



Newsletter

Wendouree Primary School

Friday 15th May 2020

Well what a week it has been on the school front. You will have no doubt heard that students in grades Prep–2 can return to face to face learning at Wendouree Primary School as of Tuesday 26th May and students in grades 3-6 on Tuesday 9th June. These are procedures that we are required to enforce at the school level. I do understand that for many of our families this will mean that only some of your children return at first while some will continue to learn remotely from home. However this is the advice from The Chief Health Officer and we are required to follow this advice. I appreciate in advance your support in helping us manage these new changes.

School will be a little different when we return as you would expect but we are working hard at school at the moment to make sure we have the resources needed and facilities required to meet the Department of Education's Guidelines around this return to face to face learning.

Included in today's newsletter is all the information we have around this return to school as of today. There will no doubt be updates to this information before the 26th of May. I encourage all our families to check our website for clarification if needed.

Have a great weekend everyone ☺

Ms Branagh

Dear Parents and Carers,

Thank you for all your support during these past few weeks of remote and flexible learning.

Following advice from the Chief Health Officer, the Victorian Government has advised that schools can begin a phased return to on-site schooling.

In the **first stage**, students in Prep, Grade 1 and Grade 2, senior secondary (Year 11 and 12 VCAL and VCE) students and all students in specialist schools will return to school from Tuesday 26 May.

Year 10 students undertaking VCE studies, including VCE VET studies, should also attend school for those classes where practicable. If this is not possible for your child/children, our teachers will make sure the work provided to students attending at school is also provided to your child/children.

To support all school staff to prepare for this transition, Monday 25 May will be a pupil-free day.

In the **second stage** of our return to on-site schooling, all other year levels will return to school from Tuesday 9 June.

For those students who cannot be supervised at home the existing model of on-site schooling will remain in place during the two-week period from Tuesday 26 May to Tuesday 9 June. The current process that we are using to enable parents and carers to indicate the days or part-days for which on-site schooling is required will continue for this two-week period.

All other students in grades 3-6 will continue learning from home until Tuesday 9 June. In line with DET Policy this includes siblings of students who are in grade P-2 who are returning to school on the 26th May.

Once a year level has returned, all students will be expected to attend school as normal. This means if you choose to keep your child/children home after their year level has returned to on-site schooling, we can no longer support their learning from home.

This does not apply to children who need to be absent for health or medical reasons. For those families, please contact us so we can make an appropriate plan.

This same approach is being taken by all government schools in Victoria.

To support the health and wellbeing of all our students and staff, our school will continue an enhanced cleaning routine and will encourage frequent hand washing.

If you child is ill or is feeling unwell, they must not attend school. They must remain home and seek medical advice.

While the Chief Health Officer has advised that students will not be required to maintain physical distancing at school, there will be a number of important changes to our school operations, consistent with health advice. This will apply until further notice. I will provide more detail about our local school context as soon as possible, but it is important to note that changes will include:

- adjusted arrangements for drop off and pick up, including staggered school start and finish times;
- restrictions on access to the school site for anyone other than immediate school staff and students;

We understand that some families may feel anxious about this move back to classroom teaching and learning. I can assure you that this decision has been taken on the basis of the best health advice available to our state.

More information about the return to school and coronavirus (COVID-19) can be found on the Department's website, which will continue to be updated:

<https://www.education.vic.gov.au/about/department/Pages/coronavirus.aspx>

Thank you for your continued support and patience during this time. We look forward to welcoming our students back to the classroom.

Yours sincerely,

Ms Christine Branagh

PRINCIPAL

Wendouree PS



Returning to School Wendouree Primary School Summary as of Friday 15th May 2020

Monday 25th May – All Teaching Staff Return to School – **Please note there will be no onsite supervision of students offered on this day.** Students who would normally attend onsite learning will need to make other arrangements for this day.

Tuesday 26th May – Students in Years Prep to 2 **ONLY** return to school with staggered drop off and pick up times as follows

DROP OFF SCHEDULE

8.45am – Students whose last name begins with the letters A-F
9.00am - Students whose last name begins with the letters G-M
9.15am – Students whose last name begins with the letters N-Z

Please note if you have children with different last names in the one family please use the youngest student's last name as your reference.

PICK UP SCHEDULE

2.45pm – Students whose last name begins with the letters A-F
3.00pm - Students whose last name begins with the letters G-M
3.15pm – Students whose last name begins with the letters N-Z

Parents are asked to remain in/near their vehicles and are not permitted to enter school grounds with their child/ren at both Drop Off and Pick up Times. Staff will supervise students during these times and assist them to their classrooms in the morning and back to you outside the school gates in the afternoon.

If you need to contact the school please do so via phone on 53391229
not in person

The Department of Education has also put in strict regulations regarding operations at schools during this time, including:

- If students are unwell they must not come to school. If students present as unwell during the day parents will be notified and will be required to pick their child up from school.
- Students will be required to use hand sanitiser, readily available at school and will be reminded to wash their hands regularly throughout the day.
- Drinking fountains and taps are not to be used during this time. Students must bring a named water bottle from home please.
- Staggered drop off and pick up times will be required as mentioned earlier and staggered recess times will also operate across the school.
- At this stage our playgrounds and sandpits will also remain out of bounds to students.

CORONAVIRUS (COVID-19) RESTRICTIONS REMAIN IN PLACE

If you are unwell, please stay at home.

The greatest risk of transmission of coronavirus (COVID-19) is between adults. Please follow these physical distancing measures:

- avoid gathering in a group inside or around the school



- keep 1.5m between yourself and other adults



- avoid handshakes and hugs



- wash your hands regularly.



CORONAVIRUS (COVID-19) RESTRICTIONS REMAIN IN PLACE

Please do not drink directly from drinking fountains.

Students should bring their own water bottle for use at school.

Taps may be used to refill water bottle.



CORONAVIRUS (COVID-19) RESTRICTIONS REMAIN IN PLACE

If you are unwell, please stay at home.

Please do not enter if you have any of the following symptoms:

- fever
- shortness of breath
- flu-like symptoms such as coughing, sore throat or runny nose.





Cauliflower Mac 'N' Cheese

Ingredients

1 large head of cauliflower

500g dried macaroni, or
pasta shape of choice

200g mature cheddar cheese

50g Parmesan cheese

Olive oil

4-6 slices of day old/stale
bread

A few sprigs of parsley or
rosemary (optional)

Zest of 1 lemon (optional)

2 cloves of garlic, crushed or
finely grated

1 x 300ml sour cream

Salt and pepper

Extra Parmesan cheese, to serve

Cauliflower Mac 'N' Cheese

What to do...

1. Preheat the oven to 220C. Pop a large pot filled with seasoned (salted) water, and bring to the boil.
2. Meanwhile, get rid of any tatty outer leaves of the cauliflower, then trim off the tough base of the stalk and quarter the head.
3. Put in the pot, core side down, when water has come to boil, along with the macaroni or your choice of pasta shape. Stir and cook according to the pasta packet Instructions. Pop a lid on, leave it a little bit askew, so that It will help the pasta water not to boil over.
4. Grate the cheeses with a grater or food processor, if you have one. Place into a bowl.
5. **If you have a food processor**, pop the standard fitting blade in and tear up the slices of bread into the food processor bowl, along with parsley, 1 clove garlic, the zest of the lemon, 2 teaspoons of olive oil and good pinch of salt. Process until you have lovely breadcrumbs. **If you don't have a food processor**, cut your slices of bread into little 1 cm cubes, place In a bowl with some chopped parsley (fine or rough, however you would like it), lemon zest 2 teaspoons of olive oil and a good pinch of salt. Toss until everything is well coated. Add a little more oil if you think it needs it, it will help the bread to go nice and toasty in the oven.
6. Put a colander over a large bowl to catch the pasta water, then drain the pasta and cauliflower.
7. Tip pasta and cauliflower into a large frying pan/wok or roasting tray, and put over a low heat.
8. Add 400ml of the reserved pasta cooking water. Add the remaining crushed/grated garlic and mix in the sour cream and grated cheeses, gently breaking up the cauliflower with tongs or a potato masher.
9. Have a good taste and correct the seasoning. It should be nice and loose; if not add another splash of the pasta water.
10. Tip into a roasting tray or lasagne dish, spread over evenly.
11. Scatter over the breadcrumbs/bread croutons and put into the oven for about 8-10 minutes, or until golden and bubbly.
12. Serve with a salad, and extra gratings of Parmesan cheese on top.

If you want to see how to make your own hand rolled pasta with flour and water, you could watch Jamie Oliver and his family make this simple shape (no fancy equipment needed)

<https://youtu.be/x1zYe3b359M>



Sticky Toffee Pudding

With butterscotch sauce

Ingredients

170g dates, stoned

1 teaspoon bicarbonate of soda

300ml boiling water

60g unsalted butter

3/4 cup caster or brown sugar

2 eggs

170g self-raising flour

1/2 teaspoon vanilla extract

BUTTERSCOTCH SAUCE

400g brown sugar

1 cup thick cream

250g unsalted butter

1 teaspoon vanilla extract

Sticky Toffee Pudding

With butterscotch sauce

What to do...

1. Preheat oven to 180C and butter or spray a square cooking tin with cooking spray.
2. Mix dates and bicarbonate of soda. Pour over the boiling water and leave to stand.
3. Cream butter and sugar, then add eggs, one at a time, beating well after each.
4. Once dates and water are cool enough to touch, squish the dates into the water until you have a stodgy, lumpy and thick paste.
5. Fold through flour, gently, then stir through the date mixture and vanilla.
6. Pour into the prepared tin and bake in the centre of the oven for 30-40 minutes until cooked when tested with a skewer.
7. **To make the butterscotch sauce**, bring all ingredients to a boil.
8. Reduce heat and simmer for 5 minutes.
9. Pour a little sauce over warm pudding and return it to oven for 2-3 minutes so sauce soaks in.
10. Cut pudding into squares and serve. Top with a little extra sauce with a dollop of cream or a scope of ice cream.

Taken and adapted from Stephanie Alexander's Cook's Companion cook book.

To watch a SAKGF At Home, Remote Learning in the kitchen, click on link

https://youtu.be/_U0eF3tJpE8