



BCA Newsletter

N° 20 / April 29th 2022



COLLABORATIVE LEARNING



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Welcome back to the start of the Summer Term which, though a little shorter than the others, will be no less full of rich and exciting learning experiences for our children. Indeed, we have planned several special events such as field trips and sports days to get outside, take advantage of the good weather, and add value to student learning. The theme of Newsletter No. 20 is Collaboration, and we also bring you news of our work on accreditation with examining boards at Secondary level. There are also some general announcements.

“Many heads are better than one” goes the old expression. We all recognise that collaboration and cooperation are a part of our daily working lives, and an essential element in how any successful business or institution functions. At the same time we live in a culture which strongly values individualism, and at times competition. Schools reflect society, where this same tension exists. ‘Traditional’ pedagogy favours individual achievement and the assessment of individual performance. Children sit at separate desks, instructed to keep their eyes on their own work. The teacher asks the question, the students who think they know the answer raise their hands, and the teacher calls on one of them. An element of competition may come in. Helping is construed as cheating. Children are evaluated only on the basis of their solitary efforts, including of course in final school-leaving examinations. If what is assessed is taken as an indicator of what is valued, then collective achievement, shared understanding, and the co-construction of knowledge feature little.

This situation is, fortunately, rapidly changing. Frequently working in pairs or larger groups is now the norm in schools, certainly in the British system and at BCA. Students collaborate on class projects and, if the teacher needs to make an assessment of individual contribution or performance, they have the skill to do that. Teachers adjust the seating at times, to promote group work. ‘Circle time’ is encouraged. Classroom discussion of open-ended questions may complement individual one-to-one questioning. A more progressive pedagogy recognises that the biggest asset to a student’s learning in the classroom is not just the teacher, but the other students. Even exam boards are beginning to move, with organisations such as [Rethinking Assessment](#) making good progress in questioning why, if we value collaboration and cooperation as life skills, they do not feature at all in the examinations that Secondary students are required to take.

In the news items and images below, you will read examples of how BCA students, teachers and parents are actively involved in the process of collaborative learning.

A handwritten signature in blue ink that reads 'H Lock'.

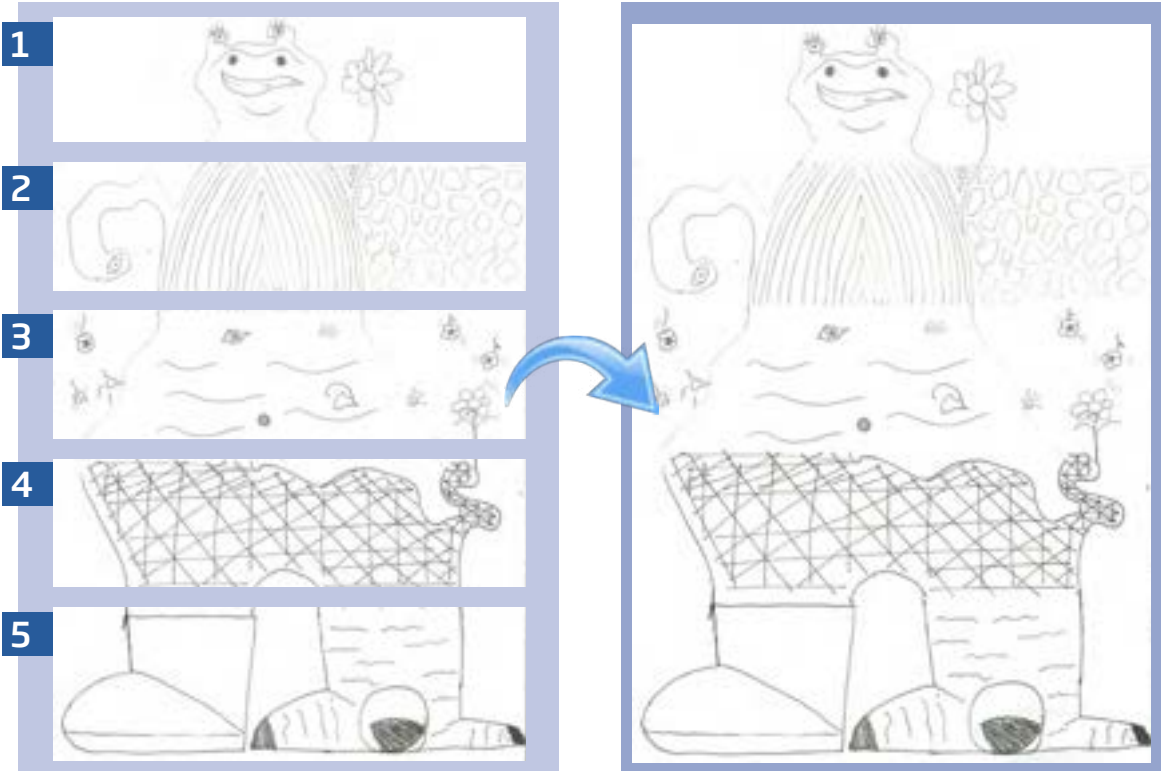
Mr Harry Lock
Principal



COLLABORATIVE LEARNING



Year 10 Art: collaborative work on a draft sketch using *Exquisite Corpse* protocol.



Green School: An example of Cooperation



Here at BCA, we are passionate about becoming a green school. Led by the Green Team, we are using cross curricular education and whole school collaboration to achieve our goal.

This Monday, we saw the launch of the design competition for the new environmental mascot and we have already seen some excellent possibilities. Entries are open until Friday the 13th of May.



COLLABORATIVE LEARNING



On 27th April we celebrated [Annual International Noise Awareness Day](#) by discussing the effects of noise pollution on our health and the environment around us in our classes. We also gathered outside as a whole school to listen to a wonderful flute performance by Eduardo Sanchez, the BCA Maintenance Manager, to observe a two-minute silence, and to listen to a poignant poem read by Year 9. We look forward to the next Green Event.



Owls' Forest Trip

Owls class took their English learning into the forest. They have been reading the story of 'The Princess and the Pea'. First they had to work in teams to find a pea, then they worked together to build a bed for the pea to go under. Later, they had to retell the story using dandelions as the characters. Super collaborative learning to retell the story!



Year 6 Maya Museum

Hawks class hosted their Maya Museum before the Easter holiday. The museum was visited by the families of the class, and all of the children in Primary. The museum showcased the children's learning about the Maya civilization over the past 4,000 years. They exhibited information boards, interactive powerpoint presentations, a video of the game 'pok ta pok' and the class made artefacts. Everybody also had the chance to sample authentic Maya corn tortillas and hot chocolate.





EXAMINATION BOARD ACCREDITATIONS

IGCSE Exam Centre

We are pleased to announce that the College is now an officially recognised Examination Centre for Edexcel academic qualifications, namely the IGCSE. This means that we have passed the final inspection to demonstrate that we can ensure fully compliant administration of these internationally recognised, externally assessed examinations, including security issues such as receiving and storing exam papers, and supporting all our candidates. We are all set to host our first examinations, which our current Year 10 students will sit in May 2023.

Update on our progress towards becoming an IB World School

As you may be aware, BCA is currently working through the rigorous process of authorization in order to become an IB World School, requiring many practices and policies to be in place before the IB organisation will grant us the privilege of offering the programme to our students. We are an officially recognised 'Candidate School', and are working closely with the IB on this. Gladly, many of these practices are already in place, and others fit neatly into the planned growth and development of the school.

Our starting point has been to educate all stakeholders in our school community about the IB Diploma Programme and its philosophy. To that end, we first held an information meeting for parents to ensure that they know what the programme entails.

Second, for our students we are using assemblies to introduce important elements of the programme such as the [IB Learner Profile](#) as well as the concept of [academic integrity](#), which is fundamental not only to the IB, but also to all stages of academic life and beyond. Given the IB's focus on cultivating a global outlook, we have looked for opportunities to celebrate diversity, focusing specifically on our students' mother tongues, an aspect of their identities perhaps sometimes overlooked in the English and Catalan contexts of the school.

The IB places a demanding focus on independent study and self-discipline through its [CAS](#) and [Extended Essay](#) components, so to help to prepare our year 10 students for this challenge, we have introduced a 4-week project in which they have had to choose a topic about which they feel especially passionate. They are now researching these topics and will later present them to the secondary community. The project will introduce many study skills: researching, discerning the reliability of sources, academic honesty, and public speaking.

EXAMINATION BOARD ACCREDITATIONS



Third, we have to ensure that teachers are sufficiently prepared for the arrival of the IB, and for that reason, we have arranged in-school training on important concepts in the IB programme. Our most recent training day included a talk by Maripé Menéndez, Head of IB for Iberoamerica. We were very lucky to have Maripé share her educational expertise, and she also met with our leadership team to discuss how we can improve things at a whole-school level. Finally, we have started to book teaching staff onto their subject-specific workshops, and these will be taking place between now and the end of the calendar year.



Photo: IB staff training day at BCA.

This is just a small taste of what we have been doing to align ourselves with the IB's core values, so please watch this space for further updates on the exciting activities and initiatives that we are introducing, which will benefit student learning not only for our senior students, but across the school.

Warren Quinton
DP Coordinator



UPDATES

Seesaw

As you know, several weeks ago we introduced Seesaw as a learning platform and class communication tool in Primary, and all parents were invited to join. We are now seeking feedback on the first phase of implementation. How has Seesaw benefited student learning and the home-school partnership, from your perspective? Positive comments as well as areas for improvement. This will enable us to identify priorities for next year in our use of this app. The parent representatives have agreed to collate this feedback.

Transition Days

We have scheduled a Transition Day for 15th June. Every Early Years and Primary class will have an experience, for part of the day, of moving up to the next class, in preparation for the coming school year. Year 6 will have a Secondary school taster experience. The purpose of this is to smooth the transition, answer children's questions, and remove any anxiety. In the background, the British curriculum is vertically integrated across the years so each year builds on the previous, without gaps.

Swimming

We are pleased to announce that Cygnets and Penguins will swim for 7 weeks starting 29th April.

Furthermore, to replace swimming sessions lost in Term 1 because of hygiene restrictions, Owls and Robins will swim for 4 weeks starting 29th April. (6.5.22, 13.5.22, 20.5.22). Kingfishers, Eagles, Peacocks and Hawks will swim for 3 weeks starting 27th May. (10.6.22 and 17.6.22).



SUMMER CAMP

In association with



A fun-tastic summer, surrounded by English!

360 Extreme & Pal Mountain Park
Outdoor sports
Daily lessons
Water games



Weekly July programs

Monday to Friday
9:00-17:00*

*Extendable to 18:00

Ages: 3-15 years

Price per week: 225€

Extended schedule (18:00): 15€
2 t-shirts and lunch included!

*20% discount for siblings

*10% discount for multiple weeks

Limited spaces available

Monday	Tuesday	Wednesday	Thursday	Friday
<p>Carrot sticks with hummus Vegetable paella Natural yogurt</p> <p>Bastonets de pastanaga amb hummus Paella de verdures logurt natural 2</p>	<p>Vegetarian lentils Omelette Seasoned tomato Season fruit</p> <p>Lenties vegetarianes Truita a la francesa Tomàquet amanit Fruita del temps 3</p>	<p>Beans with potato Sailor fish Season fruit</p> <p>Mongeta tendra amb patata Peix a la marinera Fruita del temps 4</p>	<p>Spring salad with strawberries, cheese and olives Macaroni in bolognese Natural compote</p> <p>Amanida primavera amb maduixes, formatge i olives Macarrons a la bolonyesa Compota natural 5</p>	<p>Carrot cream Baked chicken with potatoes Season fruit</p> <p>Crema de pastanaga Pollastre amb patates al forn Fruita del temps 6</p>
<p>Pasta with tomato Zucchini omelette Lettuce and olives Season fruit</p> <p>Pasta amb sofregit de tomàquet Truita de carbassó Enciam i olives Fruita del temps 9</p>	<p>Salad with pineapple, corn And fresh cheese Grilled beef skewers with hot potato Natural yogurt</p> <p>Amanida amb pinya, blat de moro i formatge fresc Broqueta de vedella a la planxa amb patata al caliu logurt natural 10</p>	<p>Broccoli gratin Grilled chicken Seasoned tomato and oregano Season fruit</p> <p>Gratinat de bròquil Pollastre a la planxa Tomàquet amanit i orenga Fruita del temps 11</p>	<p>Broth rice Provençal fish Lettuce and corn Season fruit</p> <p>Arròs caldós Peix a la provençal amb amanida Fruita del temps 12</p>	<p>Vichyssoise Beans with chunks of sausage Season fruit</p> <p>Vichyssoise Fesolets amb trossets de salsetxa Fruita del temps 13</p>
<p>Assorted salad with hard-boiled egg Lentils with vegetables and quinoa Season fruit</p> <p>Amanida variada amb ou dur Lenties amb verdures i quinoa Fruita del temps 16</p>	<p>Potatoes and chard Homemade battered turkey With seasoned "Cherries tomato" Season fruit</p> <p>Trinxat de patata i bledes Gall dindi arreboscacolatà Amb xerries amanits Fruita del temps 17</p>	<p>Pasta with pesto sauce Fish fillet in papillota with zucchini and carrot shavings Season fruit</p> <p>Pasta amb salsa pesto Filet de peix a la papillota amb encenalls de carbassó i pastanaga Fruita del temps 18</p>	<p>Vegetable cream Meatballs (chicken and veal) with sauce and rice Season fruit</p> <p>Crema de verdures Mandonguilles (pollastre i vedella) amb salsa i arròs Fruita del temps 19</p>	<p>"Tabulé" Grilled loin with apple sauce Natural yogurt</p> <p>Tabulé Llom a la planxa amb puré de poma logurt natural 20</p>
<p>Pea puree with bread croutons Cheese omelette Grated carrots Season Fruit</p> <p>Puré de pèsols amb crostonets Truita de formatge Pastanaga ratllada Fruita del temps 23</p>	<p>Salted chickpeas, spinach and rice Homemade cod fritters Lettuce and tomato Season fruit</p> <p>Salat de cigrons, espinacs i arròs Bunyols casolans de bacallà Enciam i tomàquet Fruita del temps 24</p>	<p>Salad with raisin and avocado Beef stewed with sweet potato cubes and potatoes Season fruit</p> <p>Amanida amb panses i advocat Vedella estofada amb daus de moniato i patata Fruita del temps 25</p>	<p>Gazpacho Noodles with fish Natural yogurt</p> <p>Gaspacho Fideuà logurt natural 26</p>	<p>Bittersweet chicken with vegetable wok Fruit salad</p> <p>WE VISIT CHINA Oriental rice Fruit salad</p> <p>VISITEM XINA Arròs oriental Pollastre agredolç amb wok de verdures Macedònia 27</p>

Els menús han estat planificats per la dietista i nutricionista Berta Jiménez Bover Num.Col·legi de Dietistes – Nutricionistes d'Andorra: 0703. espaiddietetica@gmail.com
The menu has been created by nutritionist and dietitian Berta Jiménez Bover with Registration number: 0703. espaiddietetica@gmail.com

SNACKS PER MIG MATÍ

Cada dia a escollir: fruita fresca de temporada, i entrepanets amb oli d'oliva.
Als mes petits, anem alternant fruita fresca de temporada, entrepanets amb oli d'oliva i llet amb cereals Bio sense sucre.

SNACKS IN THE MORNING

Every day choice: fresh fruit and sandwich with olive oil.
For the little ones, alternatively a seasonal fresh fruit, sandwich with olive oil or milk with bio sugar free cereals.

2. COPS A LA SETMANA ES SERVEIX PA INTEGRAL

*Early years: Els logurts són naturals i sense sucre.
*Els adults: Menú sense carn ni peix (opcional).

km O: Producte de proximitat.

**Les pipes només s'ofereixen a secundària.

WHOLEMEAL BREAD TWICE PER WEEK

*Early Years: Plain No Sugars Yogurt.

**Mondays: Vegetarian Menu (optional).

km O: Local products.

**Food with seeds only for Secondary students.