

Daily Pupil Briefing

Tuesday 14th May 2024



Today at a glance...



Events

- No exams
- Study Leave



After School Activities (3.20 – 4.20)

- The afterschool timetable has been removed during exams and study leave. Please check with individual teachers for any sessions running.



New Announcements

1

S3 -Inspiring Futures Event

Consent forms will be given out during SET this week for the Inspiring Futures event at Dumfries & Galloway college on 18th June.

The event is aimed at students entering S4. It is an opportunity for students to explore careers in education and vocational pathways into Health, Social Care and Emergency services.

Interested pupils should hand their consent forms to the School Office to secure their place.

Additional Info	Exp Date
A Welsh & K McCreadie	17.05.24

2

U15's Football Final

On Monday the 20th May, leaving at 1:40pm, the following pupils will be playing the U15's football final against Dumfries High School in Kirkcudbright:

R Lloyd, J Dow, W Salfenmoser, A McCutcheon, J Rodger, L Cluckie, L Patterson, H Orr, L Stafford-Jones, C McNab, K Robison, E Cuthbertson, D Tait, A Faulds, C McDowall, J Davidson.

Please note the following:

The bus leaves at 1:40pm.

There is NO early lunch.

There will be no eating on the bus.

Kick-off is 3:15pm.

Each player must bring £1 for the ref.

Each player must bring shorts, shin pads, boots and water.

Each player must wear full school uniform, including tie.

W Smith

20.05.24

3

Newton Stewart Cinema Listings

A Lloyd

16.05.24

SOMETIMES I THINK ABOUT DYING (12A)



CLICK THE TIMES BELOW TO BOOK TICKETS!

Friday 10 May 2024	19:00	BOOK NOW
Saturday 11 May 2024	19:00	BOOK NOW
Monday 13 May 2024	19:00	BOOK NOW
Wednesday 15 May 2024	19:00	BOOK NOW
Thursday 16 May 2024	19:00	BOOK NOW

Fran likes to think about dying. It brings sensation to her quiet life. When she makes the new guy at work laugh, it leads to more: a date, a slice of pie, a conversation, a spark. The only thing standing in their way is Fran herself.

BEYOND THE RAGING SEA (PG)



CLICK THE TIMES BELOW TO BOOK TICKETS!

Tuesday 14 May 2024	19:00	BOOK NOW
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The story of Omar Samra and Omar Nour's 3000 nautical mile journey across the Atlantic Ocean and their fight for survival.

After months of rigorous mental and physical training the two Egyptian athletes embark on a journey across the Atlantic Ocean in a 7 meter row-boat.



Repeat Notices

Additional Info

Exp Date

1

S1-S3 PSE - Rape Crisis/Consent

Starting on 2nd May, Kara McWhinnie will be working with Junior Phase pupils, delivering 2 sessions to each class/group as per the schedule below:


Session	Date	8:55 - 9:45	9:45 - 10:35	11:20 - 12:10	12:10 - 1:00
		p1	p2	p3	p4
1	Tuesday 14th May	S3 Group 2	S3 Group 3	1.3 AD RF	S3 Group 4
2	Thursday 16th May	2.5 Music BR	2.2 IDL JF	2.3 IDL AL	S3 Group 1
2	Tuesday 21st May	1.1 SCI KA	1.4 Tech BT	1.2 SCI VS	2.1 SCI KA
2	Thursday 23rd May	2.6 Tech SL	1.6 Tech SL	1.5 Tech SB	2.4 SCI KA
2	Tuesday 28th May	S3 Group 2	S3 Group 3	1.3 AD RF	S3 Group 4

S3 Pupils have been split into 4 groups and all names and allocated times are displayed outside A16. Please check the list for your time.

All sessions will take place in A16.

T Trayner

28.05.24

<p>2</p>	<p><u>Access to Foyer during exams</u></p> <p>Pupils are reminded that during exam time, access to the Foyer during break and lunch is limited. If the tables & chairs are set out, you are allowed to use this area but if they are stacked away, there is an exam on and pupils should go elsewhere.</p>	<p>Office</p>	<p>13.05.24</p>
<p>3</p>	<p><u>Employment Opportunity</u></p>  <p>Quality Management Trainee – Eden Programme</p> <p>Lactalis is the world’s largest dairy company and the world’s number one producer of cheese. Some of our brands are household names in the UK such as President, Galbani, Galloway and Seriously. We remain a family owned business true to our roots. French owned Lactalis is also the biggest manufacturer of AOC (Appellation d’Origine Controlee) cheeses. In the UK we operate out of 4 main locations, Stranraer, Lubborn, Aberystwyth and our UK headquarters in Redhill, Surrey.</p> <p>As you might expect we can offer you the opportunity to develop your career in food production that may start local but can end up global with around 90,000 employees spread across around 100 countries world-wide. This unique opportunity is for someone who has a passion in pursuing a career in dairy and who wants to learn about the whole cheese production process from a Quality perspective on a large scale from raw material intake to finished product and more.</p> <p>The Details</p> <p>Based in our Quality Team the successful candidate will have the opportunity to develop skills not just in Quality management but across all areas of our production process. You will learn about fat and protein management and yield management. You will also be exposed to financial management and budget control and will use data analysis tools to monitor trends, investigate issues and problem solve and drive site improvements through our Lean programme. The role will give you the opportunity to understand managing and motivating people and everything from the Quality perspective. You will gain experience in:</p> <p>Milk Processing: As you learn your knowledge of process will expand. You will spend time on the shop floor to really get to know how the department ticks, what works, what doesn’t and what needs to change.</p>	<p>K McCreadie</p>	<p>15.05.24</p>

Cheese Making: You will see the cheese making process at first hand and will learn how to make cheese from scratch. As experience develops you will work closely with the management team and learn how to make cheese recipe alterations to improve yield and ensure consistent quality.

Powder Processing: You will gain an understanding of the process at first hand from evaporation to drying. You will learn the process control demands and the quality requirements to deliver our customers' expectations.

Packing: There will also be the opportunity to see the process through to completion with you spending some time in our packing operation.

Foundation Degree: Underpinning your work experience will be the requirement to complete a 2-year foundation degree programme in Dairy Technology through Reaseheath College in Cheshire. This will be achieved by distance learning and 4 x 2 week practicals on campus. More Information at:



Next Steps: After two years your knowledge of Quality and cheese making and of the associated processes will have prepared you for more responsibility and for the next stage of your career. A development plan will be agreed with you to identify the next steps you want to take and where your interests lie with an eye to the future.

What you need: We are looking for someone with ambition, passion and engagement. Passion in what you do and engagement with people and what goes on around you, above all you must be willing to learn and have the ability to grow as we grow. You will need at minimum two Highers (science based) at grade B or above **or** an appropriate science-based Access to Higher Education Course Certificate of Achievement **or** relevant dairy industry experience

All applicants should have National 4 (or equivalent) or above in Maths and English

Potential Salary: Starting at £26,000 and rising to £33,000 over two years

To apply send your CV with a covering letter explaining what attracts you to the dairy industry and what your career ambitions are to: recruit.stranraer@lactalis.co.uk to arrive no later than 15th May 2024.

Applicants must have the right to work in the UK

Join us to live your own **#LactalisExperience**. This is a place where achievers can achieve!
www.lactalis.co.uk