



SEND Newsletter

Issue 6, Autumn 2023

Welcome to this term's edition of our newsletter specially produced for parents and carers of pupils with Special Educational Needs and Disabilities (SEND) at DHJS.



Lilian Koder, SENDCo

The aim is to provide you with useful and up-to-date information about how SEND pupils are supported at DHJS and signpost you to further information and resources.

We are very proud to be an inclusive school where every child is valued and supported as an individual and we are delighted that the quality of our SEND provision was recognised by Ofsted when they inspected our school in March this year. Inspectors concluded that pupils with SEND 'are very well supported to access the full curriculum' and this continues to be at the heart of our approach to inclusion at Dulwich Hamlet.

Changes to Speech and Language Provision



You can find our SEND Policy and SEND Information Report [here](#).

Our wonderful Speech and Language Therapist, Bidy Kulkarni-Prendergast is sadly leaving the Hamlet in January, to focus on other projects. Bidy has been working with us for over 5 years and has been a highly-valued member of our team, providing expert advice to staff, running training and most importantly working with children across the school on a 1:1 and small group basis. Bidy will be truly missed and we wish her every success in her new ventures.

I am pleased to be able to inform you that we have managed to secure a new provider who will be starting with us in January after a detailed handover meeting with myself and Bidy. I will write to the parents and carers affected with more information.

Edukey Learning Plans



Parents and carers of pupils on the SEND register will shortly receive this term's individual learning plans which we produce using the online platform,

Edukey Provision Map. These will be sent by email before the Christmas holidays and will include the class teacher's comments on your child's progress against each of their outcomes this term. You will also be able to read some comments about their progress in some of the interventions they have participated in this term. We hope that this will give you helpful information about how your child is supported in school and the impact that the additional support is having on their progress and development. If you have any questions about your child's plan, please contact their class teacher after the holidays.

Christmas can be a challenging time for some autistic children and their families. Here are some ideas and resources suggested by Southwark Autism Support Team:

Christmas tips from the National Autistic Society:
<https://www.autism.org.uk/advice-and-guidance/topics/leisure/christmas/>

A set of resources and links to other organisations:
<https://www.autism.org.uk/advice-and-guidance/professional-practice/christmas-resources>

Some advice for the season from Dr Michelle Garnett and Professor Tony Attwood:
<https://attwoodandgarnettevents.com/how-to-survive-christmas-with-autism/>

The views of autistic adults and family members of autistic people:
<https://www.autistica.org.uk/news/autism-friendly-holiday-season>

BBC Bitesize with Christine McGuinness:
<https://www.bbc.co.uk/bitesize/articles/zq8wwnb>



How to get in touch

In the first instance, contact your child's class teacher. If you need to contact the SENDCo, you can email lkoder1.210@lgflmail.org or phone the school office on 020 7525 9188 and ask for Lilian.

Useful Links

Southwark Autism Support Team (AST)
 - contact Mr B for advice on 078 0286 0871 or blagoje.vucinic@southwark.gov.uk

Southwark Information and Advice Service (SIAS) 0207 525 3104 or sias@southwark.gov.uk

Bell House, Dulwich - [courses and events](#)


[Magic Link Intensive Handwriting Course](#)

Touch-Typing Programmes- BBC Dance Mat Typing (free); Doorway Online Typing (free); Nessy Fingers.

Place 2 Be children and young people's mental health charity has a wealth of resources [here](#) including parenting advice and activities

SENSational Stay & Plays and Short Breaks – Christmas 2023

SENsational
Stay & Play

	Monday 25 th December	Tuesday 26 th December	Wednesday 27 th December	Thursday 28 th December	Friday 29 th December	Saturday 30 th December
w/c 25 th December	NO SESSIONS	NO SESSIONS	Location: *Ivydale Children & Family Centre, Bellwood Road, SE15 3DE Time: 10am – 3pm Ages: 5-11 years	Location: *Ann Bernadt Children & Family Centre, Chandler Way SE15 6DT Time: 10am – 3pm Ages: 0-5 years 	Location: Dulwich Wood Children & Family Centre, Lyall Avenue, SE21 8QS Time: 10am – 3pm Ages: 5-11 years	Location: *Ivydale Children & Family Centre, Bellwood Road, Nunhead SE15 3DE Time: 10am - 12noon Ages: 0-8 years Location: *Ann Bernadt Children & Family Centre, 29 Chandler Way, Peckham, SE15 6DT Time: 10am - 12noon Ages: 0-8 years
	Monday 1 st January	Tuesday 2 nd January	Wednesday 3 rd January	Thursday 4 th January	Friday 5 th January	Saturday 6 th January
w/c 1 st January	NO SESSIONS	NO SESSIONS	Location: Crawford Children & Family Centre, Crawford Road SE5 9NF Time: 10am – 3pm Ages: 0-5 years	Location: *Ann Bernadt Children & Family Centre, Chandler Way SE15 6DT Time: 10am – 3pm Ages: 0-5 years	Location: *Ivydale Children & Family Centre, Bellwood Road, SE15 3DE Time: 10am – 3pm Ages: 5-11 years	Location: *Ivydale Children & Family Centre, Bellwood Road, Nunhead SE15 3DE Time: 10am - 12noon Ages: 0-8 years Location: *Ann Bernadt Children & Family Centre, 29 Chandler Way, Peckham, SE15 6DT Time: 10am - 12noon Ages: 0-8 years
			*At Ann Bernadt and Ivydale there are a few spaces for parents that wish to leave their child to take a break (subject to assessment of need, pre-booking and availability). Please contact childrencentre@ivydale.southwark.sch.uk			





For more info visit www.pprnfc.com/sensational-stay-and-play



Southwark Children and Family Centres



























































Below is a recipe written in Widget symbols to try at home produced by Cherry Garden Outreach Service. The visuals make it clear and easy to follow. Some of our Year 4 pupils have been following this recipe in their weekly Life Skills intervention this term — the results have been very tasty!

		
Chocolate Chip Cookies		Shopping list.
 butter		
 light brown sugar		
 egg		
 plain flour		
 vanilla extract		
 bicarbonate of soda		
 chocolate chips OR raisins		

Continued on next page!



Chocolate Chip Cookies Recipe

1	      <p>Heat the oven to 180 degrees. Line two baking trays with  baking parchment.</p>
2	   <p>Cream 120g butter and 150g light brown sugar together until the mixture is pale and fluffy. Use an electric whisk.</p>    
3	    <p>Crack an egg into a cup and pour it in to the mixture.</p>
4	     <p>Add $\frac{1}{2}$ teaspoon bicarbonate of soda and 1 teaspoon vanilla extract. Whisk again.</p>  
5	      <p>Stir in 180g plain flour, a pinch of salt, and 100g of chocolate chips OR raisins. Use a wooden spoon.</p>   
6	   <p>Put 5 tablespoons of mixture spaced out on one baking tray, and 5 tablespoons of mixture on the other.</p>   
7	     <p>Bake the cookies in the oven for ten minutes. The cookies should be hard on the edges, soft in the middle, and golden brown. If the cookies are not ready, put them back in the oven for a few more minutes.</p>       
8	      <p>Leave to cool for a few minutes. Then eat, share and enjoy!</p>