

REMOTE LEARNING

at Berendale School



REMOTE LEARNING, HERE WE GO!

BY VENESSA SIGAMONEY, LEARNING SPECIALIST

Like many schools around us, Berendale School has been very busy with implementing 'Home Learning'. For most of us, this is a first! We will be learning as we go and there are likely to be challenges along the way as well as new opportunities. Each Year Level Teacher has created a learning plan to assist you with your child's learning that will be updated weekly. Please feel free to explore all of the tasks, resources and links that are detailed by our teachers and shared below. We will keep you and your family updated about Remote Learning through our weekly newsletter.

Food Technology

By Di Takis, Hospitality Trainer

As the world has changed dramatically in such a short space of time, we need to change the ways we do things.

Being part of the Stephanie Alexander Kitchen Garden Foundation our focus is always to encourage our students to develop the desire and skills to make better food choices. The more enjoyable this process is the more likely it will succeed and have a lasting impact.

We will send recipes each week that students can make at home under supervision and remember to send any photos of the process with a reflection from your student.

3-Week Schedule:

1. Cherry tomato and basil focaccia
2. Banana bread
3. Pizza muffins

LINKS TO SUPPORT REMOTE LEARNING

LITERACY:

- **STORIES READY BY CELEBRITIES:**
<https://www.storylineonline.net/>
- **KIDS NEWS**
<https://www.kidsnews.com.au/news>

NUMERACY:

- **MATHS IS FUN** <https://www.mathsisfun.com/>
- **MATHS AT OUR HOUSE**
<https://nzmaths.co.nz/maths-our-house>

ART:

- **ONLINE LEARNING**
<http://berendaleschoolartandtech.global2.vic.edu.au/>

PE:

- **ZUMBA KIDS**
<https://www.youtube.com/watch?v=kiRpnDeAOI>
- **MR BENNETT PRIMARY PE**
https://www.youtube.com/channel/UCiGEUI6i7qFHzbv-f_Zj-Q/featured



Friendships in the Kitchen Garden

Cherry Tomato & Basil Focaccia

Season: Summer/Autumn

Makes: 30 tastes or 6 serves at home

Fresh from the garden: basil, cherry tomatoes

Young ones will love kneading this pillowy-soft focaccia.

Note: This recipe requires two rises, so factor this into your preparation time. You may like to start making the dough in morning and allow it to rise, then complete the second rise and bake the focaccia in time for afternoon tea.

EQUIPMENT

metric measuring scales, jug and spoons
clean tea towel
bowls – 1 small, 2 large
mixing spoon
pastry brush
23 x 33 cm baking tray
baking paper
cooling rack
serving platter

INGREDIENTS

300 ml lukewarm water
1 tsp honey
500 g plain white flour, plus extra for dusting
2 tsp dried yeast
½ tsp salt
olive oil, for oiling the bowl and brushing
the top of the focaccia
20 basil leaves
20 cherry tomatoes

WHAT TO DO

- Prepare all the ingredients based on the instructions in the ingredients list.

To make the dough (first rise):

- Mix the water and honey in the small bowl and stir to dissolve the honey.
- Combine the flour, yeast and salt in a large bowl.
- Make a well in the centre of the flour, then pour the water and honey mixture into the well.
- Stir the dry and wet ingredients together with your hands, mixing to form a rough dough.
- Sprinkle a little flour on a clean, dry surface. Tip the dough out and knead for about 5 minutes or until smooth.
- Lightly oil the other large bowl and place the dough inside. Cover the bowl with the clean tea towel and leave in a warm spot until the dough has doubled in size, about 30 minutes.

To shape the focaccia (second rise):

- Line the baking tray with baking paper.
- Punch the centre of the risen dough once, to release the air.
- Transfer the dough to the baking tray and use your hands to spread out into a rectangular shape, just a little smaller than the tray to allow for the dough to expand during cooking.



Healthy living
starts here

Friendships in the Kitchen Garden

Cherry Tomato & Basil Focaccia continued

- Brush the dough with olive oil and make 20 indentations in the dough using your fingertips (so it is completely covered in indentations).
- Place a basil leaf in each indentation. Place a cherry tomato on top of the basil leaf and push the cherry tomato and basil deep into the dough so they almost touch the bottom of the baking tray.
- Repeat with the remaining basil and tomatoes until the surface of the focaccia is covered.
- Cover the focaccia with a tea towel and allow to rise again in a warm spot for about 30 minutes.
- Preheat the oven to 200°C while the focaccia is undergoing its second rise.

To bake the focaccia:

- Bake the focaccia in the oven for 20 minutes or until golden brown.
- Remove from the oven and discard the baking paper.
- Cool on a rack before cutting into slices and serving.

