

GEMS WESTMINSTER SCHOOL, SHARJAH



Newsletter Issue #17
8th January, 2026



Message from the Principal/CEO Ms. Valerie Thompson

Dear WSS Parents,

Welcome back to Term 2!
We hope that you had a lovely Winter Break.

We are looking forward to meeting you all at **PTM next Thursday 2-5pm** to celebrate your child's successes & to discuss their

next steps. Students will **leave school at 12:30pm** on that day. Thank you.

Dates for Your Diary

Date	Details
Monday 5/1/26	<ul style="list-style-type: none"> First day of Term 2. T2 Fees due, thank you.
Saturday 10/1/26	<ul style="list-style-type: none"> School Cashier open 8am-1pm for convenient fee payment. Please clear T2 fees, if not already done, thank you.
Thursday 15/1/26	<ul style="list-style-type: none"> T1 Report Cards & PTM, 2-5pm (subject to cleared fees & Registration on Daleel 2). Students leave school at 12:30pm. We request students attend PTM with parents to discuss next steps with their teachers. Students should wear smart school uniform to give the meeting formality & gravitas.
Saturday 31/1/26	<ul style="list-style-type: none"> WSS Family First Carnival, 10am-2pm. (all WSS families invited) Entrance fee AED5/- pp, including 2 free games tickets
Monday 16t/3/25 to Sunday 22/3/26	<ul style="list-style-type: none"> Spring Break T3 Fees due by latest Monday 23/3/25. Thank you.



Our Vision; 'Excellence Through Teamwork; Success For All'

مدرسة جيمس ويستمينستر الشارقة



النشرة الإخبارية رقم 17
8 يناير 2026



رسالة من المديرية / الرئيس التنفيذي
السيدة فاليري تومسون

أولياء أمور مدرسة جيمس ويستمينستر
الشارقة الأعزاء،

أهلاً بكم مجدداً في الفصل
الدراسي الثاني! تأمل أن تكونوا
قد استمتعتم بعطلة شتوية رائعة.

نتطلع إلى لقائكم جميعاً في
اجتماع أولياء الأمور والمعلمين
يوم الخميس المقبل من الساعة 2
إلى 5 مساءً للاحتفال بنجاحات
طفلكم ومناقشة خطواته التالية.

سيغادر الطلاب المدرسة في تمام الساعة 12:30 ظهراً في
ذلك اليوم. شكرًا لكم.



المواعيد

التاريخ	التفاصيل
اللاتين 5/1/26	<ul style="list-style-type: none"> اليوم الأول من الفصل الدراسي الثاني. رسوم T2 مستحقة، شكرًا لك.
السبت، 10 يناير 2026	<ul style="list-style-type: none"> يفتح صندوق المدرسة من الساعة 8:00 صباحًا حتى 1:00 ظهرًا لتحويل رسوم الفصل الدراسي الثاني
الخميس 15/1/26	<ul style="list-style-type: none"> تقارير الفصل الدراسي الأول واجتماعات أولياء الأمور والمعلمين، من الساعة 2 إلى 5 مساءً (رهناً بدفع الرسوم والتسجيل في دليل 2). يغادر الطلاب المدرسة في تمام الساعة 12:30 ظهرًا. تطلب من الطلاب حضور اجتماعات أولياء الأمور والمعلمين مع أولياء أمورهم لمناقشة الخطوات التالية مع معلمهم. ينبغي على الطلاب ارتداء زي مدرسي أنيق لإضفاء طابع رسمي ورصين على الاجتماع.
السبت 31/1/2026	<ul style="list-style-type: none"> كرنفال عائلة WSS الأول، من الساعة 10 صباحًا حتى 2 ظهرًا. (جميع عائلات WSS مدعوة) رسوم الدخول 5 دراهم للشخص الواحد، تشمل تذكرتي ألعاب مجانبتين
من الاثنين 16/3/25 إلى الأحد 22/3/26	<ul style="list-style-type: none"> عطلة الربيع رسوم T3 مستحقة الدفع في موعد أقصاه يوم الاثنين 23/3/2025. شكرًا لكم.



رؤيتنا؛ "التميز من خلال العمل الجماعي؛ النجاح للجميع"

Contents

Parent Handbook Access QR

“The most important gifts you can give your child are a **quality education** and the **values** that will guide them through life”

Sunny Varkey



Find our updated **Parent Handbook** through this QR code. Check-out school policies & procedures to be familiar & comfortable with our system.



Newsletter Contents

Page	Includes:
1, 2	Dates for Your Diary <ul style="list-style-type: none"> Message from the Principal; Date for Your Diary, general notices
3	Contents <ul style="list-style-type: none"> Contents Table QR Code to Access our online Parent Handbook
4 5-7 8 9-10 11 12 12 13	Whole School News <ul style="list-style-type: none"> Family First Carnival Flyer WSS Superstar Champions (Celebrating Lean Nael, our Sheikha Fatima Scholarship Winner, Celebrating Staff of Term 1 Awards, Saying thank you & farewell to BBT Mr. Thomas) Environmental & Sustainability Superstar Champions Family First Secondary Recipes WSS Winter Break Upgrades This Week's Leadership GEMStone (Leading with Reflection—Moonstone) Week 1 ECA Report Storyboard Top Tips, 1) Another Term to Sparkle, Learn & Grow, 2) Grit & Perseverance
14-16 17-18 19 20 & 24 21-24 25-28	Junior Section News <ul style="list-style-type: none"> Junior Section Superstar Champions Assembly Time with Y1S1, 8/1/26 (Resilience) Welcome back for T2 Wonderful Winter Projects Y1 Learning Activities Y2 Learning Activities
29-30 31-32 33 34 35 35-37	Primary Section News <ul style="list-style-type: none"> Primary Section Superstar Champions (Tennis & Abacus Brainobrain) Assembly Time with Y4H1, 7/1/26 (Teamwork Makes the Dream Work) Wonderful Winter Projects Primary Art Y3 Learning Activities Y6 Learning Activities
38 39 39 40-41 42 43-44 45-47	Secondary Section News <ul style="list-style-type: none"> Family First Parenting Tips KS3 Assembly with Ms. Laneetha (Be A GEM Briefing) Sustainability Meets Creativity KS3 Leadership GEMStones KS4 Leaders & Trainees' Volunteers Badging Ceremony KS4 Reflection & Growth Sixth Form News (Welcome Back session by VP Mr. Suj, Winter Break Memories, Celebrating the Arrival of the Sixth Form Jacket & Be a GEM Recall Session)



FAMILYFIRST
CARNIVAL

Let's bond today and lead tomorrow. Together.

INVITATION



FAMILY FIRST Carnival

Let's bond today and lead tomorrow. Together.



Date: Saturday, 31st
January 2026



Time: 10:00 am –
2:00 pm



Venue: WSS
Astroturf

*WSS Superstar Champion; Celebrating our Sheikha Fatima
Scholarship Winner for 2025-2026!!*

Lean Nael - SFA Winner from Sixth Form



Lean Nael was awarded the Sheikha Fatima Award, 2025-26, in recognition of academic excellence, strong personal values, and an impressive performance in the interview process. A well-earned achievement that reflects dedication and potential.



I'M DEEPLY HONOURED TO RECEIVE THIS AWARD—IT STANDS AS A TESTAMENT TO MY HARD WORK AND DEDICATION. THANK YOU TO EVERYONE WHO MADE THIS MOMENT POSSIBLE AND SUPPORTED ME THROUGHOUT THIS JOURNEY.

Lean Nael - SFA Winner from Sixth Form

WSS Superstar Staff Champions of Term 1!

	Staff Awards; WSS Staff Stars of Term1	Term 1: Sep- Dec 2025
		
Ms. Asma Sarwar	Ms. Fiza Farooq	Ms. Dalal AlKhdour
Teacher of the Term Junior	Teacher Assistant of the Term Junior	Teacher of the Term Primary
		
Ms. Vandana Parashar	Ms. Ayesha Aslam	Ms. Ghousia Begum
Teacher of the Term Primary	Teacher of the Term Secondary	Teacher of the Term Secondary
		
Ms. Meenu Thomas	Ms. Geethu Mary Paulose	Ms. Hannah Marie Abalo
Admin. Staff Award of the Term	Admin. Staff Award of the Term	Support Staff of the Term
		
	Mr. Manik Ramesh	
	Support Staff of the Term	

WSS Superstar Champions!

Dear Ms. Alysha,

Happy New Year 🇲🇪 I hope you are doing well and enjoying a fresh and positive start to the year.

As we begin the second term at GEMS Westminster School, I would like to wish you a happy new year and a wonderful new beginning for the school term ahead. May it be filled with success, positivity, and rewarding moments for both staff and students.

Thank you for your continued efforts and dedication. Wishing you all the best for a smooth and successful second term.

Kind regards,

Dr Mai Badre El-Dein



We say thank you & farewell to BBT Assistant Service Delivery Executive Mr. Thomas Rajan, who has been promoted to a new role within BBT/STS as Assistant Service Delivery Manager, for all Sharjah BBT schools. We thank him for his support & dedicated service to WSS over 13 years since joining in 2012, managing up to 42 WSS buses with 1,455 bus users plus additional responsibility to multiple schools. We wish him every success with his new professional venture.

Good morning! I hope this email finds you well. Wishing you a very Happy New Year. I just wanted to say a heartfelt thank you to you and your excellent teachers who have brought about significant changes in my son, Muhammad Mubahsir year 5 /D2. I'm lucky that my son is receiving his education at GEMS Westminster School. You and your team are amazing. This year, I've noticed considerable improvements in my son's studies, thanks to his class teacher, Ms. Keerthy. Thank you for providing our children with the best education through your exceptional teachers. I must say, GEMS Westminster School is the best place for my son's education.

Regards,
Mahrukh Madni

Environment & Sustainability Superstar Champions!



Here is Haya's entry into our latest sustainability initiative, the Photography Challenge 'My Eco-Action'. The family photo is of their visit to the Hanging Gardens, where they chose to walk instead of taking the train inside as part of their eco-friendly action. In the 2nd picture Haya is putting trash in the correct recycling bins, demonstrating responsible waste disposal. Well done!



Family First club team:

Francis Emmanuel, Celino Jayasinghe
Nandini Harish, Leemar Al Fuqaha

Teacher in charge: Ms. Ghousia

Parents Recipes

Strawberry Pie Filling Cheesecake

By Deepika Wickramasinghe
Parent of Celino Jayasinghe

Ingredients:

- 3 cups Marie biscuits (crushed into powder)
- 200 g butter (room temperature)
- 6 eggs
- 1 cup sugar
- 2 packets KDD thick cream (250 ml each)
- 6 pieces Kiri cheese
- ½ tsp vanilla
- Strawberry pie filling

Instructions:



- Mix the crushed Marie biscuits with the softened butter until the mixture is thick and holds together.
- Press the mixture evenly into the bottom of a baking tray to form the crust.
- Place the tray in the freezer for 10 minutes while you prepare the filling.
- In a mixing bowl, beat the eggs and sugar until creamy and pale.
- Add the thick cream, Kiri cheese, and vanilla.
- Mix well until smooth and lump-free.
- Remove the crust from the freezer.
- Pour the cream mixture over the biscuit base.
- Bake in a preheated oven at 170°C (340°F) for about 45-55 minutes.
- Check doneness by inserting a toothpick in the center – if it comes out clean, the cheesecake is ready.
- The top should be lightly golden, and the center should be set but slightly wobbly (it will firm up as it cools).
- Let the cheesecake cool at room temperature, then refrigerate for at least 2-4 hours (overnight gives the best texture).
- Spread strawberry pie filling over the top before serving as a decoration.

"When I had originally made the brownie myself, it tasted AMAZING. And even when I gave it to my close friends they really liked it. It's a beautiful and tasty dessert to eat when your hungry for something sweet."

Parent of Celino Jayasinghe

Possible Allergens: Contains Dairy, Contains Eggs

Dietary Tags: Vegetarian

Chicken Drum Stick Fry

By Cimchy Chandra
Parent of Dhivith Pramod

Ingredients:

- Garlic
- Ginger
- Chili paste
- Turmeric powder
- Chili powder
- Salt
- Cooking Oil



Instructions:

- Marinate the chicken with salt turmeric powder and chili powder along with ginger garlic chili paste for 25-30 Minutes, in order to let the chicken absorb the flavors.
- After leaving the chicken to marinate, Add cooking oil to a medium pot and heat it at medium-high heat.
- Slowly add the chicken to the oil and leave it to fry for 8-10 minutes on each side until fully cooked.
- Once fully fried add it to a paper towel for soak up the extra oil in the chicken.
- Lastly, serve and enjoy.

This chicken fry has been passed on from my great grandmother and I had been serving this dish on all special occasions. This turned out to be my signature dish

-Parent of Dhivith Pramod

Ras Malai

By Fakhra Amir
Parent of Aroush Amir

Ingredients:

- 1 cup dry milk
- 1 tsp baking powder
- 1 tbsp oil
- 1 egg
- 1 liter milk
- 1 tin condensed milk
- 1 pack cream (200 g)
- Sliced almonds and pistachios, for garnishing

Instructions:

- In a mixing bowl, combine the dry milk, baking powder and mix thoroughly.
- Add the oil and lightly beaten egg to the bowl, and mix until a dough is formed.
- Shape the dough into small balls, and then flatten them with your palms.
- In a pot, bring the milk to a boil on medium heat.
- Gently add the flattened balls to the boiling milk, and let them cook for 7 to 8 minutes. Be sure to flip the balls in between cooking to ensure even cooking.
- Once the balls have doubled in size, remove them from the milk and place them in a dish.
- Combine the condensed milk, cream, and the remaining boiled milk, and let it cook until it has thickened.
- Pour the thickened milk mixture over the Ras Malai and sprinkle sliced almonds and pistachios on top.
- Allow the Ras Malai to cool to room temperature, and then refrigerate for a few hours.



In our family, Ras Malai isn't just a dessert – it's a sweet legacy. Passed down through generations, this delicate treat has graced our tables during celebrations, gatherings, and quiet evenings alike. Soft, spongy milk balls soaked in creamy, cardamom-infused milk – every bite carries the warmth of love and tradition. It's more than just food; it's our story – one we proudly share with our extended WSS family, keeping the sweetness alive from one generation to the next.

-Parent of Aroush Amir

Family First club team:

Francis Emmanuel, Celino Jayasinghe
Nandini Harish, Leemar Al Fuqaha

Teacher in charge: Ms. Ghousia

Students Recipe

Creamy Tomato Cheese Pasta

By Francis Emmanuel Villegas De Ocampo
Y12 BF

Instructions:

- In a pot of boiling water, add salt and a splash of oil. Cook the penne pasta over medium heat for 8-10 minutes, or until al dente. Once done, drain the pasta but make sure to reserve about 1/4 cup of the pasta water for the sauce.
- On a cutting board, finely chop the garlic and onion.
- In a large pan, heat 2-3 tablespoons of olive oil over medium heat. Sauté the chopped onion and garlic until softened and fragrant.
- Stir in 3 tablespoons of tomato paste and cook for 2-3 minutes to enhance the flavor.
- Add 1 teaspoon of red chili flakes, 1/2 teaspoon of black pepper, and 1/2 teaspoon of red chili powder. Stir well until the spices are fully combined with the paste.
- Gradually pour in the heavy cream while stirring continuously. Let the sauce simmer and thicken slightly.
- Add the drained pasta to the sauce, along with a splash of reserved pasta water if needed to loosen it. Stir until the pasta is evenly coated.
- Add as much grated mozzarella as you like, stirring until melted and creamy.
- Transfer the pasta to a serving bowl and top with freshly chopped basil leaves for a fresh, vibrant touch.

Possible Allergens: Contains Dairy, Contains Gluten

Dietary Tags: Vegetarian

Ingredients:

- 120g (1/2 cup) unsalted butter, softened to room temperature
- 180g (3/4 cup) granulated sugar
- 3 large eggs
- 120g (1 cup) all-purpose flour
- 2 tablespoons unsweetened cocoa powder
- 1/2 teaspoon salt
- 1 tablespoon red food coloring
- 1 teaspoon white distilled vinegar
- 1 teaspoon pure vanilla extract
- 240g cream cheese, softened
- 1 large egg
- 45g granulated sugar
- 1 teaspoon vanilla extract



"When I first made this brownie, it was a disaster. But when I added the cream cheese, it was perfect. I was hungry and saw this recipe online and decided to cook it for lunch. Best pasta I made ever!"
-Francis Y12 BF

Instructions:

- Preheat your oven to 150°C (320°F) and lightly grease a square baking pan with parchment paper.
- Mix the wet ingredients: In a large bowl, whisk together the eggs, oil, vanilla essence and the coffee mixture, until smooth and slightly frothy.
- Combine the dry ingredients: In a separate bowl, sift together the flour, cocoa powder, coffee, and sugar.
- Fold the dry mixture into the wet mixture slowly using a spatula. Then add the chocolate chips. Mix only until combined DO NOT over-mix.
- Pour the batter into the prepared pan and smooth out the top with a spatula.
- Bake for 30 minutes at 160°C, or until a toothpick inserted in the center comes out with a few moist crumbs.
- Cool completely before cutting.

Possible Allergens: Contains Dairy, Contains Eggs, Contains Gluten
Dietary Tags: Sweets

Fudge Brownies

By Zoya Noman Syeda
Y13 GS



"Fudge brownies are a comforting treat. I made them for my friends and they loved them. They are so easy to make and taste so good. I was hungry and saw this recipe online and decided to cook it for lunch. Best pasta I made ever!"
-Zoya Noman Syeda Y13 GS

Ingredients:

- 1 cup penne pasta
- 1 teaspoon salt (for boiling pasta)
- 1/2 cup reserved pasta water (for adjusting the sauce consistency)
- For the Spicy Tomato Cream Sauce:
 - 1/2 small onion, finely chopped
 - 1 tablespoon minced garlic
 - 2 to 3 tablespoons olive oil
 - 6 to 7 tablespoons heavy cream
 - 3 tablespoons tomato paste
 - 1 teaspoon red chili flakes
 - 1/2 teaspoon black pepper
 - 1/2 teaspoon red chili powder
 - Salt, to taste
 - 1/2 teaspoon granulated sugar
 - 1/2 tablespoon butter (salted used here)
- 2 tablespoons grated mozzarella cheese
- 2 to 3 fresh basil leaves, chopped



"I was hungry and saw this recipe online and decided to cook it for lunch. Best pasta I made ever!"
-Francis Y12 BF

Red Velvet Cream Cheese Swirl Brownie

By Francis Emmanuel Villegas De Ocampo
Y12 BF

- Preheat your oven to 170°C (340°F) and line a square baking pan with parchment paper.
- In a large bowl, cream the butter and sugar together using a mixer until the mixture is light and fluffy.
- Add the eggs one at a time, beating well after each addition.
- Stir in the red food coloring, vinegar, and vanilla extract until the batter is evenly colored and smooth.
- In a separate bowl, sift together the flour, cocoa powder, and salt. Gently fold the dry ingredients into the wet mixture until just combined.
- Set aside 1/4 cup of the red batter, then pour the remaining batter into the prepared pan, spreading it evenly.
- In a clean bowl, beat the cream cheese and sugar together until creamy and lump-free.
- Add the egg and vanilla to the cream cheese mixture and mix until smooth and fully incorporated.
- Carefully pour the cream cheese layer over the red batter in the pan. Drop spoonfuls of the reserved red batter over the top.
- Use a knife to gently swirl the top, creating a marbled effect, take care not to disturb the bottom layer.
- Bake in the preheated oven for about 30 minutes, or until the center is set.
- Allow the brownies to cool completely in the pan, then chill in the refrigerator before slicing and serving.

Classic Brownies

By Tehreem Fatima
Y12 GF

Ingredients:

- 2 large eggs - 1/2 cup oil
- 1 teaspoon vanilla essence (optional)
- 1/2 cup chocolate chips
- 1/2 cup cocoa powder
- 1/2 cup all-purpose flour
- 1 teaspoon instant coffee (mixed with 1 teaspoon hot water)
- 1/2 cup sugar



"These brownies have always been my go-to comfort snack during late-night study sessions. The rich chocolate smell instantly lifts my mood and keeps me going - it's like a sweet reward after a long day and hectic day!"
-Tehreem Fatima Y12 GF

Instructions:

- Preheat the oven to 350°F (180°C)
- Grease the baking tray with butter in a bowl.
- Mix the brownie mix with chopped dark chocolate chunks, water, oil and eggs until well blended.
- Evenly spread the batter into the pan using a cooking spatula.
- Bake for 28-30 minutes. Poke with a tooth pick to test if its fully baked.
- After fully baked, let it cool and then serve in a dish.

Ingredients:

- 2 eggs
- Dark chocolate bar (half)
- 180 ml (3/2 cup) vegetable oil
- 45 ml (1/4 cup) cold water
- Brownie mix

Whole School News; WSS Winter Break Upgrades!



Thank you to our dedicated MSO Ms. Sera, AMSF Mr. Davis & the Support Staff Team for the smart new Reception Male washroom upgrade, completed over the Winter Break. Gentlemen, we hope you enjoy the improved facility!



We are sure that our Junior children will enjoy these new play facilities in their garden play area.

Whole School News; This Week's Leadership GEMStone!

JANUARY – WEEK 2

LEADING WITH REFLECTION



MOONSTONE:

Encourages deep thinking and setting meaningful goals for growth.

“ Moments of silence bring clarity and help you trust your decisions. ”

MESSAGE: Silence is where clarity is born. In moments of stillness, your mind can process challenges, ideas and emotions with greater depth. Leaders who embrace silence often uncover solutions and insights that get lost in the noise of constant activity.

REFLECT: How can I create regular moments of silence to enhance my leadership clarity? What practices can I incorporate into my daily routine to ensure I have the quiet time needed for deep reflection and thoughtful decision-making?

Whole School News; Week 1 ECA Report!

Term 2
ECA
WEEK 1



AI & Robotics..



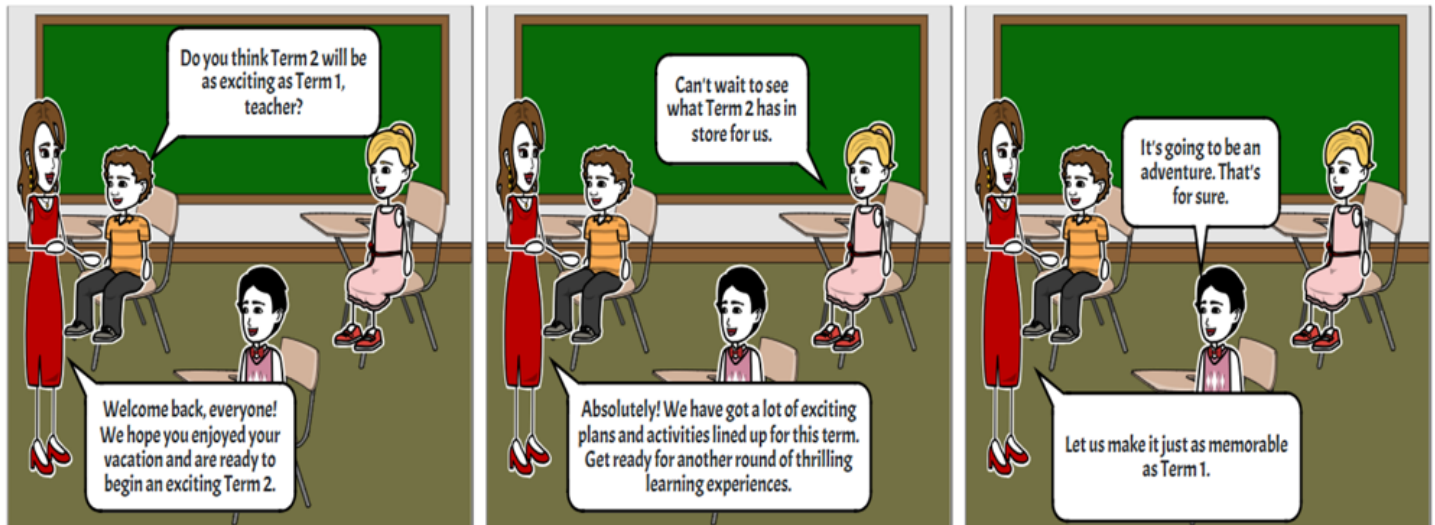
Art/Design..



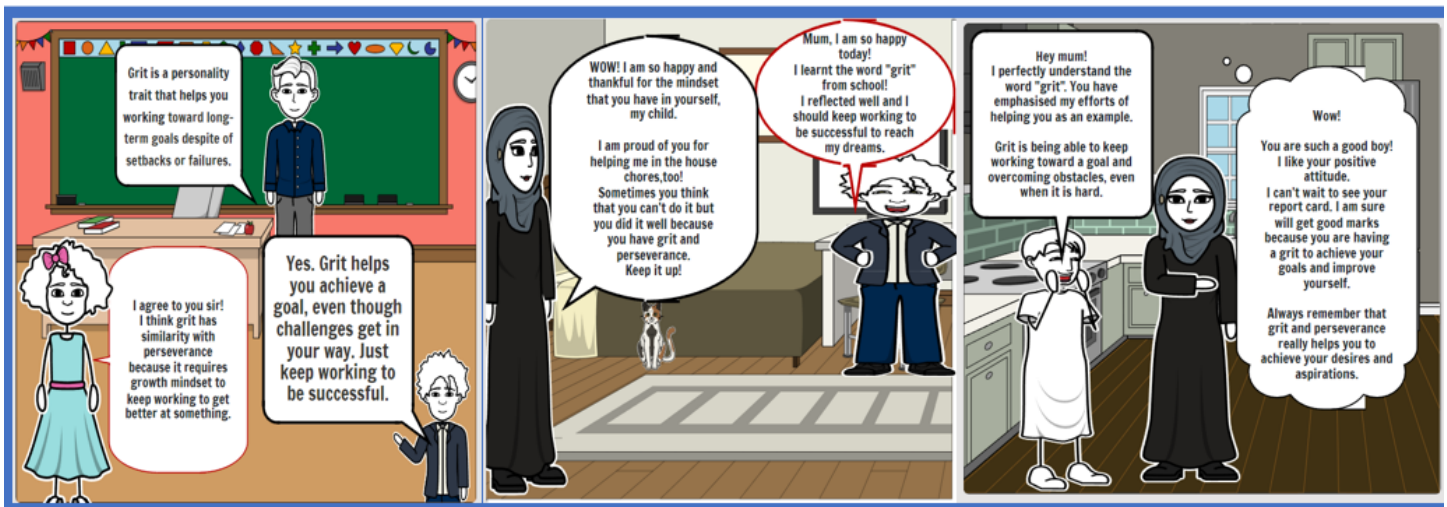
Football..

Whole School News; Storyboard Top Tips!

A new term to sparkle, learn and grow!



Grit and perseverance storyboard



WSS Junior Section Superstar Champions!
(Sheikh Zayad Painting Competition Winners, Be A GEM, Class & Wellbeing Champions)



WSS Junior Section Superstar Champions!
(Sheikh Zayad Painting Competition Winners, Be A GEM, Class & Wellbeing Champions)



Championships of the week!
Y1



WSS Junior Section Superstar Champions!
(Sheikh Zayed Painting Competition Winners, Be A GEM, Class & Wellbeing Champions)



Junior Section News; Y2S1 Learning Activities!

Y2S1 with Ms. Safia and Ms. Catherin



*Junior Section News; Assembly Time with Y1S1 (Resilience),
8/1/26!*



Junior Section News; Assembly Time with Y1S1 (Resilience)!



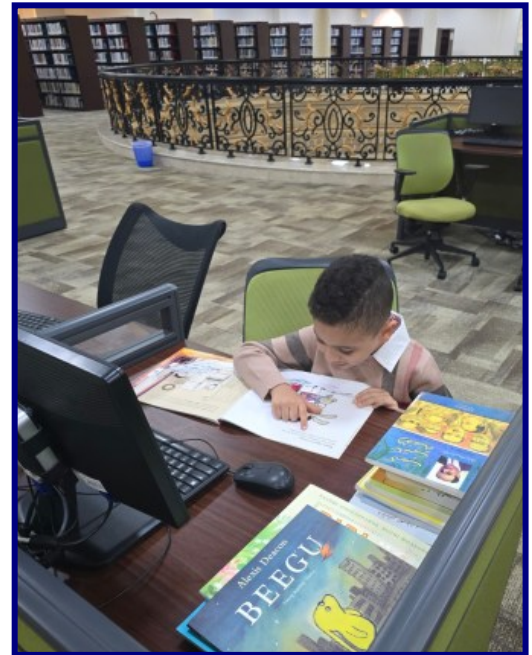
Y1S1 put on a super assembly with very clear, important messages & practical strategies.

We learnt that resilience is the strength to carry on & try again & again, despite challenges, mistakes or failing.

Thanks to our dear parents who attended & special thanks to those parents who participated with ideas.



Junior Section News; Welcome Back for T2!

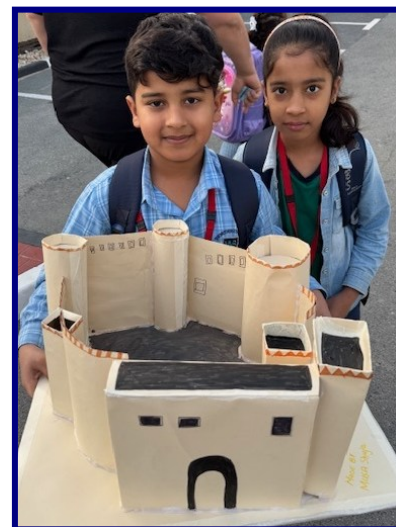


"During my winter break, I went to the university library in Sharjah and thoroughly enjoyed myself, reading many enriching stories. Thank you to my wonderful teacher and my beautiful school, WSS which always encourages us to read and be creative! ♥♥"



Happy to be back into learning activities!

Junior Section News; Wonderful Winter Projects!



Junior Section News; Y1D Learning Activities!

Y1 D1 with Ms. Beena and Ms. Rahna



Phonics lesson



Y1 D2 WITH MS. ANEEZA AND MS. GURPREET

Learning Punctuation Marks



Junior Section News; Y1H Learning Activities!

Y1 H1 with Ms. Mariam and Ms. Nadia



Y1 H2 with Ms. Kishwar and Ms. Maryam



Junior Section News; Y1S Learning Activities!

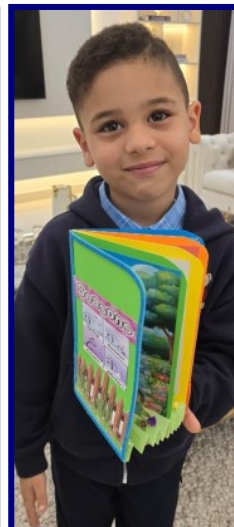
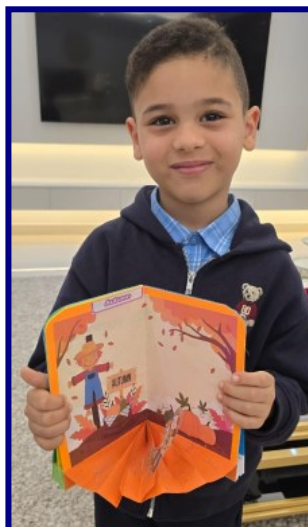
Y1 S1 with Ms. Rajina and Ms. Mani



Y1 S2 with Ms. Sadiqa and Ms. Asma



Junior Section News; Wonderful Winter Projects!



Junior Section News; Y1F1 Learning Activities!

Y1F with Ms. Fauzia and Ms. Foumy



Junior Section News; Y2 Learning Activities!

MS. MILLICENT & MS. TAHIRA



Y2F with Ms. Mangala & Ms. Fiza



Junior Section News; Y2D1 Learning Activities!



Junior Section News; Y2H1 Learning Activities!



*Y2H1 Trip to Crocodile
park with
Ms Sara & Ms Ashika*

Junior Section News; Y2S2 Learning Activities!

Y2S2-Trip to the Crocodile Park with Ms. Sabiha and Ms. Benil



Y2S2-Class Activities with Ms. Sabiha and Ms. Benil



WSS Primary Section Y4 'Be a GEM' Superstar Champions!



WSS Primary Section Superstar Champions!



Congratulations to tennis superstar Olisha Grizzelle Herath (Y5H2), who has won the UAE Junior Elite Badminton Championship, securing first position. Wonderful to see her dedication to excellence!

Congratulations to Abacus superstar Muhammad Taha (Y4S1) who recently participated in the 15th International Abacus Competition Brainobrain-fest 2025 in Dubai, winning a coveted Champion position. We love your hard work & perseverance Muh'd!



Primary Section News; Assembly Time with Y4H1 (Teamwork Makes the Dreamwork), 7/1/26!



We learnt how collaboratively working together in our daily lives helps us to achieve our goals more effectively.



Primary Section News; Assembly Time with Y4H1 (Teamwork Makes the Dreamwork), 7/1/26!



Primary Section News; Welcome Back for Term 2!



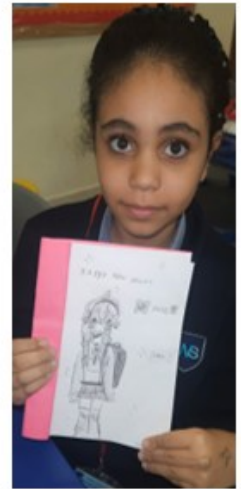
"During my winter break, I went to the university library in Sharjah and thoroughly enjoyed myself, reading many enriching stories. Thank you to my wonderful teacher and my beautiful school, WSS which always encourages us to read and be creative! 💖"



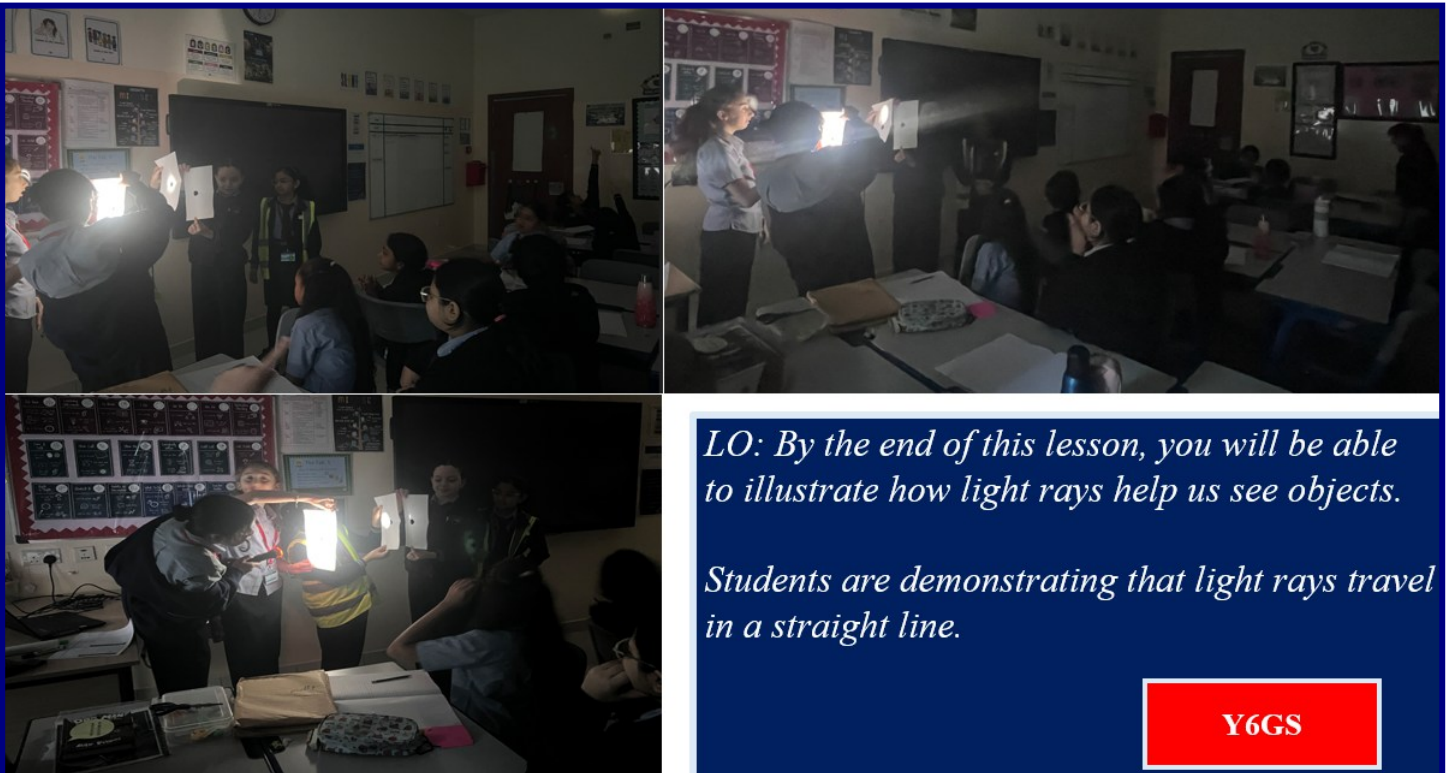
Primary Section News; Primary Art!



New Year Card
LO: By the end of this lesson, you will be able to make a bright and colourful New Year card with pop-up 3D shapes.



Primary Section News; Y3& Y6 Learning Activities!



Primary Section News; Y6 Learning Activities!

Y6GD

Students are demonstrating that light travels in straight lines.



Y6GF

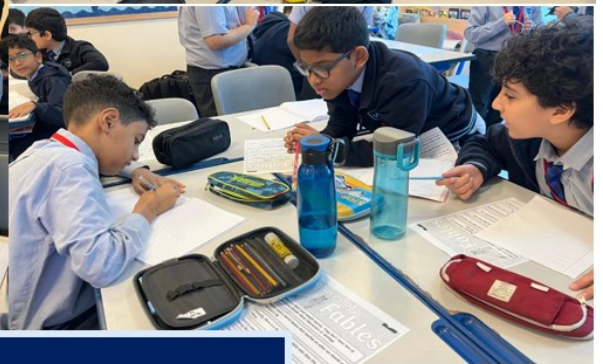
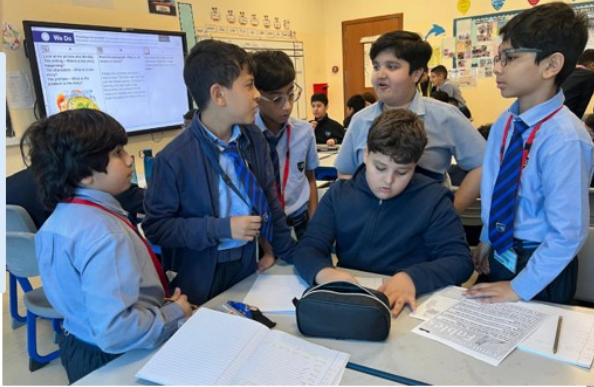
Students are demonstrating that light travels in straight lines.



Primary Section News; Y6 Learning Activities!



Artwork
inspired by
Pablo Picasso,
created by
Malik Maroof
Y6 BD.



Habits of discussion

English Activity: Discussing the Features of Fables – Analysing and Understanding



RLAG – Read Like a Gem Passport:

During the winter break, Y6BD students read books and created their own reading passports.



PARENT PARTNERSHIP INITIATIVE

WHAT IS ONE STRATEGY THAT HELPS YOU KEEP YOUR TEEN FOCUSED ON STUDIES?

ONE CONSISTENT STRATEGY IS A DAILY, PHONE-FREE "FOCUS HOUR" WHERE WE BOTH SIT AT THE STUDY TABLE. I WORK ON MY THINGS WHILE THEY DO THEIR HOMEWORK, KEEPING A KEEN EYE ON THEM., MAKING SURE THAT THEY ARE INDULGED IN THEIR WORK. SHARING THE SPACE REMOVES DISTRACTIONS AND MAKES STUDYING A SHARED ROUTINE, NOT A PUNISHMENT.

WHAT'S YOUR BIGGEST PARENTING CHALLENGE AND HOW DO YOU HANDLE IT?

OUR BIGGEST CHALLENGE IS NAVIGATING THEIR GROWING NEED FOR INDEPENDENCE WHILE KEEPING THEM SAFE AND GROUNDED. WE ARE A GUIDE, NOT A CONTROLLER. WE HAVE OPEN CONVERSATIONS ABOUT BUILDING TRUST, AND WE TRY TO LISTEN MORE THAN WE LECTURE. IN THIS MODERN WORLD OF TECHNOLOGY WE HAVENT GRANTED THEM MOBILE PHONES BUT STILL FOUND A WAY OF HOW THEY INTERACT AND CONNECT WITH OTHERS, THIS WAS A BIG CHALLENGE OF HOW THEY CAN FULLFILL THEIR NEEDS BY STAYING IN THEIR BOUNDARIES



PARENTS OF:
MUHAMMAD MOIZ FARHAJ
MUHAMAD ASHAZ FARHAJ

HOW DO YOU ENCOURAGE OPEN COMMUNICATION AT HOME?

WE MAKE SPACE FOR CONVERSATION WITHOUT INTERROGATION DURING DAILY ACTIVITIES LIKE DRIVING OR COOKING. WE PRIORITIZE HEARING THEIR PERSPECTIVE WITHOUT IMMEDIATELY CORRECTING OR SOLVING, AND WE RESPECT THEIR PRIVACY ENOUGH TO EARN THEIR TRUST. WE GIVE ATTENTION TO THEIR DIFFICULTIES IN LIFE AND ENCOURAGE THEM TO FACE IT ON THEIR OWN BY PROVIDING EVERY SUPPORT NECESSARY

Secondary Section News; KS3 Assembly, 'Be a GEM' Briefing with Ms. Laneetha, 5/1/26!



Secondary Section News; Creativity Meets Sustainability!



Well done Nabia for your creative, hand-crafted sustainability project, making a sea turtle with recycled mate-

Secondary Section News; KS3 Demonstrating the Leadership GEMStones!

STUDENT DEMONSTRATING
THE LEADERSHIP GEMSTONE
OF THE MONTH-
MOONSTONE

KS3-Class Leaders TERM 2 demonstrate our school values in action. They model respect, responsibility and teamwork.

**ABDUL HADI IMRAN
IMRAN SIDDIQUE -Y7SD**



**ABDUL HADI IMRAN
IMRAN SIDDIQUE -Y7SD**



**MOHAMMAD EMAD
ABBASI-Y7SH**



**MUSA KHAN
MUDASSAR HASIS-
Y7SF**



**ADAM
MOHAMED ALI
ABDELHAFIZ
ALI -Y7BS**



**SYED AREES
ALI SYED
AIMAN ALI-
Y8SD**



**HAMZA AMR,
MOHAMED-
Y8SH**



**KARAS
AYMAN -Y8SF**



**SANDEEP
KUMAR-
Y9SS**



**DAUD SIKANDER-
Y9SH**



**MUHAMMAD
FARHAN-Y9SF**



Secondary Section News; KS3 Demonstrating the Leadership GEMStones!

KS3 GIRLS- TERM 2 CLASS LEADERS

STUDENT DEMONSTRATING THE
LEADERSHIP GEMSTONE - MOONSTONE
Leadership is the ability to guide and
influence others toward a shared
goal. It involves clear vision,
effective communication, And the
ability to inspire.



Chinmaye
Saravanan-Y7GH



Umaiza
Hassan-Y8GH



Eshal Mariyam-Y7GF



Ganatella Shady-
Y9GD



Malak Ahamed-
Y9GH



Sharen Fadi-
Y9GS



Farida Amr-Y8GD



Naurah Umer-Y7GD



Kiria Reefaft-Y7GS



Joudi Ahamed-
Y9GF



Ariya Sharif-
Y8GF

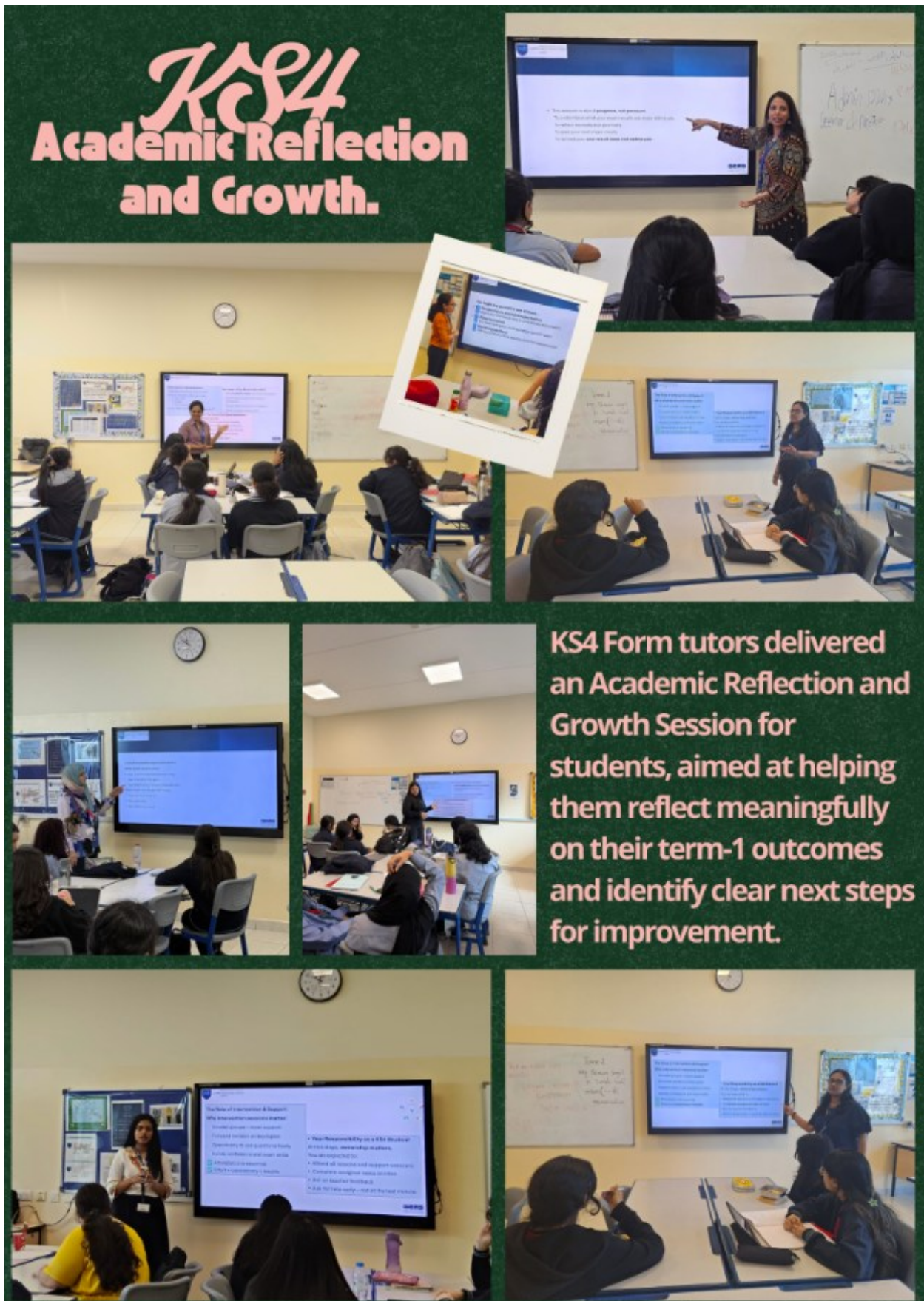


Ayana Mariam-
Y8GS

Secondary Section News; KS4 Leaders' Badging Ceremony!



Secondary Section News; KS4 Reflection & Growth!



Secondary Section News; KS4 Reflection & Growth!



Next steps for high performers:

- Maintain disciplined study routines
- Focus on higher-order exam skills:
 - application
 - analysis
 - exam technique
- Ask: "How can I turn good into excellent?"

Next steps: If Your Results Were Mixed

- Identify **specific topics** that need improvement
- Attend support/intervention sessions consistently
- Practice exam-style questions regularly
- Speak to subject teachers early

Next steps if Your Results Were Below Expectations

Important message first:

- You are not alone, and you are not incapable.
- Accept support—this is strength, not weakness
- Follow the study plan shared by subject teachers
- Attend all intervention and support classes
- Focus on **small, achievable goals**

GEMS
EDUCATION



KS4 ACADEMIC REFLECTION & GROWTH SESSION

Student leaders facilitated an Academic Reflection and Growth Session during break time, encouraging students to reflect on Mock 1/Term 1 results, set achievable goals, and embrace a growth mindset.

Secondary Section Sixth Form News!

KS5 corridors are noisy again — jackets on, standards high.

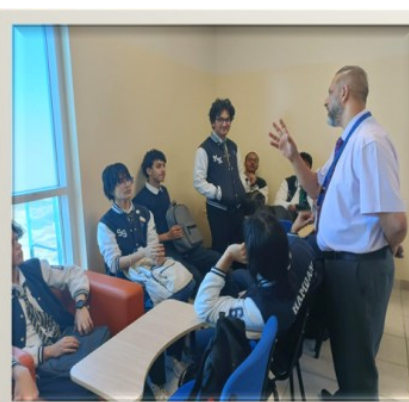


Our corridors are noisy again — filled with laughter, conversation, hugs, and the energy that only students bring. As we welcomed everyone back to school, we also celebrated the joy of returning together, jackets on and spirits high. A strong start to the term and a reminder of what truly makes our school come alive.

Secondary Section Sixth Form News!

A Warm Welcome Back from Our Vice Principal Mr. Shujahat Muneer

Vice Principal Mr. Shujahat Muneer warmly welcomed students back and engaged with them through a brief wellbeing session, offering encouragement and support as they transitioned back into the school routine in secondary section.



The Wait Is Over: Senior Jackets Are Here!

From classrooms to memories that last a lifetime, our senior jackets celebrate achievement, friendship, and school spirit.



KS5 Boys – Winter Break Memories

A collection of student reflections sharing how KS5 boys spent their winter break, exploring new places, enjoying family time, and creating meaningful memories.



Rayan Billal (Year 12 BS) shared his winter holiday experience, saying it was filled with cherished memories spent with family and friends. He highlighted playing cricket in the rain with his friends and visiting Global Village, where he learned about different cultures and traditions while enjoying the cool winter breeze of the UAE.



Saleh Nuoman Tarrap (Year 12 BS) shared his winter holiday experience, explaining that it was a time for quiet recharging. He enjoyed getting proper rest, staying active with gym workouts, and taking time to unwind, describing it as exactly what he needed.



Abhishek Nair (Year 12 BS) shared his winter experience, describing his trip to the Maldives where he enjoyed the beautiful beaches and the relaxing atmosphere. He also spent time at his friend's house, hanging out and creating fun and memorable moments together.

KS5 Boys – Winter Break Memories

A collection of student reflections sharing how KS5 boys spent their winter break, exploring new places, enjoying family time, and creating meaningful memories.



Khanzada Hamdan (Year 13 BF) shared his winter experience, describing his trip to Bali, Indonesia. He visited some of Bali's most beautiful landmarks, including Ubud and the Kanto Lampo Waterfall, and enjoyed an exciting rafting experience while taking in the scenic views.



Muhammad Ibrahim (Year 13 BF) shared his winter experience, talking about exploring the mountains and natural beauty of northern Pakistan.



Vihaan Sinha Ravi Sinha (Year 13 BD) shared his winter vacation experience, mentioning that he stayed in the UAE and explored its natural and mountainous landscapes. He visited places such as Dibba, Khor Fakkan, Downtown Sharjah, also enjoying spending quality time with his family.