vegetable lasagna made with the fresh ingredients grown by our learners.

The hydrotherapy pool provides opportunities for learners across the school & is staffed expertly by our swimming coach supported by our two swim assistants. Excitingly, the building will undergo an extensive refurbishment this summer to provide greater access and provision in this area.

Hospitality provides for vocational learning which focuses on preparing learners for the world of work and for supported living opportunities.



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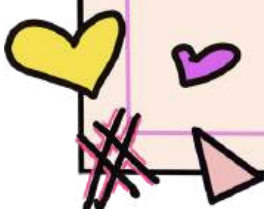
Out of all this activity and excellence comes our well-loved Potting Shed Cafe. Open to the public from Wednesday to Friday 9am to 2pm & providing wonderful hospitality and of course a menu which changes for weekly specials guided by the fresh seasonal produce available at the time.

I hope you enjoy reading this newsletter and of course seeing the many wonderful photographs of the learners experiencing many learning opportunities on offer at our school.

Sharing learning time with families

In Spring 2 (February & March 2026) we have invited parents into school to join in a host of learning opportunities from hydrotherapy, physical development and food technology.

To date over 40 families have signed up to join their children. If you are yet to sign up please do and send back the form to the school office.

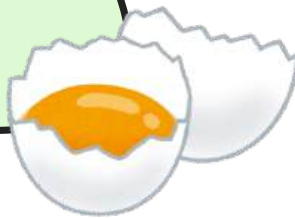




Food Technology

What I love most about my job is seeing our learners enjoying themselves when they learn something new; each week is so different from the last. I always get *'Hi Jennie, what are we making today?'* and *'Please can I do the eggs?'* 😊

Jennie Reynolds
- Food Tech Coach



Buttercup Class

In food technology lesson, Buttercup class has been busy cooking and creating many delicious dishes such as Apple Crumble, Cheese Scones, Chocolate chip cookies, Cheese straws, Flap jack and Rock cakes.





Fun with Food & Snack Time

Bumblebee Class

Our fun with food sessions are enjoyed by all. Experiencing and exploring food textures supports extending meal time food choices. During snack time, cutting up our snacks, sharing and communicating together is a great learning opportunity.





Food Technology

Ladybird Class



Ladybird food tech sessions are great fun! We have been learning to chop and peel fruits and vegetables. Mark making has also taken place using pureed food such as tomatoes, peaches and carrots. Different textures have been explored through touch, smell and taste. Not only does this help learners get used to different foods it helps develop fine motor skills and aids regulation; calming through sensory play.





Food Technology

Maple Class

Weekly food technology sessions provide valuable learning to extend our self help and life skills. Working in our wonderful food tech room, using our hands to create food to share with our families.





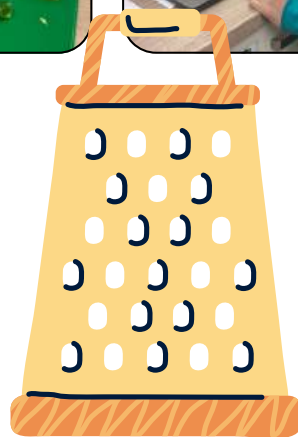
Food Technology

YP2 Class

YP2 learn many skills in Food Technology. As well as making delicious food, they learn how to use kitchen equipment safely and the importance of food hygiene. They'll also use their functional maths and literacy skills by reading recipes, weighing ingredients and using the timer. Most importantly of all our learners have fun creating new things in the kitchen whilst working as a team.



Food

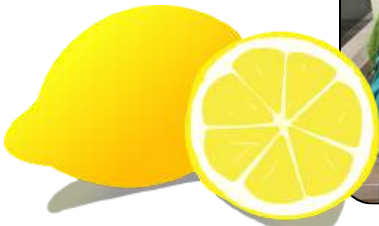
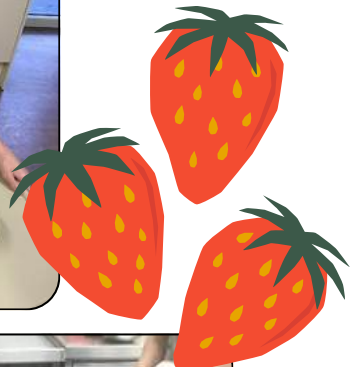




Food Technology

YP3 Class

Food technology for YP3 isn't just about using our senses to touch, smell and taste ingredients, it is also about developing our fine motor skills by rolling, grasping and reaching. It is lovely to see the delicious results of all their hard work, and I am sure you all enjoy eating them!





Construction

Hello, I work for Building Zone - a company who work across secondary school. I enjoy my role at Heritage House, creating opportunities for learners to make, create and develop ideas using wood.

Gary - Construction Coach



Chestnut Class

Chestnut class really look forward to working with Gary, who encourages them to use all the tools safely. They have produced some amazing individual and team pieces, which have been sold at different events throughout the year. Each learner is excited to develop new skills, confidence and build their independence.

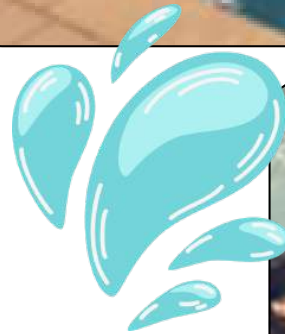
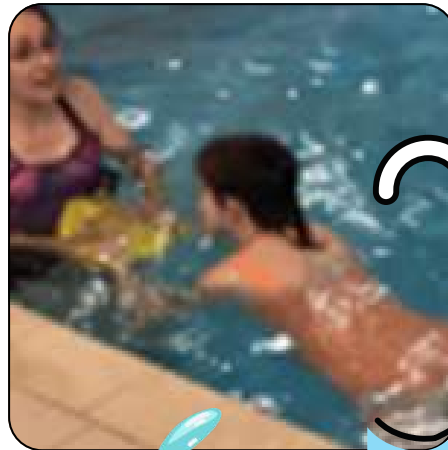


Hydrotherapy



Hydrotherapy provides learners across the school with a place to have fun in the water. The temperature in the pool encourages relaxation and muscles to work harder. My role as swim coach, supported by Jayne and Becky as swim support assistants, provides our learners with water experiences and relaxation.

Lauren Parker
- Swim Coach



Bramble Class

Bramble's weekly swim sessions are lots of fun! This term we have been focusing on learning how to swim on our backs and move our arms in the water. Our sessions are helping to increase our confidence and independence.





Hydrotherapy

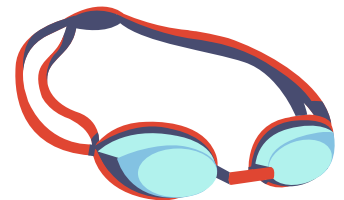
Grasshopper Class

Grasshopper Class attend weekly sessions in the swimming pool. The learners readily transition to the session and have fun learning this life saving skill. This activity offers significant benefits, including sensory regulation, improved motor skills, and increased confidence.



Go

SWIMMING





Hydrotherapy

YP1 Class

Learners in YP1 are working at different levels based on their individual abilities. Some learners are developing water confidence by looking, listening, and feeling water splashed overhead, as well as practising blowing bubbles. Others are learning to float and to swim on their backs. They engage well during swimming sessions and enjoy being in the pool alongside adults and peers.





Hydrotherapy

Foxglove Class

During weekly swimming sessions, Foxglove class have been practicing valuable pool skills such as floating and blowing bubbles. They have a wonderful time in the pool while building their confidence, gross motor and communication skills.



Smile+



Physical Development

Clover Class

In physical development sessions, Clover learners have been practicing and learning to use equipment safely, such as the scooter board, peanut ball, and trike. To extend learners physical skills participating in group games, such as hockey, table cricket and bowling has been a weekly offer.

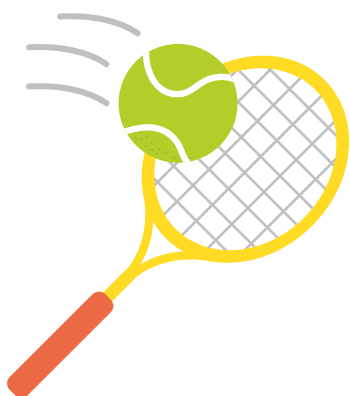


I can do this

Physical Development

Balls & Bats

Ball and bat games are popular, approachable and adaptable. We start early; on a mat or floor from close and then gradually the distance is increased until we bring it onto a ping pong table for a full-size game. The name POLYBAT is used when we simply push the ball from one end of the table to the other with a plastic bat. Once we introduce the boundaries, a ramp and a wooden bat then we start talking about TABLE CRICKET. And batting, bowling, fielding, rules and points. These activities incorporate many skills like hand eye and bilateral coordination, fine motor skills, timing, turn taking, team work, following instruction and game rules and obviously also provide a platform for moments of shared fun. We love our table cricket in Heritage House!!

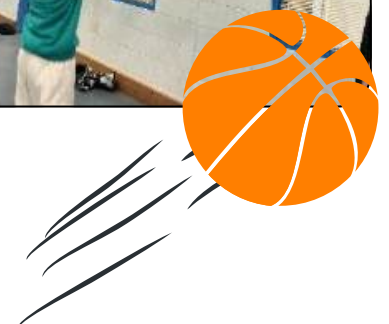


**ican
DO
THIS**

Physical Development

Spring Sports Festivals

Spring is a wonderfully busy time for us with lots of fun and inclusive sports festivals. This year we have been Panathlon Bowling in Aylesbury, attended a County Table Cricket Competition in Stoke Mandeville and a Basketball Festival in Beaconsfield.



Horticulture

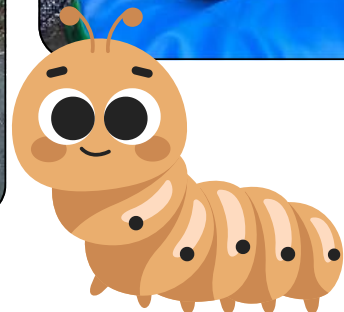


My role as Horticulture Coach is amazing; being outside among nature teaching our learners about the environment and how plants grow. From their sensory experience while exploring and watching seeds grow, to harvesting produce for the Potting Shed Café - helping our learners broaden their opportunities and experience through the seasons is an absolute joy.

Clare Bunce
- Horticulture Coach

Firefly Class

We have enjoyed spending time outside, exploring a range of sensory experiences. Firefly learners particularly enjoy feeling different textures such as soil and leaves and taking part in hands-on activities, supporting their curiosity and engagement with the outdoor world.





Horticulture



Dragonfly Class

When the weather is fine, we try to visit the horticulture garden with Clare. The learners really enjoy this time outside and we spend time exploring a variety of natural items and objects. It is a good way to develop hand-eye co-ordination, grasping, reaching and releasing and these exploratory skills help us learn about the world around us.





Horticulture

YP4 Class



YP4 learners continue to develop their horticulture skills; preparing the ground to plant bulbs ready for the spring (we can't wait) We have recently been learning about different weather conditions (dare we mention... the rain!) and creating weather spinners to identify different weathers for each season. We have also been exploring the life cycle of different plants and how these grow from a seed/fruit to a plant by growing our own and seeing this first hand.



SPRING



The Potting Shed Cafe


Learners in the café have excelled themselves in preparing delicious meals for customers. I enjoy watching everyone progress their skills in food preparation and customer service. Learners from YP2 and YP4 are really engaging in the process of creating weekly specials and soups. Its really lovely to see their confidence is growing in a social setting, building their communication skills while working with the public.

Dani Orchard - Vocational Coach





Reminders



DON'T FORGET

Heating Food

Please note the Handling Food Safety guidelines prohibit us from re-heating food in school.

Learner Absences

Please inform the school office on the first day of any learner absence as early as possible, as well as Transport. Transport are not obligated to pass messages to the school.

School Uniform

Please could you ensure all of your child's uniform, swimming clothes and personal items are clearly labelled with your child's name. Uniform is mandatory - school sweatshirt only.

If your child needs them, please also send in clearly labelled spare clothing along with any other personal care items.

Punctuality

School opens at 8:50am, please note that arrivals any time after 9am are recorded as late.

Appointments

When possible, medical appointments should be scheduled outside of school hours. If your child will be absent due to a medical appointment, you must inform the office and provide a copy of the letter/screenshot of appointment confirmation for our records.



Reminders

Diarrhoea & Vomiting

Following the Health Protection Agency advice, if your child is sick with diarrhoea and/or vomiting, please keep them at home for at least 48 hours following the last bout of either. They will not be able to swim for two weeks following sickness.



·See some useful links below on staying healthy this winter...

- **Education Hub Blog:** Reducing the spread of illness this winter: Seven steps to healthier schools and higher school attendance – a helpful blog for parents and staff.
- **HS Guidance for Parents:** Is my child too ill for school? – a useful resource to help parents decide when children should stay at home.
- **Preventing and Controlling Infections Guidance:** Includes advice on vaccination, ventilation, and good respiratory hygiene.
- **A-Z of managing Infectious Diseases:** Practical guidance on managing specific illnesses.



Heritage House Celebrates Book Day 2026

Join us to celebrate the joy of books and sharing stories:

Thursday 5th March

The big book swop, **bring** a book that you have tired of reading and **exchange** it for a different one!

Friday 6th March

Dress up as your favorite book character!
We will also be opening our **PopUpShop** where learners can use their **WorldBookDay token** to buy a book to take home. (no money needed)

We will also spend extra time sharing stories in class to make this week memorable and fun.

Maybe you could enjoy some family reading time at home too!



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