

## **Home School Link Worker Weekly Bulletin**

### **SENDIAS support**

'SEND Advice Surrey' is Surrey's statutory Special Educational Needs and/or Disabilities Information, Advice and Support (SENDIAS) service for children and young people aged 0 to 25 years with additional needs and/or disability, their parents/carers and professionals.

The team can provide impartial, confidential, free advice.

[Click here](#) for a video explaining their support offer.



[Click here](#) to be directed to their website.

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### **Free Online Parent/Carer Workshops**

YMCA East Surrey's Community Wellbeing Team invites you to attend their free online workshops for parents/carers.

These workshops are suitable for parents/carers with children aged 8+.

The Community Wellbeing team will provide you with information and key strategies to support your child. There will also be time for you to ask any questions that you have via the online chat function.

### **Talking to your child and supporting them to cope with worries**

**Wednesday 13 November 2024 | 18:30-19:30**

[Click here](#) to book your free place.



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Learning Space - ND live webinar

# ND LIVE WEBINAR DELIVERED BY LEARNING SPACE

Book a place on this two hour live webinar exploring neurodivergent conditions, with a particular emphasis on autism and ADHD  
(including a question and answer session)

This webinar is for **parents and carers** of any child or young person with an ND need, whether diagnosed or not.

## Dates:

**Day 1: Weds 25th Sept 11:45am-1:45pm** with Emma & Lisa R

**Day 2: Weds 23rd Oct 11:45am-1:45pm** with Emma & Sarah D

**Day 3: Weds 13th Nov 11:45am-1:45pm** with Emma & Sarah D

**Day 4: Mon 19th Dec 2024 5:45pm-7:45pm** with Emma & Sarah D

**PLEASE SCAN THE QR CODE BELOW TO BOOK**



[www.learningspace.org.uk](http://www.learningspace.org.uk)



[Click here](#) to book.

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## Foodbank

If you require a food bank voucher, please do contact Laura ([hslw2@stmarys-byfleet.surrey.sch.uk](mailto:hslw2@stmarys-byfleet.surrey.sch.uk))

### Woking Foodbank venues & opening times 2024



|                  |                    |               |   |
|------------------|--------------------|---------------|---|
| Monday           | WOKING TOWN CENTRE | 10:30 – 12:30 | Tel: 07862 056139<br>(Only manned during opening hours) |
| Tuesday          | SYTHWOOD           | 12:30 – 14:30 | Tel: 01483 793704<br>(Only manned during opening hours) |
| Wednesday        | WOKING TOWN CENTRE | 10:30 – 12:30 | Tel: 07862 056139<br>(Only manned during opening hours) |
| Wednesday        | BYFLEET            | 12:00 – 14:30 | Tel: 01932 355972<br>(Only manned during opening hours) |
| Wednesday        | SHEERWATER         | 14:00 – 16:00 | Tel: 01932 988160<br>(Only manned during opening hours) |
| Thursday         | WOKING TOWN CENTRE | 10:30 – 12:30 | Tel: 07862 056139<br>(Only manned during opening hours) |
| Thursday evening | WOKING TOWN CENTRE | 17:30 - 18:30 | Tel: 07862 056139<br>(Only manned during opening hours) |
| Friday           | SYTHWOOD           | 10:00 – 12:00 | Tel: 01483 793704<br>(Only manned during opening hours) |

| WOKING   | SYTHWOOD   | SHEERWATER  | BYFLEET   |
|--|--|---|---|
| The Lighthouse<br>8 – 10 High Street<br>Woking<br>GU21 6BG | The Salvation Army<br>Woking Corps<br>Sythwood<br>GU21 3BE | The Mascot Hub<br>43 Dartmouth Avenue<br>Sheerwater<br>GU21 5PE | Byfleet Methodist church<br>Rectory Lane<br>Byfleet<br>KT14 7LL |

For general enquiries please email: [info@woking.foodbank.org.uk](mailto:info@woking.foodbank.org.uk) or Tel: 07896 077760

### **Fun activity of the week: Rainbow of leaves**

Head out for a walk and see if you can match leaves collected to the colours of the rainbow!



### **Recipe of the week: Oat biscuits**

#### **Ingredients:**

- 75g wholemeal flour
- 1 tsp baking powder
- 75g porridge oats
- 50g caster sugar
- 75g butter
- 1 tbsp golden syrup
- 2 tbsp milk



#### **Method:**

1. Heat the oven to 180C/160C fan/gas 4. Line a baking tray with baking parchment.
2. Sift the flour into a bowl. Mix in the baking powder, porridge oats and sugar.
3. Melt the butter, syrup and milk in a small saucepan or in the microwave and stir.
4. Add to the dry ingredients. Mix until the liquid covers all the oat mixture and until well combined.
5. Spoon onto a baking tray and shape into rounds, leaving space between each biscuit as they will spread whilst cooking.
6. Bake for 10-15 mins, or until golden brown. Leave to cool for 5 mins before removing from tray.

If you would like any further help, guidance or support for you or your family, please contact **Laura Merrick** (Home School Link Worker) [hslw2@stmarys-byfleet.surrey.sch.uk](mailto:hslw2@stmarys-byfleet.surrey.sch.uk) (Working hours: Tuesday 8:30am - 3:30pm, Wednesday 8:30am - 1:00pm, Thursday 8:30am - 3:30pm).

