

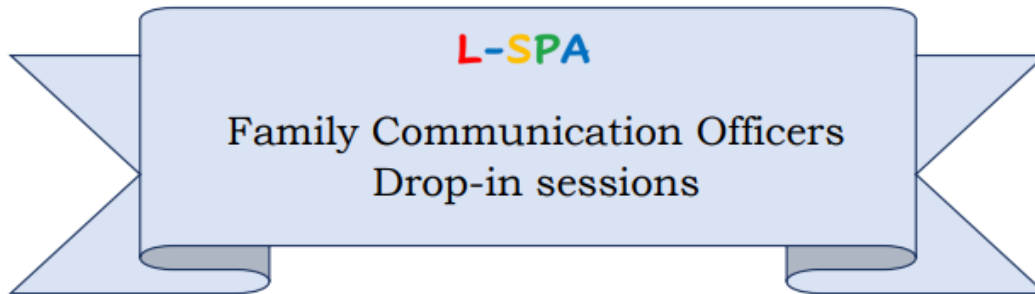
Home School Link Worker Weekly Bulletin

L-SPA sessions for parents and carers



L-SPA

Woking Family Centre is pleased to offer:



Woking Family Centre are pleased to be working with the Learners Single Point of Access (L-SPA) Family Communication Officers.

The Family Communication Officers (FCO's) have a range of knowledge and experience of additional needs and advocate the importance of early intervention for young people and their families to provide the 'right support at the right time'.

The FCO's can support families with:

- Understanding the graduated response to SEND (Special Educational Needs and Disabilities).
- What Ordinarily Available provision is and what this looks like in educational settings.
- Understanding a 'No to Assess' Educational Health Care Needs Assessment decision.
- Signposting to appropriate services for support, advice, and intervention.
- How to collaborate effectively with educational settings.

Find us between 9:30am and 3:30pm on

★ 15th Jan 2025 19th Feb 2025 19th Mar 2025 ★

Please email wokingfamilycentre@barnardos.org.uk to book a 45 min, 1:1 session with a Family Communication Officer.

Woking Family Centre – groups and courses 2025

WOKING FAMILY CENTRE GROUPS/COURSES 2025



<p><u>Play & Learn Plus</u></p> <p>Tuesdays weekly (Term time only) 9.45am – 11.15am Woking Family Centre, Sythwood Woking GU21 3AX</p> <p>Starting 7th January</p>	<p><u>Parent Wellbeing Group</u></p> <p>Tuesday weekly (Term time only) 9.30am – 11.00am Parkview Centre for the Community Blackmore Crescent, Sheerwater, Woking GU21 3AX</p> <p>Starting 7th January</p>
<p><u>Thursday Tots</u></p> <p>Thursdays weekly (Term time only) 10.00am - 11.30am St Mary's Centre for the Community Stream Close, Byfleet KT14 7LZ</p> <p>Starting 16th January</p>	<p><u>Parenting Puzzle</u></p> <p>Tuesdays weekly (4 week course) 6.45pm – 8.00pm Via Microsoft Teams</p> <p>Starting 21st January</p>
<p><u>L-SPA</u></p> <p>(Learners Single Point of Access) Woking Family Centre, Sythwood Woking GU21 3AX</p> <p>15th Jan, 19th Feb, 19th Mar (by appointment)</p>	<p><u>Baby Steps Group in partnership with SMEF</u></p> <p>(Surrey Minority Ethnic Forum)</p> <p>Tuesday weekly 12.00pm-2.00pm Woking Family Centre, Sythwood Woking GU21 3AX</p> <p>Starting 7th January</p>
<p><u>SEND online support group</u></p> <p>Monday weekly (4 week course) 7.00pm - 8.00pm</p> <p>Via Microsoft Teams</p> <p>Starting 27th February – 20th March</p>	<p>For more information contact:</p> <p>Email: wokingfamilycentre@barnardos.org.uk</p> <p>Phone: 01483 310419</p>

BARNARDOS

Challengers – Family Fun Days



The Hub
Family
FUN DAY

 Come and enjoy our soft play and outdoor playgrounds with all the family

 Guildford and Farnham
Various Sundays 10am to 2pm



SCAN TO BOOK

CONTACT US WWW.DISABILITY-CHALLENGERS.ORG/THEHUB
thehub@disability-challengers.org



01483 961962



Guildford Family Fun Day
Sun 12 Jan 2025 10:00 AM - 2:00 PM
Challengers Guildford Play Centre, GU1 1TU

Farnham Family Fun Day
Sun 19 Jan 2025 10:00 AM - 2:00 PM
Challengers Farnham Play Centre, GU9 9QF

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

Fun activity of the week: Fluffy snow paint

If you mix 1 cup white glue with 1 cup shaving cream, you can create fluffy snow paint! If you wish, you can add glitter or small pieces of paper to add details. You will need to leave it overnight to dry.



Recipe of the week: Spaghetti & meatballs with hidden veg sauce

Ingredients:

For the meatballs

- 300g good quality pork sausage
- (about 4 large or 8 chipolatas)
- 500g lean beef mince
- 1 small onion
- coarsely grated
- 1 carrot
- finely grated
- 1 tbsp dried oregano
- 50g parmesan
- finely grated, plus extra to serve
- 1 medium egg
- 1 tbsp olive oil

For the tomato sauce

- 1 tbsp olive oil
- 1 courgette
- coarsely grated
- 3 garlic cloves
- finely grated
- 1 tbsp tomato purée
- pinch caster sugar
- splash red wine vinegar



- 2x tins chopped tomato

To serve

cooked spaghetti

Method:

1. Squeeze all the sausage meat out of the sausage skins into a large bowl and add the mince. Tip all the rest of the meatball ingredients, except the olive oil, into the bowl and season with black pepper then squish everything together through your hands until completely mixed.
2. Children: Roll the meatball mix into walnut-sized balls and place them on a plate.
3. Heat the oil in a large saucepan. Add the courgette and garlic and cook for 5 mins until soft and mushy. Stir in the tomato puree, sugar and vinegar leave for 1 min then tip in the tomatoes and simmer for 5 mins.
4. Heat the oil in a large frying pan and, working in batches, brown the meatballs on all sides then pop them into the sauce – continue to simmer the sauce for 15 mins, stirring very gently until the meatballs are cooked through.
5. Serve with cooked spaghetti, extra grated Parmesan and a few torn basil leaves.

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 (Working hours: Tuesday 8:30am - 3:30pm, Wednesday 8:30am - 1:00pm, Thursday 8:30am - 3:30pm).

