

Weekly Update 12 March 2021

We are looking forward to seeing our young people back in school from Monday 15 March. All families should have received a letter regarding arrangements for this yesterday and individual details will be sent out today.

Class Charts

Please remember to download the Class Charts app (or go to www.classcharts.com) and log in regularly to access further feedback on home learning. If any parent/carer of a learner in S1-6 has misplaced their log in details for Class Charts, they should contact Mr McCulloch: (andrew.mcculloch@portobello.edin.sch.uk), stating their child's name and their year group, and these details will be emailed to them.



Supporting Parents and Carers

The Supporting Parents and Carers Collaborative is a team of multi-agency professionals working together in Edinburgh to improve the support available for parents and carers. In November 2020, the Collaborative launched a Parental Consultation to learn more about how families experienced the Covid 19 lockdown period. The response to the consultation has been overwhelming and we are grateful to all parents and carers in Edinburgh who took the time to share their views. This Newsletter lets you know what we heard, please click on the link below.

<https://www.edinburgh.gov.uk/downloads/file/29064/parental-consultation-newsletter>

Message for parents/carers about National 5, Higher and Advanced Higher from the SQA



From Monday 15 March, pupils in S4 to S6 who are taking national qualifications will begin their return to school and will have priority for face-to-face lessons. Learning and teaching, whether in school or through remote learning, will continue to enable both teachers and pupils to review and consolidate all learning, before moving on to focus on completing assessment evidence.

The number of assessments which pupils will undertake for qualifications purposes may vary across their subjects. This is due to the nature of individual subjects and how they are taught. Pupils should talk to their teachers if they have any questions about what work will count towards assessment evidence.

With the SQA exams being cancelled this year, teachers will use their professional judgement to decide results at National 5, Higher and Advanced Higher based on the marked evidence from pupils' assessments. These will remain provisional results until all quality assurance checks have been carried out.

To ensure provisional results are fair and credible across the whole of Scotland, quality assurance processes will be applied in two phases:

- In the first instance quality assurance will be carried out by the school, with support from the local authority. This includes discussing and agreeing the marking of pupils' work across all classes and local schools.
- Alongside this SQA will also carry out quality assurance as support for teachers. For example, reviewing their assessment and marking standards. This is to ensure that when teachers conduct assessments, that national standards are applied reliably and consistently across Scotland.

Schools will submit provisional results to SQA by 25 June.

SQA will not adjust provisional results. It will check for administrative errors that might have happened when schools were sending the quality assured results to SQA. When that check is completed, provisional results will become final.

Pupils will receive their results by post on Tuesday 10 August 2021. They will also receive their results by text and/or email if they decided to sign up for this service at www.mysqa.org.uk.

SQA has created an information booklet outlining '[What you need to know for 2021 – National 5, Higher and Advanced Higher](#)' qualifications. This includes further details on how results will be arrived at and about the quality assurance process for this year.

The booklet is available to download from the SQA website and will be posted directly to your child w/c 15 March.

You can stay up to date on the 2021 National Qualifications by visiting sqa.org.uk/NQ2021

Skills Boost for Health Care Course

Skills Boost for Health Care is an exciting new course which has been developed in partnership with NHS Lothian & Edinburgh College. It aims to provide education & employment for school leavers and Adults in Lothian region and beyond. NHS Lothian have several health care support worker roles that you can now apply for. There are 80 guaranteed jobs available on successful completion of the college aspect of this course.

Please apply online here [Skills Boost For Health Care Courses at Edinburgh College](#) if you are interested in starting your career as a health care support worker with NHS Lothian. Interviews will be arranged on either the 12th, 17th or 19th of March 2021. You will be interviewed by a member of NHS and College staff. The interviews will be held on Microsoft teams (please let the college know if you have an issue with accessing Microsoft teams). It is important you know that your interview is an interview for the college course and a healthcare support worker job with NHS Lothian.

If you are successful you must attend the three-week blended learning course with Edinburgh College and NHS Lothian starting on Monday 19th of April 2021. On successful completion of the course and all compulsory NHS checks such as satisfactory PVG with disclosure Scotland and Occupation Health report you will start your exciting new career during the week commencing 10th of May.

This course will be the start of your learning journey and your new job provides you with a pathway to a career in health care.

Neurotheatre – Simulated Brain Surgery

- Target audience S4 to S4 pupils considering a career in medicine, biomedical science or healthcare
- Friday 19 March 2021, 6 pm, online!

As part of Brain Awareness Week 2021, *Neurotheatre* are taking their event online for an interactive performance of simulated brain surgery and treatment of traumatic brain injury (TBI). With a real brain surgeon, A&E doctors and medical students, Neurotheatre will give audience members insight into the emergency care and neurosurgical treatment of a patient following a road traffic accident.

Our neurotheatre event endeavours not only to instil excitement about the wonders and potential of neurosurgery but raise awareness about traumatic brain injuries (TBI). By exploring traumatic brain injuries from the perspective of both a person who has previously experienced a TBI and the professionals who treat them daily, it also provides invaluable insight into the medical world. This is furthered by a subsequent Q and A session with medical students, our TBI survivor, and a host of medical professionals.

For anyone considering studying medicine/biomedical sciences, working in the health care system, neurosurgery or science enthusiasts or simply wish to know more about what a traumatic brain injury truly is, come along for an evening of talks and interactive quizzes and questions!

Its free, just book a place via Eventbrite: <https://www.eventbrite.co.uk/e/neurotheatre-2021-online-simulated-brain-surgery-tickets-93498481475>



Dough it Yourself!

Last Friday some of our young people in the Hub took home 'dough it yourself' pizza kits courtesy of Civerinos. Our young budding chefs had fun creating their own N.Y. style pizzas in the comfort of their own homes. St Andrew's Takeaway have also been incredibly generous to our pupils at PHS and have donated a number of food vouchers to our school. We would like to thank both Civerinos and St Andrew's Takeaway for supporting our young people throughout this difficult period.



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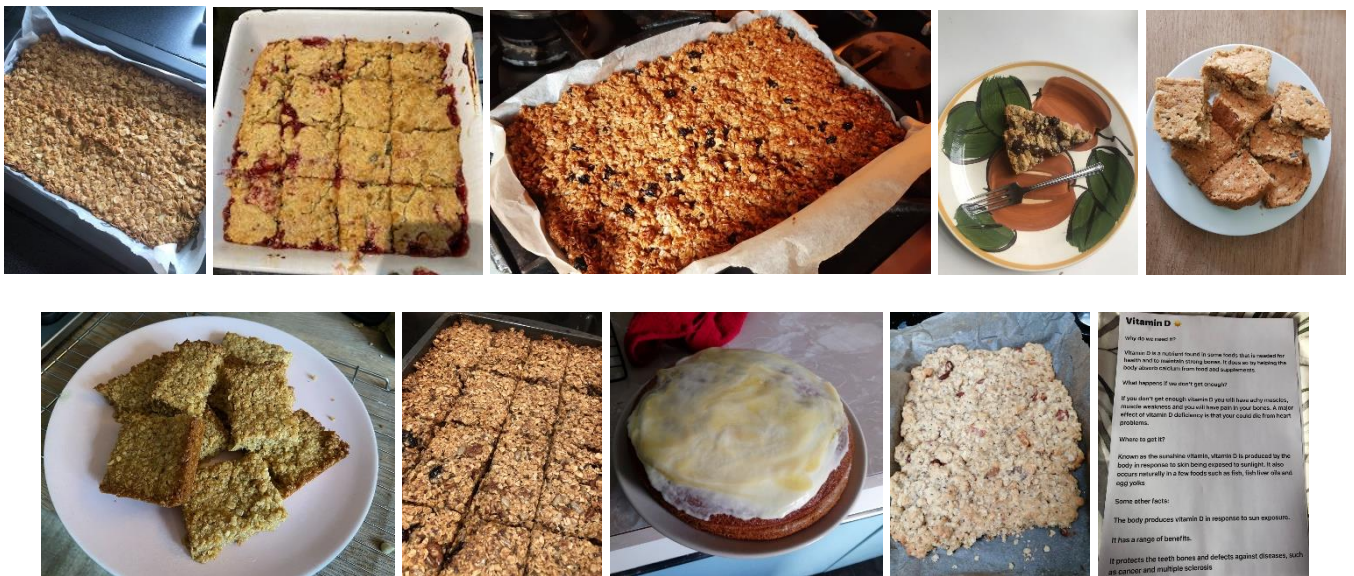
The second of our senior Hospitality classes has been in this week to practice socially distanced essential practical skills. We have done pastry making, lining a flan ring and basic knife skills and their pear and ginger tarts and spiced tomato and coconut soup came out well.



Ms Crawford's bakery class have been in practicing their pastry skills this week. Chocolate brownie tarts all looking delicious.



The S1 and S2 learners have been busy too making flapjacks, doing some general baking and researching all about vitamins.



Over the last couple of weeks, the S3 Hospitality class have been given a tin challenge - Find a tin of food in your kitchen and consider how you could use them in a dish and present the food in a creative, appetising and appealing way (think how a posh restaurant would use them). Here is one creation from Ella Scott -Watson. Doesn't it look fab!

