

# BRITISH PASSPORT



UNITED KINGDOM OF  
GREAT BRITAIN  
AND NORTHERN IRELAND



12 FEBRUARY 2026

# WELCOME

**The International Night begins at  
5:30pm**

Logistics for a spectacular evening of dance, food and cultural activities and experiences.

Children can enter through their classroom door from 5:20pm and will be greeted by a member of their classroom staff

Parents/carers should then choose to wait on either the north or the south playground for the evening to commence.

At 5:30pm, a live parade will begin on the north playground, following the promenade to end on the south playground. Lights will guide you on where to stand.

During the parade, children will be showcasing the sculptures created over our International weeks, all based on Polish symbols and representations. The route will be illuminated to bring the famous 'Festival of Lights of Warsaw' to the Molescroft paths.

Once this has finished, the children will return to their classrooms for collection, and the school will be open ready to be explored, using this passport as your guide.

Children should stay with their parents throughout the evening. Staff will not be responsible for looking after pupils.

There is a small fee for the food offerings but all other experiences are available free of charge. For chargeable experiences, there will be the opportunity to pay by cash or card.

## WHAT TO WEAR



**THE FESTIVAL EVENING WILL BE AN EVENING OF COLOUR, FOOD AND ART. BECAUSE THE EVENT WILL BE STARTING OUTSIDE, CHILDREN SHOULD WEAR A COAT AND WARM CLOTHES. WE ASK THAT WHERE POSSIBLE, CHILDREN COULD WEAR DARK CLOTHES SO THAT THE ILLUMINATIONS ARE VISIBLE. CHILDREN WILL BE GIVEN GLOW STICKS AND TRADITIONAL HEADDRESS TO WEAR FOR THE PARADE**

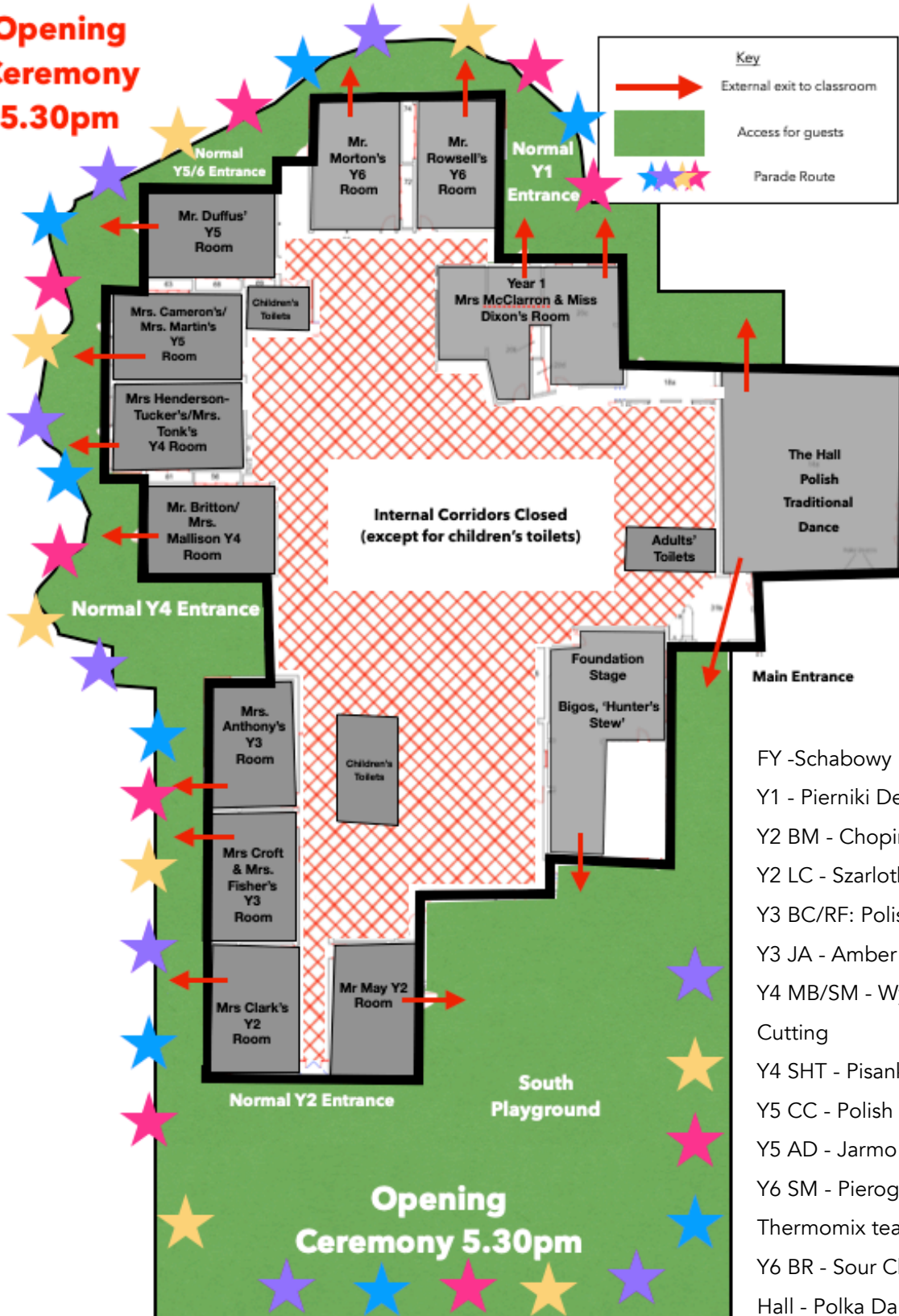


**CHICKEN SCHABOWY &  
POTATOES FROM THE SERVERY  
JUST £3.00**



# MAP

**Opening  
Ceremony  
5.30pm**



- FY -Schabowy
- Y1 - Pierniki Decorating Torun Style.
- Y2 BM - Chopin Lounge
- Y2 LC - Szarlotka Polish Apple Cake
- Y3 BC/RF: Polish Food Tasting
- Y3 JA - Amber Bead Necklace
- Y4 MB/SM - Wycinaki Folk Paper Cutting
- Y4 SHT - Pisanki Decorated eggs
- Y5 CC - Polish Star Garlands
- Y5 AD - Jarmo
- Y6 SM - Pierogi making with the Thermomix team
- Y6 BR - Sour Cherry Juice
- Hall - Polka Dancing

# FOOD & DRINK

## WHAT IS SCHABOWY?

KOTLET SCHABOWY IS A QUINTESSENTIAL POLISH BREADED CUTLET, SIMILAR TO A SCHNITZEL, AND IS WIDELY REGARDED AS A CORNERSTONE OF POLISH CUISINE, ESPECIALLY FOR SUNDAY DINNER. WHILE CONSIDERED A NATIONAL DISH, THE SCHABOWY APPEARED ON POLISH TABLES IN THE 19TH CENTURY. IT GAINED IMMENSE POPULARITY, PARTICULARLY AFTER WORLD WAR II AND DURING THE COMMUNIST ERA, WHEN PORK WAS HEAVILY PRODUCED AND WIDELY AVAILABLE.



**TRADITIONAL  
APPLE CAKE  
FROM MRS.  
CLARK'S  
CLASSROOM**

**\* £1.00 \***

**CHICKEN  
SCHABOWY  
FOUNDATION  
STAGE  
CLASSROOM**

**\* £3.00 \***



**SOUR CHERRY  
JUICE FROM  
MR. ROWSELL'S  
CLASSROOM**

**\* 50P \***

**FOOD TASTING  
IN MRS. CROFT  
& MRS.  
FISHER'S  
CLASSROOM**

**\* FREE \***





# FLAGS

USING CLUES AROUND THE SCHOOL, CAN YOU NAME THE POLISH  
REGION BY THEIR FLAG?  
\* 2 POINTS EACH \*



# DANCING

## THE HALL

Polish Folk Dances relate to the customs, lifestyles, traditions, historical events, and beliefs of the Polish people, while encapsulating the diversity, beauty, pride and richness through dance and songs. Though all Polish Dance is rooted in humble regional beginnings, many dances have been stylised and incorporate flavours of formal ballroom and ballet elements.



## How to Polka

Starting position:

1. Stand facing your partner.
2. Hold both hands.
3. Feet together.

Steps:

1. Step to the right with your right foot.
2. Bring your left foot next to it.
3. Step to the right again.

4. Hop and clap once.

Repeat to the left:

1. Step left
2. Feet together
3. Step left
4. Hop and clap

Turning together:

5. Keep holding hands.
6. Take four small steps to turn in a circle together.
7. Stop, face your partner again and repeat from the start.



We took our inspiration from this video, can you join in?

**JOIN MISS. DIXON FOR A  
POLKA WORKSHOP IN THE  
HALL!**

**6PM - FOUNDATION YEAR,  
6.15PM - YEAR ONE  
6.30PM - YEAR TWO  
6.45PM - YEAR THREE  
7.00PM - YEAR FOUR  
7.15PM - YEAR FIVE  
7.30PM - YEAR SIX**

**ENTRANCE TO THE HALL IS  
VIA THE MAIN SCHOOL  
OFFICE ONLY**



# PIERNICZKI

Year 1

Pierniczki are traditional Polish gingerbread cookies, usually made during the Christmas season. The word *piernik* comes from "pieprz," which means pepper – a nod to the spice mix in these cookies. They're a beloved part of Polish holiday traditions and are often found in bakeries and home kitchens alike.

Unlike crunchy gingerbread snaps, pierniczki are soft and cake-like with a deep honey flavor. They're sometimes glazed, filled with jam, or dipped in chocolate, but this version is the classic cut-out style – simple, sweet, and perfect for decorating.

## You will need:

- 2 cups **plain flour**
- 2 teaspoons **gingerbread spice** (or cinnamon + ginger)
- ½ teaspoon **baking soda**
- 3 tablespoons **honey**
- ¼ cup **sugar**
- 2 tablespoons **butter** (soft)
- 1 **egg**

## How to make Pierniczki:

1. **Mix** the flour, spices, and baking soda in a bowl.
2. In another bowl, **mix** the butter, sugar, honey, and egg.
3. **Add** the wet mixture to the dry mixture and mix to make dough.
4. **Roll out** the dough and **cut shapes** with cookie cutters
5. Put the shapes on a baking tray.
6. **Bake** at **180°C** for **10–12 minutes**.
7. Let them **cool**, then decorate if you like!



**COME AND DECORATE  
A PIERNICZKI BISCUIT  
TO ENJOY.  
WHICH DESIGN WILL  
YOU CHOOSE?**

# FRÉDÉRIC CHOPIN

Year 2 – Mr. May

Frédéric Chopin was one of the greatest pianists of his day. Chopin was born in a town just outside of Warsaw, Poland. His mother introduced him to the piano; by the time he was six, Chopin played extremely well and was starting to compose. He gave his first concert at the age of eight.



When Chopin was 20, he left Poland to seek fame and fortune in other European cities. When Chopin got to Paris, he decided to stay.

There's a story that when Chopin left his native country, his friends gave him some Polish soil, which he carried around with him for the rest of his life. Chopin did continue to be passionately patriotic about Poland, even though he never went back there.

Chopin was never healthy, and he was only thirty-nine when he died of tuberculosis. When he was buried – in France – a special box of earth was brought from Poland to sprinkle on his grave. But Chopin's heart is in Poland – literally. His heart was put in an urn and taken to the Church of the Holy Cross in Warsaw.

**IN MR MAY'S ROOM, LISTEN TO PIECES OF MUSIC COMPOSED BY CHOPIN.  
DRAW A SOUNDScape AND RECORD WHAT YOU HEAR.**

**CAN YOU BE A KEYBOARD HERO? CAN YOU PLAY ALONG WITH OUR VERY OWN  
CHOPIN?**



# SZARLOTKA

Y2 – Mrs Clark's Room

£1



Szarlotka is a traditional Polish apple pie with 18th-century roots, evolving from the French charlotte russe created by chef Marie-Antoine Carême. Unlike English apple pie, it typically features a shortcrust pastry base, thick layers of tangy stewed apples (often spiced), and is topped with crumble (kruszonka). It became a Polish staple in the 19th century.

Head down to Mrs. Clark's room to purchase a sweet treat to re-fuel for the evening!

## LEARN THE LINGO

**Try out these phrases at home or when ordering your Szarlotka!**

Dzień dobry	Jeyn DOH - brih	Good morning/day
Cześć	Cheshch	Hi/Bye (informal)
Dobry wieczór	DOH - brih VYEH - choor	Good evening
Do widzenia	Doh veed - ZEN - ya	Goodbye
Tak	Tak	Yes
Nie	Nyeh	No
Proszę	PROH - sheh	Please
Dziękuję	Jen - KOO - yeh	Thank you
Przepraszam	Psheh - PRAH - shahm	Excuse me/Sorry
Jak się masz?	Yak sheh mahsh?	How are you?
Bardzo dobrze	Bard - zoh DOH - bzheh	Very good

# FOOD TASTING

Y3 - Mrs Croft's & Mrs. Fisher's Room

Polish food is hearty, comforting and full of tradition. It often features simple, wholesome ingredients like potatoes, cabbage, bread and meat, brought to life with warming spices and slow-cooked flavours. From dumplings and soups to sweet pastries, Polish dishes reflect family, celebration and the importance of sharing food together.



**Makowiec** has been part of festive traditions as well as everyday life in Poland for centuries.



**Kabanos** is a long, thin, dry sausage which originated in Poland. They are smoky in flavour, made primarily from pork, it's seasoned with garlic, pepper, and sometimes caraway. It is enjoyed as a savoury snack, often with mustard, cheese, or bread.



**Chalka** is a delicious, slightly sweet, braided egg bread. It is a staple in Polish homes and bakeries, often enjoyed for breakfast, as a snack, or in popular dishes like French toast.

## CAN YOU NAME THESE FOODS?











# AMBER BEAD NECKLACES

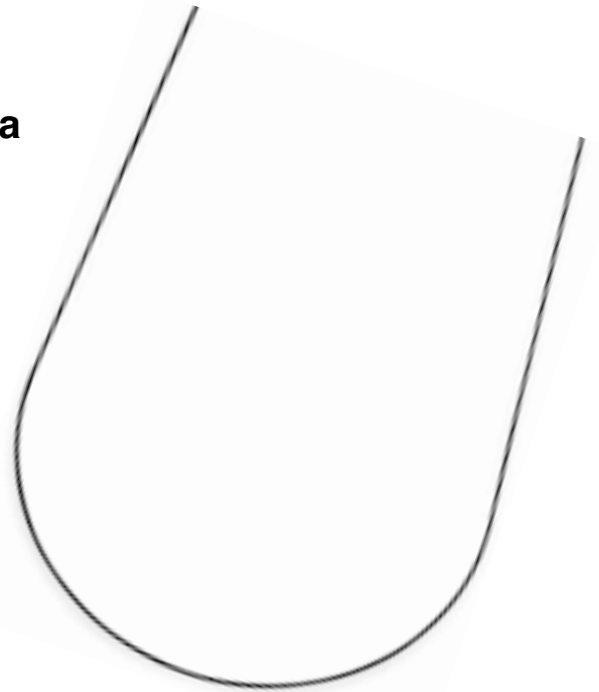
Y3 – Mrs Anthony's Room



Polish amber bead necklaces, primarily sourced from the Baltic Sea region and centred around Gdańsk, are renowned for using fossilised tree resin that is 20-50 million years old. These handmade, authentic, high-quality necklaces come in various colours and styles, often featuring sterling silver clasps, making them a popular, traditional, and unique Polish souvenir.



**Design your own  
Amber Bead  
Necklace to create a  
unique Polish  
souvenir**



**Colour in the  
Polish flag:**


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# PAPER CUTTING

Y4 – Mrs Mallison & Mr Britton's Room

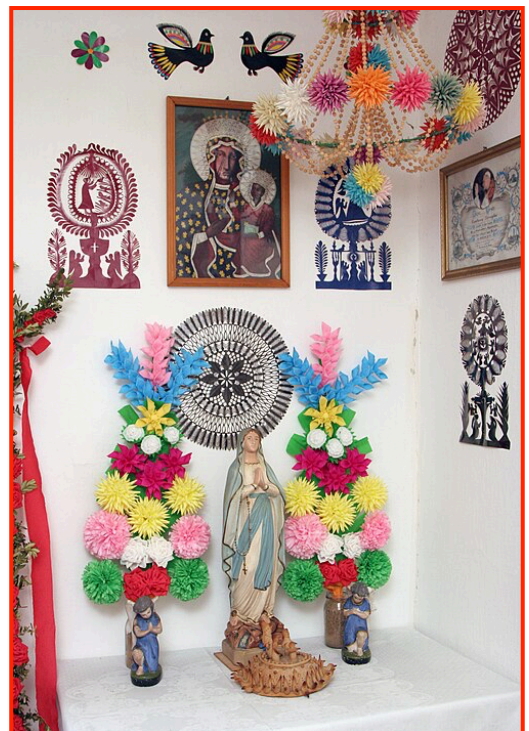
Polish **wycinanki** became a popular folk craft in the mid-1800s.

**Wycinanki** originated with shepherds cutting designs out of tree bark and leather during inclement weather. **Wycinanki** were pasted on furniture or roof beams as decoration, hung in windows, and given as gifts.



Techniques include cutting, clipping, punching, tearing, and carving of paper, as well as nalepianki in which multiple layers are glued.

**MAKE YOUR WAY TO YEAR 4 TO TRY  
YOUR HAND AT THE TRADITIONAL  
SKILL OF WYCIANKI TO CREATE  
SOMETHING TO DECORATE A ROOM  
AT HOME!**





# PISANKI EGG PAINTING

Y4 - Mrs Henderson-Tucker & Mrs. Tonk's Room



The word **pisanka** is derived from the verb pisać which, in contemporary Polish, means exclusively 'to write' yet, in old Polish, meant also 'to paint'.

Today, in Poland, eggs and pisanki are hallowed on Easter Saturday along with the traditional Easter basket and are richly decorated.

On Easter Sunday, before the ceremonial breakfast, these eggs are exchanged and shared among the family at the table. This is a symbol of friendship, similar to the sharing of the Opłatek (Christmas wafer) on Christmas Eve.

## True or False

1. Warsaw is the capital city of Poland.

True

False

2. The River Vistula is the longest river in Poland.

True

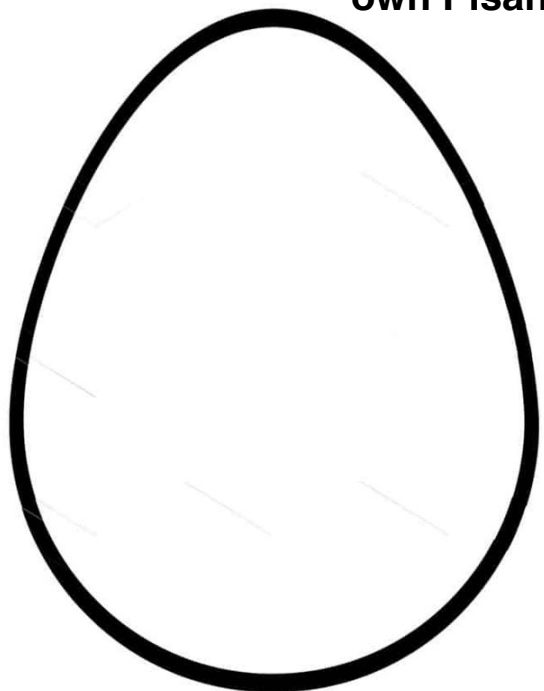
False

3. Poland shares a border with seven different countries.

True

False

## Design your own Pisanki



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# STAR GARLANDS

Y5 – Mrs Cameron & Mrs Martin's Room

The Polish Star is a traditional Christmas ornament that has been a part of Polish culture for centuries. It is a symbol of good wishes and is often associated with the Christmas Eve celebration. The ornament is made by folding paper into a star shape and decorating it with various materials, such as beads, straws or coloured thread.



# REFRESHMENT

Y6 – Mr Rowsell's Room



50p

Find some time to visit Mr. Rowsell's room to enjoy a Polish sour cherry and soda refreshment and plan your next stop on your International route!

# GAME JARMO

Y5 – Mr. Duffus' Room

Jarmo is a two-player abstract strategy board game. In this game, a player attempts to place as many of their pieces onto the other player's first row. At the same time, the player tries to capture as many of the other player's pieces on the way.

An interesting aspect of Jarmo is that the board is asymmetric.



## How to Play

2 players

Each player has 5 pieces

### Aim of the game

Score more points than your opponent by:  
Getting your pieces to the far side of the board  
Capturing your opponent's pieces

### Setting up

Each player places their 5 pieces on the row closest to them.

Take turns. One player starts.

### Taking a turn

#### On your turn:

Move one piece along a line to a connected space.  
You can move forwards, sideways, or backwards only where lines connect.

### Capturing

If you move onto a space with an opponent's piece, you capture it.

Remove the captured piece from the board.

Your piece is now marked (this just means it has a special power later).

### Special rule (simple version)

If a marked piece reaches the far side of the board, you may put one of your captured pieces back.

### No repeating moves

You cannot keep moving the same piece back and forth over and over. You must make a different move instead.

### Ending the game

The game ends when one player has moved all their remaining pieces to the far side.

**Scoring:** 2 points for each piece on the far side // 1 point for each piece still on the board  
Highest score wins.



# PIEROGI

Y6 – Mr. Morton's Room

Pierogi are delicious, Polish dumpling "pockets" filled with cheesy potatoes, meat, or fruit. They are shaped like half-moons, boiled until soft, and often pan-fried in butter to make them crispy.

'Pierogi' comes from a traditional word that means "feast." So, pierogi are like a little feast in every bite! It has been debated where pierogi first started. The truth is, no one knows for sure. It is thought they could have their origins from somewhere in Central or Eastern Europe, or even from Asia.

There are many stories about the origins of the pierogi. One story says that in 1238, a person named Hyacinth of Poland visited a small town. A big storm ruined all the crops. Hyacinth told everyone to pray, and the next day, the crops grew back! To say thank you, people made pierogi from those crops for Saint Hyacinth.



**FIND YOUR WAY TO MR. MORTON'S ROOM TO FIND SEBASTIAN WODYNSKI WHO HAS GIVEN SO MUCH OF HIS TIME, ALONG WITH MEMBERS OF HIS TEAM FROM THERMOMIX, OVER THE LAST THREE WEEKS. DURING OUR INTERNATIONAL EVENING, SEBASTIAN WILL DEMONSTRATE HOW TO MAKE PIEROGI, USING THE THERMOMIX, GIVING YOU THE OPPORTUNITY TO MAKE THE DOUGH, CHOOSE YOUR FILLING AND TAKE HOME YOUR PIEROGI TO COOK AT HOME.**

# thermomix

VORWERK



# GUIDE TO POLAND



2 points for each answer.

Label the Map with these six Places

1. Swinoujście
2. Warsaw
3. Gdańsk
4. Auschwitz
5. Kraków
6. Baltic Sea

Use the dots to help  
you



Can you colour...

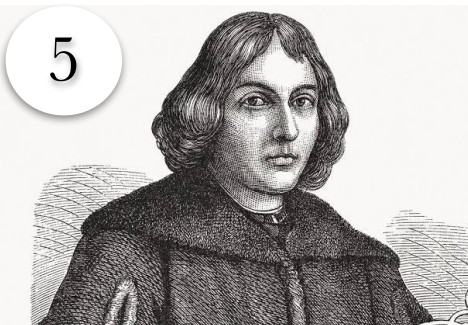
- Opole in red
- Lublin in blue
- Lubusz in orange
- Masovian in green



# WHO'S WHO?



2 points for  
each answer



1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_
4. \_\_\_\_\_

5. \_\_\_\_\_
6. \_\_\_\_\_
7. \_\_\_\_\_
8. \_\_\_\_\_
9. \_\_\_\_\_



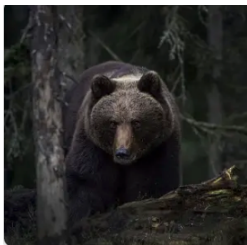
# THE ANIMALS OF POLAND



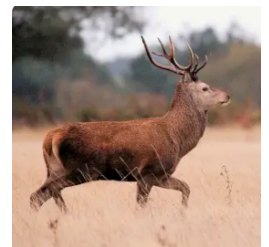
The Wawel Dragon (Smok Wawelski) is a famous mythical creature from Polish folklore that lived in a cave under Wawel Hill in Kraków. According to legend, this man-eating monster terrorised the city until a clever cobbler named Skuba killed it by stuffing a ram with sulphur. It is a major symbol of Kraków and is a legend told through generations.

Poland has a diverse landscape, providing home to hundreds of native animals, many of which you would not expect to have found a home in Poland!

**Can you match the correct animal to its image?**



Grey Wolf



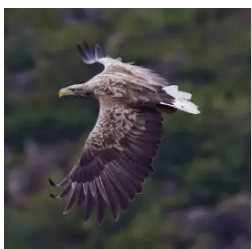
Brown Bear



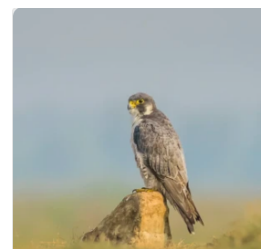
White-tailed Eagle



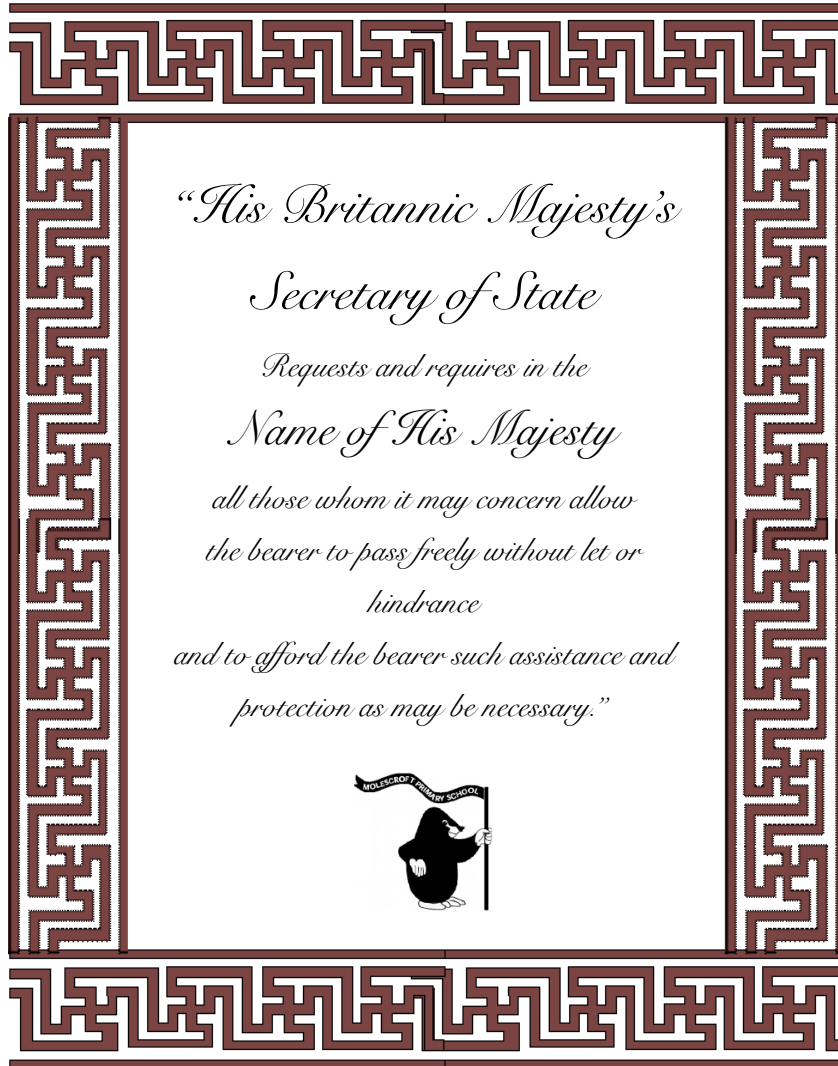
Peregrine Falcon



Red Deer



Bison



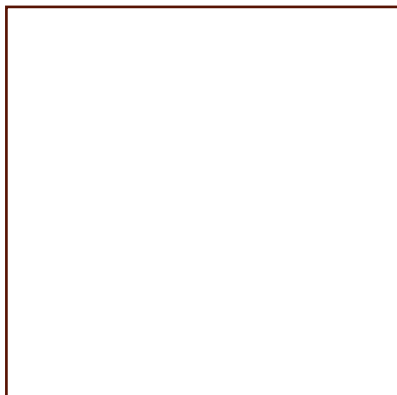
*"His Britannic Majesty's  
Secretary of State  
Requests and requires in the  
Name of His Majesty  
all those whom it may concern allow  
the bearer to pass freely without let or  
hindrance  
and to afford the bearer such assistance and  
protection as may be necessary."*



Diplomatic Passport  
Passport No. Passeport No.

.....

Picture of Holder



Signature

.....

Surname/Nom

.....

Given names/Prenoms

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Nationality/Nationalite

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Date of Birth/Lieu de naissance

.....

Date of issue/Date de deliverance

12 FEBRUARY 2026 / 12 FÉVRIER 2026

Date of expiry/Date d'expiration

12 FEBRUARY 2036 / 12 FÉVRIER 2036