

And Finally,

The first week back after a holiday tends to be a little traumatic for both parents and children as the reality of having to get up again sets in. The Billings family is no exception to this rule with my children reluctant to go to bed lest they miss 2 minutes of a programme they're watching that is recorded and they can watch anytime and even more reluctant to get up despite the fact we told them they needed to go to bed so they wouldn't be as tired in the morning. I wouldn't change my children for the world but they do do my head in at times! Have a good weekend

Children are a distraction from more important work. They are THE MOST important work.

Simon Billinas

Food Hygiene Guidance for Volunteer Caterers	
Keep yourself clean and wear clean clothing.	
Ensure hands are washed thoroughly before handling food, after using the toilet, handling raw foods or waste, before starting work, after every break and after blowing your nose etc.	COME ALONG AND MEET OTHER PARENTS
Do not prepare or handle food if you are unwell with stomach or bowel trouble, or have been unwell with any form of vomiting or diarrhoea illness within the last 48 hours.	SHARED SUPPER
Ensure cuts and wounds are covered with a waterproof, high visibility dressing.	Vou are all invited to a social evening at our school on
Do not smoke, eat, drink when handling food and never sneeze or cough over food.	Thursday 8th November 2018
Store raw and cooked food separately and covered, to prevent cross contamination (raw food below cooked food in the refrigerator).	from 5.30 – 7.00 p.m.
Cook food thoroughly, for example cook burgers/sausages until no pink areas remain.	Parents please bring a dish of food which can be shared. Please bring along any- thing from savoury to sweet e.g. pasta dishes/rice dishes/sausage rolls/egg sand-
Do not re-heat food more than once before serving. When re-heating, especially meat joints, poultry and meat dishes, an internal temperature of at least 70°C must be achieved. Use a	wiches/cake/dessert. Only one dish per family!! Soft drinks will available on the night.
meat thermometer to check this. Do not prepare food too far in advance of the event. For most foods this means within 12-24 hours of the event, if refrigerated.	School children will be able to eat with you first and then will be taken away for a bedtime story with the teaching staff.
	Children may wear their pyjamas.
Cool and refrigerate food as soon as possible, and at least within 90 minutes of its preparation. Protect cooling food from contamination by flies, pets etc.	Please complete the slip below to let the school office know if you can attend the
Keep your refrigerator or cool box at a temperature of 5°C or less (use a fridge thermometer to monitor the temperature).	evening. Children cannot attend unless an adult stays for the shared supper.
Use cool boxes or cool bags with ice packs to transport foods from the preparation area and for storage at the serving point.	PLEASE RETURN TO SCHOOL OFFICE BY TUESDAY 6 th November
Clean and disinfect work surfaces. Use a spray sanitiser such as dettox. Clean and disinfect utensils, especially knives and chopping boards between preparation stages e.g. between handling raw and cooked foods, to prevent cross contamination.	NAME OF CHILD:
Keep pets away from food preparation areas. Ensure that all food is protected against flies.	I/We will be able to attend the social evening on Tuesday 8th November.
Ensure with canned, packaged food or ingredients that the "Use By" or "Best Before" dates are not exceeded. Ensure that packaging is not damaged before use.	Number of adults/pre-school children attending shared supper: