



## A word from Mrs Cooney.....

We are nearly at the end of week four of term two's remote and flexible learning. We have come a long way in such a short period of time. Whether we are parents, students or teachers we have all had to adapt to new ways of working whilst juggling different priorities. Well done on the job you are doing. Thank you for your patience, persistence and support.

Thank you for the many positive comments we received in our remote learning survey last week. Your feedback was very useful for teachers when planning for next week to make minor adjustments to ensure learning tasks are presented as 'user friendly' as possible. The survey results highlighted again the broad range of student needs we are catering for so please remember to communicate directly with your child's teacher if you need additional support.

There continues to be lots of different messages in the media from the federal government and the state government about Covid-19 restrictions. All decisions relating to government schools in Victoria come from the state government. The Victorian state government stance has not changed:

***All students who can learn at home must learn from home. This is a very clear directive by the Victorian Government based on the advice of the Chief Health Officer. All students will be learning from home, except for children on days when they are not able to be supervised at home and no other arrangements can be made.*** With limited staff working on-site we appreciate your ongoing support.

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Student wellbeing as always, is of utmost importance to us hence the importance of regular contact with your child. It is really important that we are able to make contact with the students themselves, to see them and speak to them, both about their learning and about what is happening for them at the moment. It is a part of our Duty of Care as teachers. It is not essential that we make contact every day (other than the attendance form being completed), however, our expectation is to see via Webex or chat to each students at least twice a week. To support you with learning from home we have included some information on expectations during this time - See page 2.

**To all our mums** – I hope you have a lovely Mother’s Day on Sunday. We know you certainly deserve to be spoilt! I wish you a happy and restful day with your family. We know how hard you are working so be kind to yourself.

**Recipes** - If your kids are missing Hayley’s cookies at the canteen she has kindly shared the recipe so you can make them at home - see page 5.

Hayley has also sent in a special shortbread / butter biscuit recipe that you could make for Mothers Day/ Special Persons day - see page 6.

We would love students to send in photos of their baking so we could have a special ‘**MasterChef**’ photo page in next weeks newsletter.

Please send pics to your child's classroom teacher.

Principal

Jennene Cooney

## Learning From Home Expectations - Update

Learning from home is different to home schooling (also known as home education).

Students are currently learning from home

Learning From Home	Home Schooling
Learning from home is a school-based remote and flexible learning model Under this model of learning schools continue to support your child with learning tasks and technology support (as needed). They'll remain in contact with you and your child daily Students remain enrolled at their usual school. They not need to be registered for home schooling.	The child is no longer enrolled at a school The child must be registered for home schooling with the Victorian Registration and Qualifications Authority (VRQA) A nominated parent or carer is responsible for setting the child's educational program A nominated parent or carer is responsible for making sure the child receives regular and efficient instruction across eight key learning areas – including English, mathematics and science A nominated parent or carer is responsible for documenting how the registration requirements are met.

### **Broadford Primary School expectations for remote learning**

#### **The school will:**

communicate with you and your child about teacher responsibilities and what you and your child need to do  
communicate with you and provide learning activities for your child to do at home  
use their normal communication tools such as their website, newsletters, emails and other online tools  
provide technical support with devices, as needed  
have frequent direct contact with all students

#### **The Parent/Carer will:**

make sure their child has a space to work in  
provide a level of supervision suitable to their child's stage of development and individual needs  
monitor and respond to communications from teachers  
checking in with their child often to help them manage and pace their work  
update daily their child's participation using the relevant classroom link

#### **The student will:**

communicate with the teacher daily. This can be through submitting or seeking feedback through Compass, email, phone or a scheduled Webex (video meeting)  
be available for at least 2 whole class Webex session a week ( this is timetabled in advance)  
follow their daily learning tasks on compass  
seek any support, clarification that is requires for daily learning tasks  
try their best and do what they can.

***If the school has not sighted or heard from a student over a 2 week period, this will escalate to a welfare concern for the child. This may lead to a Police Welfare check to the home. It is the schools duty of care to ensure all students are safe. Please communicate with the classroom teacher if you are having any difficulties with the required communication expectations.***



# Remote Learning In Action



# Hayley's

## Chocolate Chip Cookies

3/4 Cup Caster Sugar

3/4 Cup Brown Sugar

1 cup (227gms) Butter

2 Eggs

3 Cups Self Raising Flour

1 Bag of Choc Chips ( 250gms)

Cream together the butter , caster sugar and brown sugar till pale and light and fluffy.

Add one egg at a time mixing well after each additional egg.

Add the Self raising flour slowly, mixing till combined

Slowly mix through the choc chips

Roll into small balls ( 20cent piece) , flatten slightly

Place on lined tray, allowing room for the cookies to spread.

Bake for 12-15 min at 180 degrees

# Mother's Day or Special Persons Day

## Cookies

***2 cups plain flour***

***1/2 cup icing sugar mixture, sifted***

***200g butter, chopped***

***2 cups pure icing sugar***

***pink or red food colouring***

***Heart shaped cookie cutters***



**1. Preheat oven to 180 degrees or 160 fan forced.**

**Line baking trays with non stick baking paper. Place flour, icing sugar and butter into food processor. Process in short bursts until mixture looks like breadcrumbs.**

**Add 2 tablespoons of cold water and process in bursts until mixture forms small, moist clumps. Turn out onto baking paper and gather dough into a ball.**

**2. Roll out mixture between two sheets of baking paper till 1cm thick.**

**Cut out cookies using a heart shaped cookie cutter or cutter of your choice. Place onto the tray, bake for 12 minutes or till just golden brown underneath. Cool on a wire rack.**

**3. Sift icing sugar into a bowl. Add 2 1/2 tablespoons of hot water and stir until combined. Stir in food colouring to reach your desired colour for the icing. Dip each cookie into icing, allow excess icing to drip into bowl . Leave to set.**