

REMOTE LEARNING

at Berendale School



WEEK 6 UPDATES

BY VENESSA SIGAMONEY, LEARNING SPECIALIST | DESIGNED BY ANDY DING

Thank you once again to all our parents and carers for your supporting your child with their learning experiences during Remote Learning. Everyone within our school community continue to set high expectations for themselves and their learning.

Our PE and Hospitality challenges continue! If you have been working on the Hospitality Challenge, please send your photos to Di. Don't forget to make a video of your participation in the PE Challenge to share with you class.

Well done everyone for your fantastic effort and high expectations set with completing your tasks at home.



From Our Speech Pathologist

By Rachel Chan, Speech Pathologist

I would like to say a massive thank you to all the students and carers who've worked so hard during this term. I've missed seeing everyone in person, however I've really enjoyed engaging in English and Teletherapy sessions online. I've been blown away by how hard each and every student has worked and how well they've been engaging despite the huge changes to learning spaces.



BIRTHDAY WISHES

- Waqas: 17th May
- Ryan: 23rd May
- Jamie: 23rd May

PE Challenge

By Mark Prokopiwskyi, PE and Health Team Leader.

All you will need is a small ball that you were using last time (vortex won't work for this one) and a wall that a ball can easily rebound off. You will have 3 challenges to attempt this week.

1. Throwing your ball against the wall and catching the rebound. Start with two hands, then progress to only catching with your dominant hand, then your non-dominant hand. See how many you can get in a row with each type of catching technique.
2. Hopping on one leg, see how many you can do in a row before you get tired! Start with hopping on your dominant leg, then your non-dominant, and then see how many hops you can do when you are moving around.
3. Combine the two challenges together! Hop on one leg whilst throwing the ball against the wall and catching the rebound. Again, try and mix up the difficulty e.g. hopping and catching the ball with one hand, non-dominant hand etc. and see how many catches you can get!

Again, video evidence is highly encouraged! Good luck and keep safe.

URL: <https://drive.google.com/open?id=1k7ZJsOG4UFKiq7rfW5BB0jM6IDuj0Wtj>

Hospitality News

By Di Takis, Hospitality Trainer

I hope that you have enjoyed your cooking experiences whilst learning at home and hope you have tried some new foods and shared with your families.

Some great cooking photos have already been sent. I am looking forward to the photos of your cooking from this week.

This week's recipe features Breakfast Muffins to inspire you to eat a healthy breakfast. You could make them and include them in your lunchbox.

Happy baking! See you soon.



Zak making Chicken Enchiladas and composting food scraps.



Breakfast muffins

Ingredients

100g carrot, apple or pear
 255g self-raising flour
 2 x 5ml spoons baking powder
 100g white caster sugar
 2 x 5ml level spoons ginger, cinnamon or mixed spice
 1 egg
 240ml semi skimmed milk
 90ml vegetable oil

Complexity: medium



Equipment

Muffin tray, 8-10 muffin cases, chopping board, vegetable knife, peeler, grater, small bowl, large mixing bowl, sieve, measuring spoon, mixing spoon, measuring jug, fork.

Method

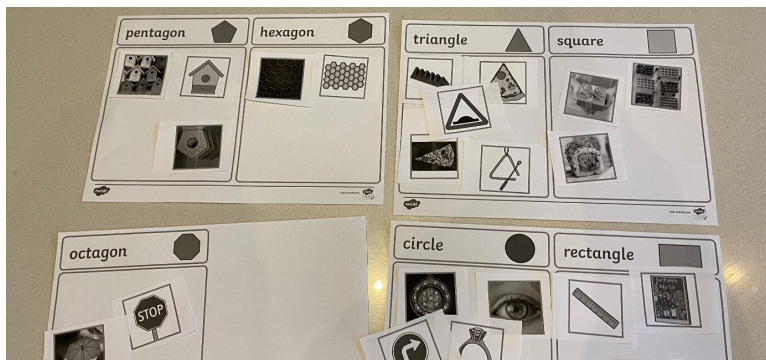
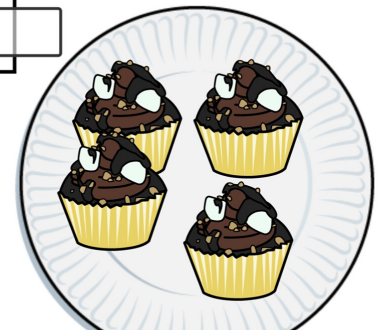
1. Preheat oven to 200°C or gas mark 6.
2. Line a 12 hole muffin tin with paper cases.
3. Prepare fruit or vegetables:
 - cut the top and bottom off the carrot and peel (if using);
 - wash the apple or pear (if using) but do not peel;
 - grate the carrot, apple or pear and put aside in a small bowl.
4. In a large bowl, sift together: flour, baking powder and sugar along with the ginger, cinnamon or mixed spice.
5. Crack the egg into a jug and whisk with a fork. Wash hands after touching raw egg.
6. Stir in milk and oil.
7. Pour all liquid ingredients into the dry mixture. Stir just until combined, scraping sides and bottom of the bowl as you stir. Mixing should take only about 30 seconds. The batter will be lumpy but no dry flour should be visible. Do not over stir.
8. Add the grated carrot, apple or pear. Mix gently.
9. Divide the mixture equally among the muffin cases.
10. Add toppings if desired.
11. Bake for 20 - 25 minutes.

Top tips

- Try using a variety of vegetables such as grated courgette or parsnip or even mashed avocado. Add herbs or spices such as oregano, rosemary or chilli.
- Add a mashed banana instead of the grated carrot, apple or pear.
- You could use berries that are in season, such as raspberries, blackberries or blueberries.
- Try dried fruit such as raisins, sultanas, cherries, apricots or mixed peel.
- Add extra toppings to the muffins, such as chopped nuts, crumble, desiccated coconut or pumpkin seeds.



$$2 + 2 = 4$$

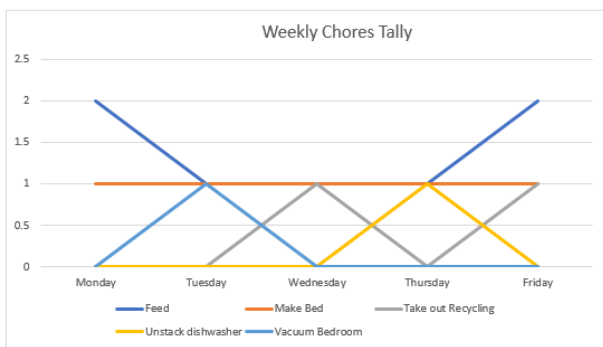


Fun facts about the Netherlands

- The Netherlands is the biggest beer exporter in the world.
- The most famous candy in the Netherlands is salted liquorice.
- Over more than a quarter of the Netherlands is below sea level.
- There are more bikes than cars or people and there is 17.5 million people.
- Some famous Dutch people are Martin Garris, Vincent van Gough and Anne Frank.





CHORES OF THE WEEK.

Jobs/Day of week:	Walk dog.	Wash dishes.	Sweep floors.	Take out the bins.	Cook dinner.	Gardening.	Shopping.	Load/unload dishwasher
Monday		*	*					**
Tuesday		*		*		*	*	*
Wednesday	*	*			*			*
Thursday								**
Friday	*						*	*
Total.	2	3	1	2	1	1	2	7
Average	0.4	0.6	0.2	0.4	0.2	0.2	0.4	1.4

Sweet! How many gummy bears are their?

$$3 + 6 = 9$$

$$4 + 6 = 10$$

8

$$3 + 6 = 9$$

My character is **Spork** Name: **Conor**

The character **Spork** didn't know how he could fit in. He was neither a fork or a spoon and he was never chosen to be at the table. His problem was solved when a baby used him because he was perfect.

Did they manage to solve their problem? so, how?

What do you know about the character?

He was very sad and he always watched the other cutlery when they were being useful.

Spork was partly spoon and partly fork and perfect.

Draw your character here.

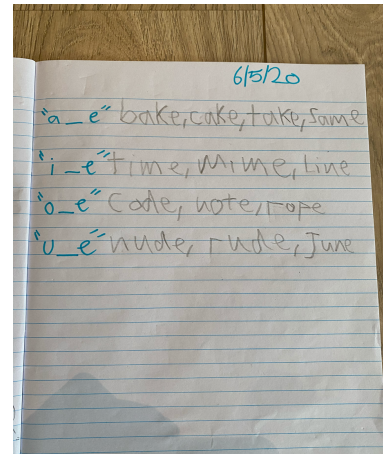
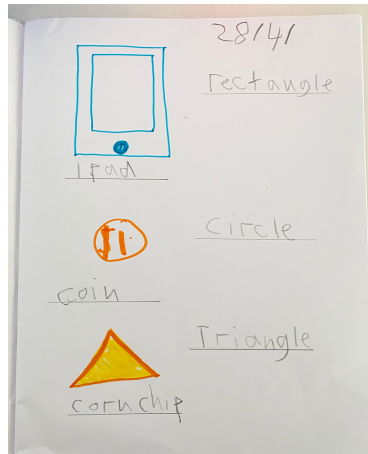
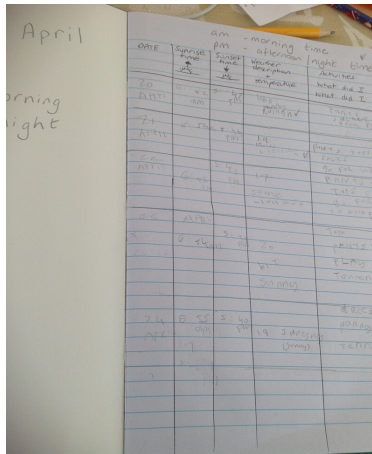
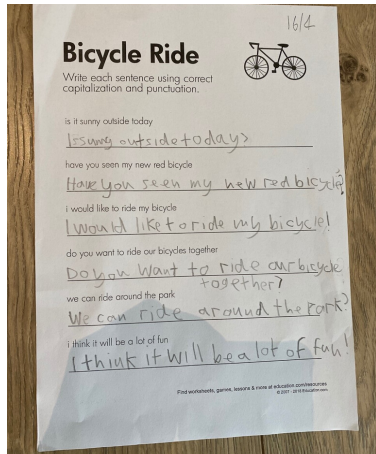
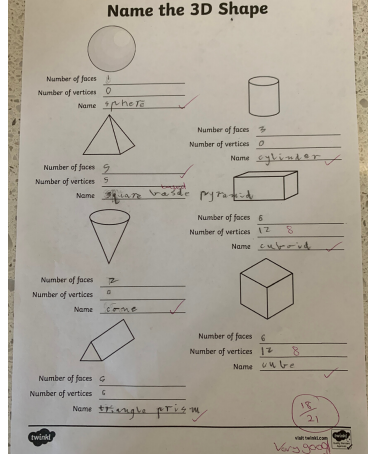
He became happy and

Dear Mandy and Melissa,
Have a wonderful time at home.
Thank you for having a talk about our day.

I have been playing on the big computer. I have been doing some work like Mathematics. Today we walked with Freddy the dog.

On my walk I saw lots of vehicles like a car, truck and lots of other vehicles. See you tomorrow in home group.

Regards,
Asher



Shape	Name	Sides	Vertices
	circle	1	0
	triangle	3	3
	oval	1	0
	square	4	4
	rectangle	4	4
	Trapezoid	4	4
	Parallelogram	4	4
	Pentagon	5	5
	Hexagon	6	6



Hi Mandy,
I have taken my dog for a little walk. After that I have made scones for afternoon tea with my family. How I made them was by. Heating the oven to 220C/200C Fan/Gas 7 and lightly grease a baking tray.
Mix together the flour and salt and rub in the butter. Stir in the sugar and then the milk to get a soft dough.
1. Turn on to a floured work surface and knead very lightly. Pat out to a round 2cm/3/4in thick. Use a 5cm/2in cutter to stamp out rounds and place on the baking tray. Lightly knead together the rest of the dough and stamp out more scones to use it all up.
2. Brush the tops of the scones with the beaten egg. Bake for 12-15 minutes, or until well risen and golden-brown.
3. Cool on a wire rack and serve with butter and good jam and maybe some cream. It was very delicious and kind of taste like shortbread.
Signed Rory

