Term 2, Week 10, Friday 19th June 2020

FRIDAY 26TH JUNE— LAST DAY OF TERM—2:30PM FINISH A word from Mrs Cooney.....

It is wonderful to see the learning our students have been doing since returning to onsite schooling and their happy, excited faces as they interact with their peers. The photos below capture a glimpse of some of the work that has been taking place this week.

Semester 1 Reports

There are some changes to the reporting process for semester 1. These changes have been implemented as a result of advice from the Department of Education and Training, taking into account the limitations on the ability of teachers to accurately assess student progress during the remote learning period. A letter has been sent to families today via Compass outlining these changes. Reports will be available early next week. If you would like to speak to your child's teacher regarding their progress, teachers will be available next week after school via phone or webex. Please email the teacher to arrange a suitable time. We will be holding Student Led conferences in term 3.

Canteen

The canteen committee of school council is looking at ways to further improve the canteen, this includes looking at options for paying online, menu items and opening days. To help us ensure we are meeting the needs of the community a google survey has been sent to families and we would appreciate you taking a few minutes to complete the survey.

End of Term

Next Friday is the last day of term 2. Please note the earlier finishing time of **2.30pm**. Term 3 commences on Monday 13th July. Please continue to use the same entry and exit gates as term 2.

Have a lovely weekend

Mrs. Jennene Cooney

Learning in Action















Congratulations Superstars!!

Room 1: Pinky - For the responsibility she has demonstrated since returning, great leadership.

Room 2: Brody.P - For settling in to Broadford Primary and showing readiness in our classroom.

Room 3: Chace - For making an amazing start at Broadford Primary.

Room 4: Sophie.S - For great work with maths strategies.

Room 6: Maxx - For caring about his learning and showing a new maturity towards learning.

Room 7: Beau.B - For settling into Room 7 with ease, and showing the school values straight away.

Room 8: Alyssa.K - For a wonderful start in Room 8 at BPS.

Room 9: Alexis - For her responsible, respectful and friendly attitude. What a great start to her time at BPS.

Room 10: Joey - For making a great start at BPS.

Room 11: Ryan - For showing resilience coming back to school.

Room 12: Charlie - For showing that he is ready to learn all week.

Room 14: Lochlin.D - For being a helpful and supportive friend.

Loki - For an awesome draft of his information text.

Tommy - For settling into Room 14 like a pro!

Room 15: Avery - For showing resilience coming back to school.

Room 16: Jake.D - For his amazing writing about a Banana King.

Room 22: Heidi - For putting great effort into her reading.

Room 23: Kiera - For settling into Broadford Primary and showing resili-

ence to change.

JSC News - Pyjama Day

Hello everyone,

Welcome back to BPS. We hope you had a wonderful time during Remote Learning.

To Celebrate being back as a School Community the JSC will be holding a pyjama day to resemble what most of you may of worn during Remote Learning.

This special celebration will be held on the 26th of June (next Friday) the last day of term.

No coin will be required.

Hope you enjoy!

Written by Bailey.W, Charilie.W and Ryan.M



Don't forget to bring your drink bottle to school everyday.



2021 Foundation Enrolments are NOW OPEN

You can download the enrolment pack from the school website:
https://www.Broadps.vic.edu.au
Children must be turning five before
30th April 2021. If you have any questions

regarding enrolment, please do not hesitate

to contact the school on 5784 1221



Refund of Camp Payments and Deposits

With the cancellation of our camps in 2020 there are two options for payments that have been made for either the deposit or the full payment:

 If you would like a refund of your payment please send an email to the school email address requesting the refund: Broadford.ps@education.vic.gov.au

Please include your name, bank account details and the name/s of the students.

(If payment was made using CSEF funds this will not be refunded but will be credited back to your school account)

2. If you would like to keep your payment on your school account as a credit, this can then be applied to future excursions and activities at your request. If you would like to use this option for your payment please forward an email to the school email address confirming this.

If you have any questions at all please contact the school office.

WEEKLY CANTEEN SPECIAL

Monday, Tuesday, Thursday & Friday

BUILD A MEAL DEAL:

CHOOSE A SNACK, A MAIN AND A DRINK FOR \$8.00

Snack:

Noodle Snack (BBQ, Chicken) Veg Crackers (salt/vinegar, BBQ) Popcorn



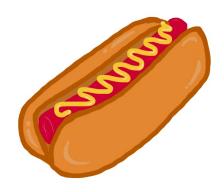
<u>Main:</u>

Hot Dog

Toasted Sandwich

Noodle Cup (chicken)

Nachos





Drink

Juice (apple, Orange)

Water

Quench (Lemonade, Cola, Orange, Blue Heaven, Apple

Raspberry)

Flavoured Oak (Chocolate, Strawberry)



YUMMY RECIPES TO TRY!!

Apple, Banana, Cinnamon & Date Muffins

Ingredients

- 2 1/2 cups self-raising flour
- 1/2 cup caster sugar
- 2 eggs
- 1 1/2 cups milk
- 1 tsp vanilla essence
- 1 tsp ground cinnamon
- 2 banana (mashed)
- 150 g butter (cooled, melted)
- 1 apple (grated)
- 1/2 cup pitted dates (chopped)



Method:

Preheat your oven to 200°C (180°C fan-forced) and line 2 x 12-hole muffin trays with patty pans (24 in total). Sift the self-raising flour into a large bowl before adding the caster sugar.

Add the eggs, milk, vanilla essence, cinnamon, mashed banana and cooled butter to the bowl, mix the ingredients until they have almost combined.

Add the grated apple and chopped dates to the bowl and gently stir through until just combined.

Fill the patty pans, approximately 2/3 full and bake for 20 minutes or until they are golden and cooked through. Remove from the oven and allow to cool in trays for 5 minutes before transferring to a wire rack to cool completely.

Tomato macaroni cheese bake

(Serves 4)

INGREDIENTS

250g macaroni pasta, cooked, drained

2 tablespoons olive oil

1 large brown onion, finely chopped

1 large green capsicum, deseeded, diced

250g bacon, rind removed, chopped

125g can corn kernels, drained

1 tablespoon plain flour

420g can Heinz Big Red Tomato Condensed Soup

1/2 cup light thickened cream

1 1/2 cups grated mozzarella cheese



METHOD

Preheat oven to 180°C. Heat oil in a large non-stick frying pan over medium heat until sizzling. Add onion and capsicum. Cook for 3 minutes. Add bacon and corn. Cook for a further 2 minutes or until heated through.

Add flour. Cook, stirring, for 1 minute. Combine soup and cream.

Stir into vegetable mixture. Bring to the boil. Pour mixture over pasta.

Add 3/4 cup cheese. Stir until well combined.

Spoon mixture into an ovenproof dish. Top with remaining cheese.

Bake for 20 minutes or until golden. Serve.