

IN TOUCH



MESSAGE FROM THE HEADTEACHER

Welcome to this week's edition of In Touch.

Well done to all our students in Years 7- 10 for completing their PPE exams last week. They will be receiving their reports including their marks before the end of term.

Good luck to Yr 10 this week as they embark on their work experience programme. This will be an opportunity for them to gain an insight into the world of employment and to help them to focus their minds on their options for the future.

Polite reminder that school finishes early on Tuesday and Wednesday of this week at 1 pm, this is for the staff training program that we highlighted a couple weeks ago.

Finally, if you have any items of uniform that your children have grown out of, we are always happy to receive donations of these.



"Let us not become weary in doing good, for at the proper time we will reap a harvest if we do not give up."

Galatians 6:9

As the final two weeks of the school year unfold, we take a quiet pause to notice how far we've come. Each lesson learned, each challenge faced, each small act of kindness - together, they've shaped a year of growth. Though the finish line is near, the journey still matters.

May we walk these last days with gratitude, determination, and a sense of joy for all that has been sown.

JULY 2025						
SUN	MON	TUE	WED	THU	FRI	SAT
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

KEY DATES

- 7th July – 11th July - Yr 10 work experience week
- 8th July – Yr 6 into 7 welcome evening
- 9th July – T-Level Host Provider day
- 8th & 9th July – 1pm close - please remember that school will close 1:00pm on Tuesday 8th and Wednesday 9th July to allow for whole-staff training
- 14th – 18th July – Year 12 Work Experience



SJBC JOINS JAMIE OLIVER'S WORLD RECORD PASTA COOKALONG!

On Tuesday 1st July, a group of our brilliant Year 9 and 10 students stepped up to take part in something truly special – Jamie Oliver's Guinness World Record attempt for the largest cookery lesson (multiple venues)!

At exactly 11am, thousands of people across the country joined a live virtual cookalong, led by chefs from Jamie Oliver's Cookery School, with one mission: to make homemade pasta with a fresh tomato sauce – at the same time. The goal? To become official World Record Breakers.

We're incredibly proud to say SJBC was part of it. Our students rolled up their sleeves, got floury, and produced their very own pasta dishes from scratch – all in under an hour.



Ms Nanton, who led the session in school, said: "I'm really proud and impressed with them all – they made pasta from scratch in under an hour!"

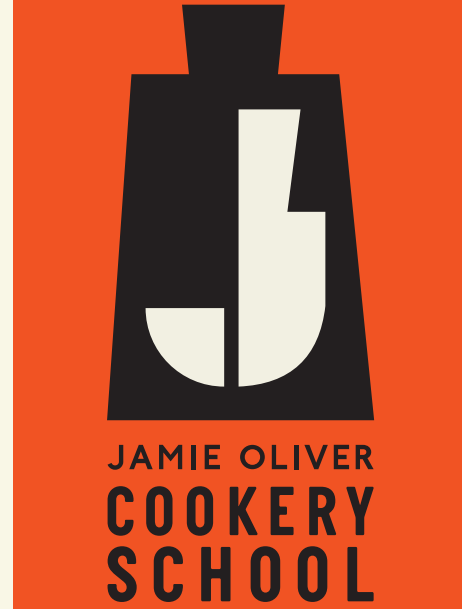
The challenge wasn't just about breaking records – it was about learning a new skill, working as a team, and enjoying the satisfaction of creating and eating a delicious meal they'd made themselves.

We are now awaiting confirmation from Guinness World Records... so watch this space to see if SJBC students can add World Record Holder to their list of achievements!



JAMIE'S PASTA CHAMPIONS

YOUR SHOPPING LIST



INGREDIENTS

- ☐ 100g good-quality Tipo '00' flour, plus extra for dusting
- ☐ 1 medium free-range egg
- ☐ 3 ripe classic round tomatoes
- ☐ ½ a clove of garlic
- ☐ 2 sprigs of fresh basil
- ☐ sea salt and black pepper, for seasoning
- ☐ olive oil (or extra virgin olive oil, if possible)
- ☐ Parmesan cheese or other hard cheese, for grating

SUGGESTED SUBSTITUTIONS

You can use plain flour but your dough will be darker and slightly heavier. Try to find Tipo '00' or pasta flour if you can.

If you don't eat egg, you'll use a combination of 45g water and 10g extra virgin olive oil to make your pasta dough.

or you can use any tomato you like, about 250g in total

If you don't eat Parmesan, use your favourite vegetarian or vegan hard cheese, or you can leave it out.

PASTA DOUGH

INGREDIENTS (MAKES 300G)

- 100g good-quality Tipo '00' flour,
plus extra for dusting
- 1 medium free-range egg

METHOD

STAGE 1: making the dough

Place the flour in a large bowl. Crack the eggs into a small bowl, removing any shell, then beat them with a fork until well combined. Make a well in the centre of the flour and pour the eggs into it. Gradually bring in the flour from the outside with your fork. When it becomes too hard to mix, use your hands to bring it together into a ball of dough.

KNEADING

Knead the dough on a clean flour-dusted surface until it feels smooth and silky. Shape into a ball, cover with the bowl and leave to relax for about 10 minutes (you can wrap well and leave to rest in the fridge overnight, if necessary).

STAGE 2: cutting and shaping

On the class – we'll show you two quick, simple and easy ways to make fun and versatile shapes: pici and gnocchetti.

COOKING THE PASTA

Bring a large pan of salted water to the boil and cook your pasta for about 3 minutes, or until al dente, then use a slotted spoon or tongs to transfer your cooked pasta into the bowl of 'No-cook' tomato sauce (see below).

ENERGY	FAT	SAT FAT	PROTEIN	CARBS	SUGAR	FIBRE	SALT
399kcal	5.3g	1.3g	20.3g	67.6g	1.5g	2.6g	0.3g

'NO-COOK' TOMATO SAUCE

INGREDIENTS (MAKES 300G)

- 3 ripe classic round tomatoes (or you can use any tomato you like – you just need about 250g in total)
- ½ a clove of garlic
- 2 sprigs of fresh basil
- olive oil (or extra virgin olive oil, if possible)
- Parmesan cheese or other hard cheese, for grating

METHOD

1. Roughly chop the tomatoes, then place them in a small bowl.
2. Peel and finely chop the garlic, pick and tear the basil leaves, then add it all to the bowl.
3. Toss through your freshly cooked pasta with a little pasta water, then taste and season with a little sea salt and black pepper, if needed.
4. Drizzle over 1 tablespoon of olive oil and serve with a grating of Parmesan cheese. If making this recipe again at home, we recommend serving with a crunchy side salad.

PER SERVING, WITH PASTA:

ENERGY	FAT	SAT FAT	PROTEIN	CARBS	SUGAR	FIBRE	SALT
511kcal	14.5g	4.1g	24.8g	70.4g	3.8g	3.4g	0.5g

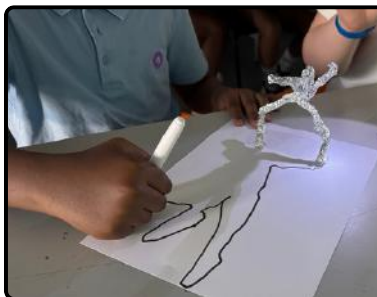
YEAR 7 INDUCTION DAY AT SJBC- 1ST JULY

Our future students, the Year 6s from over 15 different primary schools, had their Induction Day with us on Tuesday 1st July; they had a fantastic time gaining an understanding of how we do things at SJBC which will set them up nicely for September.

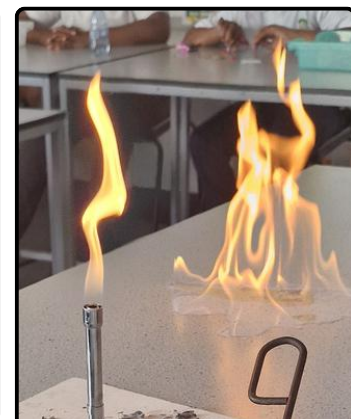
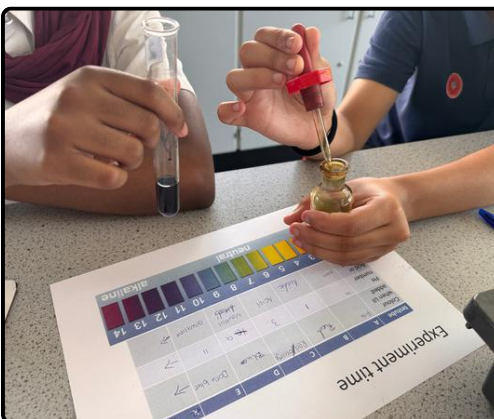
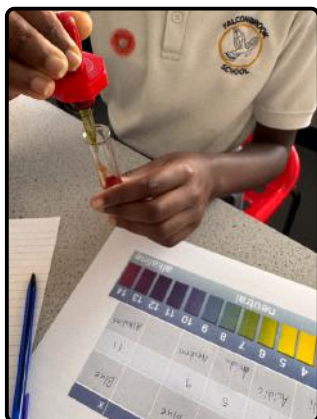
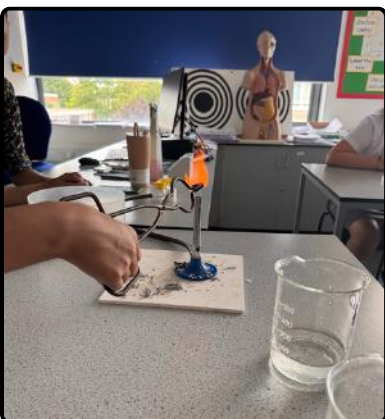
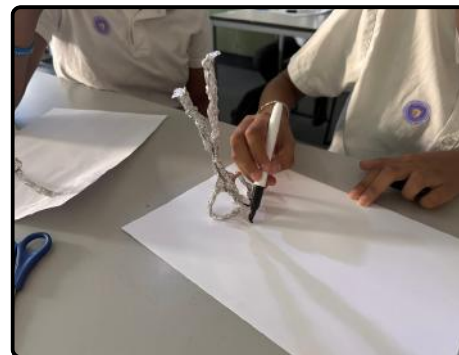


In English they did some creative writing, in Maths they learned the rules of shapes and how to categorise them, and in RE they learned about Don Bosco and how he followed in Jesus' footsteps, and in particular looking at the similarities between both.

In Art they created figurines made from aluminium foil and then drew their shadows by shining light on them!



Finally in Science, they learned about acids and alkalis and conducted an experiment to identify the pH of common foods, and the power of ethanol when paper burns. During the second experiment Miss Ahmad set a pool of ethanol alight demonstrating the high flammability of this chemical- the surface of the table was not burnt one bit!!



All in all, it was a most enjoyable day with some solid learning taking place, and we are really looking forward to seeing our lovely and bright new Year 7s in September! If you are a parent of a future SJBC student and have any queries please do not hesitate to email Ms Ahmad with your questions: rahmad@sjbc.wandsworth.sch.uk

THE FEATHERED VISITOR

We had an unexpected feathered visitor to SJBC last week in the form of a lost Cockatoo who was found flying around outside the exam hall while year 10 were hard at work one morning.

Mr Tuckey kept the bird calm until our very own Bird-whisperer, Mr Riley arrived to rescue the poor little creature and put him safely in a makeshift cage.

Meanwhile, Ms Hart in the office got online and managed to locate distraught owner of the Cockatoo who told us that it was her five year-old son's pet and had flown away from their home in North London three days ago.

They'd given the cockatoo, named Blaze, up for dead, so were delighted when they got a message from SJBC to say that the bird, who we'd named Bosco, was alive and well and snacking on fruit in Mr Riley's office.

Bosco Blaze and his family were finally reunited later in the day and one five-year-old boy's tears turned to smiles.

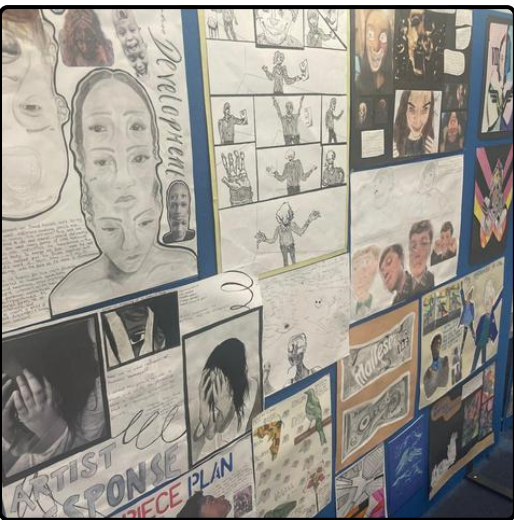
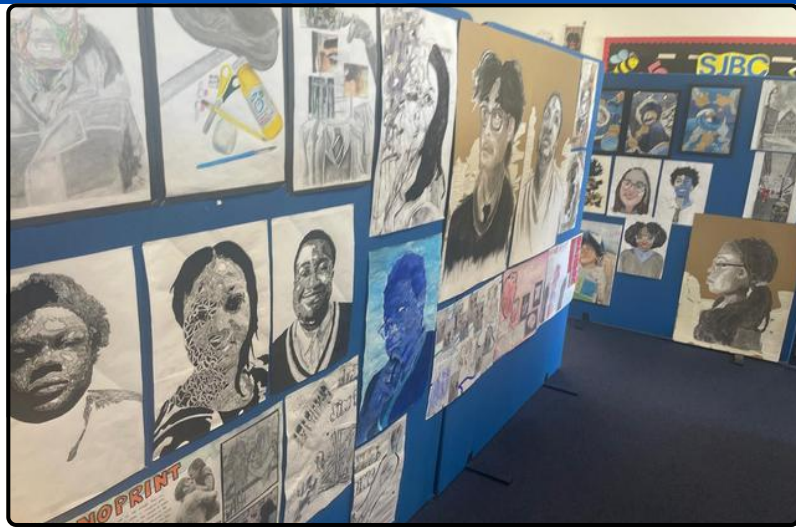


GCSE & A-LEVEL ART EXHIBITION – A CELEBRATION OF TALENT AND DIVERSITY

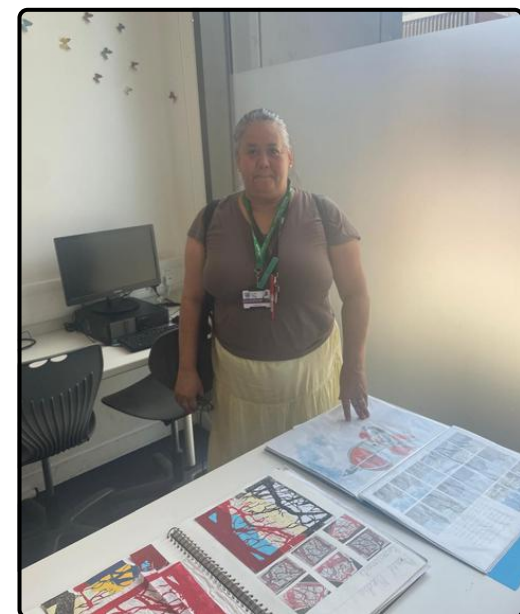
While PPE exams continued this week, we were delighted to host our annual GCSE and A-Level Art Exhibition on Monday evening. The showcase was a stunning celebration of creativity, personality, heritage, and the diverse experiences of our students. Their talent and vision were truly inspiring.

We were thrilled that so many students came along to admire the work of their peers, and particularly pleased to welcome parents, our parent governor, and ex students to the exhibition.

Huge thanks go to Miss Sharp, Miss Sabir and Miss Coughlan for their dedication and hard work in making this fantastic event possible.



A brilliant evening – thank you to everyone who attended and supported our young artists.





ST JOHN BOSCO COLLEGE CULTURAL EVENING

FRIDAY 18 JULY

5:00 - 7:00 PM

ENTRY:

**£8 FOR ADULTS + 2 CHILDREN
ADDITIONAL CHILDREN £2**

**GAMES, RAFFLE, MUSIC, FOOD & DRINKS,
PIÑATA AND HENNA/GLITTER TATTOOS**

**Tickets must be purchased in advance
on parent mail or at reception**



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Looking for **budding young documentary filmmakers**

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Summer Filmmaking Programme.

FREE 5-day documentary workshop at the ROSE Clubroom.

This hands-on creative experience is for Wandsworth social housing residents and requires no previous experience.

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- writing
- camera skills
- directing
- producing
- sound recording
- editing

When:

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4 & 5 August 11am - 4pm

6 August 12pm - 4pm

(Participants must attend all five sessions)

Where:

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22 Ascalon St, Nine Elms,
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**To book your place sign up on
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