THE WEEKLY WELLBEING ** TOOLKIT

WELLBEING FOR CHILDREN, PARENTS AND STAFF Edition 10: 22nd May 2020

Welcome to edition 10 of The Weekly Wellbeing Toolkit. In the coming weeks we will focus upon the core wellbeing values embodied in "The Wellbeing Toolkit" Kelly and Andrew.



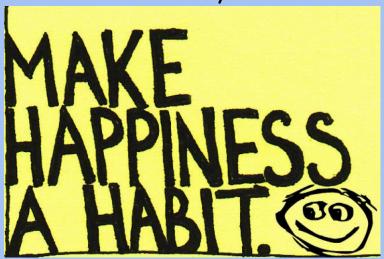
This week we will be focussing on Celebration

THE MORE YOU CELEBRATE YOUR LIFE, THE MORE THERE IS IN LIFE TO CELEBRATE.

Oprah Winfrey

What do you do well? Plenty; but do you realise this? Do we thank each other enough? Are we positive in our mindsets? Do we notice what others do? Celebration of children's achievements is an underlying principle of a successful school, but at the heart of that school is a team of adults striving to deliver the positive future our children deserve. It takes seconds to thank somebody, praise their efforts or a particular piece of work and if this is sincere, rather than a token, the value for the recipient is immeasurable.

For Everyone



- Expressing Gratitude
- Nature walks for wellbeing
- Acts of service to others
- Surround yourself with happiness triggers, plants, photo's and thank you cards
- Practice forgiveness
- Keep positive relationships
- Journaling



More than ever, we must support children & young people's mental wellbeing. Claire Dorris from The <u>National Children's</u> <u>Bureau</u> considers how parents, practitioners, friends, wider family, and policy influencers can help during #Coronavirus. #MentalHealthAwarenessWeek

For Children

The importance of check in for children are vital at this time to ascertain how they are coping in the current pandemic. Invite young people to assess where their emotions currently sit on this mood flag and ask them what they would need in order to move up a flag.



Make a lockdown memory jar

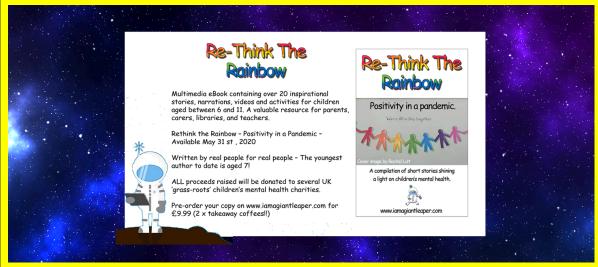
Being in lockdown has given us lots of time to reflect and think about the things that are important to us. What if you could invite your children to create their own Lockdown Memory Jar, these could include:

- Notes of how they felt
- Trinkets they may have collected on walks
- Meaningful drawings
- Pictures of loved ones they have missed









Rethink the Rainbow is a charity book created for children to shine a light on children's mental health. 100% of the proceeds are being donated to young people's mental health charities

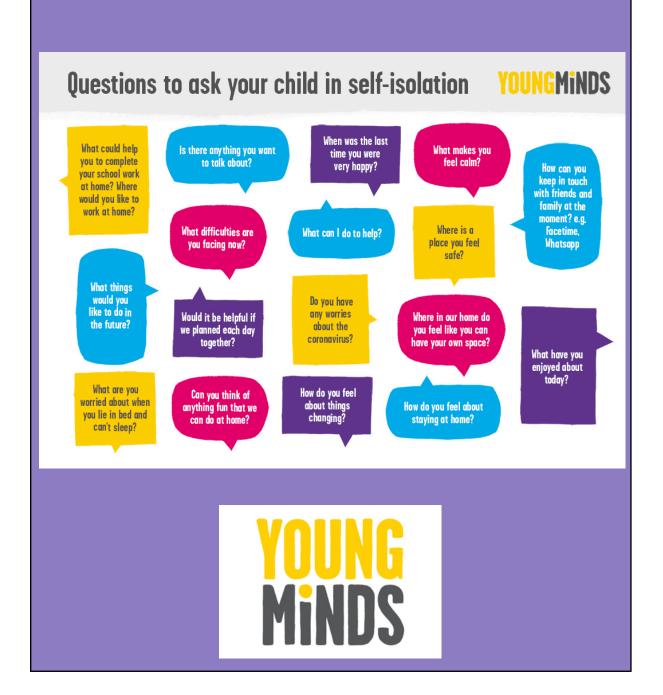
Pre-Order your copy of the compilation eBook 'Rethink the Rainbow' shining a light on Children's Mental Health - A fab resource for parents, carers, kids, teachers and schools!

https://iamagiantleaper.com

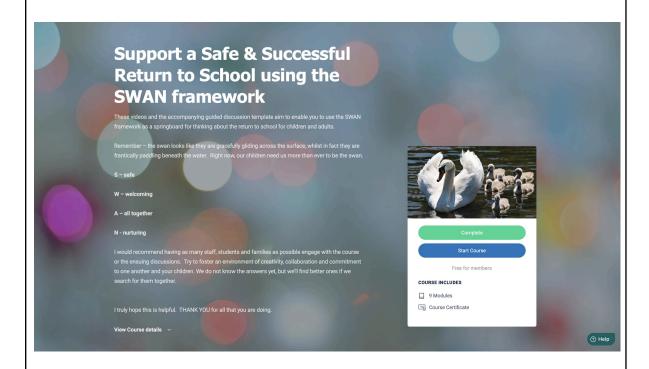
For Parents

Young Minds have created some great questions to help identify children's needs in these current times.

Young Minds Charity



For Staff



Dr Pooky Knightsmith has created a fantastic FREE E-Learning resource for educators

This supports a safe and successful resource to return to school

Sign up here

Practical advice to support staff wellbeing in the crisis from Education Support Partnership

5 tips to put kindness at the heart of your school or college



1. Model kindness
Lead by example
and show what
being kind looks like.



2. Encourage kindness
Get students and
staff involved in
supporting their
local communities.



3. Notice kindnessRecognise and
praise when you
notice kindness.



4. Cut some slack
Understand that
students and teachers
will experience the
effects of the
pandemic differently.



5. Be kind to yourselfDo not expect
perfection of
yourself or others.
Aim for 'good enough'.

Emotional support helpline: 08000 562561 educationsupport.org.uk/helpline

#MentalHealthAwarenessWeek #KindnessMatters



Tough Day?

Talk to us





Quick Quiz:

Can you identify the bands or artists from the emojis?



Book Recommendations For Wellbeing:

Live Well, Teach Well by Abigail Mann

Stressed? Overworked? Drowning in marking? This book has it covered. In order to secure the best possible outcomes for your pupils, you must look after your own wellbeing, and Live Well, Teach Well is jam-packed with 90 practical ideas and strategies to help you do just that.

For Adults:

The Humans by Matt Haig

After an 'incident' one wet Friday night where he is found walking naked through the streets of Cambridge, Professor Andrew Martin is not feeling quite himself. Food sickens him. Clothes confound him. Even his loving wife and teenage son are repulsive to him. He feels lost amongst an alien species and hates everyone on the planet. Everyone, that is, except Newton, and he's a dog.

For Children:

The Truth Pixie by Matt Haig

More from Mr Haig, the lovable story of a little pixie learning to love herself. A great favourite of children in our schools. Beautifully illustrated by Chris Mould

For Young Children:

Ruby's Worry by Tom Percival

Ruby loves being Ruby. Until, one day, she finds a worry. At first it's not such a big worry, and that's all right, but then it starts to grow. It gets bigger and bigger every day and it makes Ruby sad. How can Ruby get rid of it and feel like herself again? Perceptive and poignant.

Blog of the Week

"How are you?" Andrew wrote this for our friend Kate Moxley who has done an amazing job promoting Mental Health Awareness Week throughout the week. The theme for this week has appropriately been 'kindness'

Find the post here.

Virtual Day Trip A day out at the Smithsonian Museum Of Natural History in Washington DC





Take your trip <u>here.</u>

Recipe corner:

The Best Homemade Burgers

The weather looks great for the Bank Holiday Weekend, so why not make your own burgers for the family BBQ?

Ingredients for 8 Burgers

450g minced beef or beef and pook combined (or for a vegetarian option replace with white beans, black beans or aduki beans)

100g breadcrumb

A bunch of spring onions finely sliced

A generous handful of fresh or dried herbs and spices to taste (thyme and basil work well, or try a sprinkle of chilli flakes)

Salt and pepper to season.
Oil of your choice to shallow fry

Place the meat, breadcrumbs, spring onions, herbs and seasoning in a bowl and mix so that all the ingredients are well combined. Divide into 8 roughly equal portions, roll each into a ball, roll gently in flour, flatten between your hands so each has an equal thickness and set aside until ready to cook.

Heat a frying pan over a medium-hot hob, adding a little oil. Press each patty between your hands, or on a chopping board, so all are of equal thickness. Fry or barbeque until cooked to your satisfaction on both sides, turning in the middle of cooking. Serve in a bun with sides of your choice.