

REMOTE LEARNING

at Berendale School



WEEK 4 UPDATES

BY VENESSA SIGAMONEY, LEARNING SPECIALIST | DESIGNED BY ANDY DING

Dear Parents and Carers, it is Week 4 already! We would like to congratulate all our students for their resilience and flexibility in their new way of learning. Thank you to all our parents and carers for supporting our students in their new learning spaces, you are fantastic.

Week 3 saw us exploring Google Classroom which has been very exciting. This week brings new challenges, that of learning how to navigate Google Classroom. We will be working with all students and parents to support you with using the tool. We will also find a few hurdles, but I am sure that we will get over them together, to learn together.

DIGITAL LINKS FOR LEARNING

LITERACY:

- **Audio Book**

https://www.youtube.com/results?search_query=roald+dahl+audiobook+

- **Reading Activities: Letters and Sounds**

<http://www.letters-and-sounds.com/phase-2-games.html>

NUMERACY:

- **Maths Games**

<https://www.coolmath4kids.com/>

- **Jigsaw Puzzles**

<https://www.mathsisfun.com/puzzles/jigsaw-puzzles-index.html>

WELLBEING:

- **Supporting Your Child During the Pandemic**

<https://emergingminds.com.au/resources/supporting-children-during-the-coronavirus-covid-19-outbreak/>

- **How to Stay Safe Online**

<https://www.esafety.gov.au/key-issues/covid-19>

Happy Mother's Day!



Food Technology

By Di Takis, Hospitality Trainer

Hello everyone, I hope that you have been busy in the kitchen and tried our recipe from last week. It would be fantastic if you could start taking some photos of yourself busy working in your kitchen. As you already know, Sunday is a very special day, Mother's Day. Perhaps to celebrate all that mum has been doing for you, especially with staying at home, you could make the Risotto that is in the newsletter. Happy Mother's Day to all our mum's and thank you for all that you continue to do for your children.

Online Places to Visit:

- **Melbourne Zoo:**

Watch what the animals at the Zoo are doing whilst we all stay home.

<https://www.zoo.org.au/animals-at-home/>

- **OptiKA Photography Exhibition 2019**

The exhibition is now online on the Kingston Arts' website. Check out our students' artworks.

<https://www.kingstonarts.com.au/PUBLIC-PROGRAMS/OptiKA-2019-Photographic-Award>

Risotto of the Imagination

Season: All

Serves: 30 tastes in the classroom or 6 at home

Fresh from the garden: Whatever is available in your garden!

This base recipe can be used at any time of the year. Classic combinations include tomato & basil, pumpkin & silverbeet, peas & feta, cauliflower & parmesan, broccoli & lemon.

Suggestions by season:

- Spring: asparagus, brassicas, broad beans, peas, spinach
- Summer: capsicum, eggplant, tomato
- Autumn: capsicum, eggplant, pumpkin
- Winter: broccoli, cauliflower, peas, silverbeet

Equipment:

metric measuring scales,
jug and spoon
medium saucepan
clean tea towel
chopping board
cook's knife
grater
large pot
wooden spoon
ladle

Ingredients:

1.5 L **Chicken Stock** (page 133) or **Vegetable Stock** (page 171)
3 tbsp extra-virgin olive oil
1 large onion, peeled and finely chopped
2 garlic cloves, peeled and finely chopped
3 stalks of celery, finely chopped
400 g risotto rice
seasonal ingredients chopped into 1 cm pieces
½ tsp salt
½ tsp black pepper
1 tsp of butter
1 small handful of parsley, finely chopped
50 g parmesan, freshly grated



What to do:

1. Heat the stock in the medium saucepan.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Heat the olive oil in the large pot, add the onion, garlic and celery, and cook slowly for 10 minutes.
4. Add the rice and turn up the heat, keep stirring it. After a minute it will look slightly translucent.
5. Add your first ladle of hot stock and stir.
6. Lower the heat and continue adding stock, stirring and allowing each ladle to be fully absorbed.
7. Add your seasonal ingredients and cook until tender.
8. Test the rice; it should be soft but with a slight bite.
9. Remove from the heat and add the salt, pepper, butter, parsley and parmesan.
10. Taste and adjust seasoning as necessary.
11. Cover and rest for 2 minutes before serving.