

# Nathalia Primary School Newsletter

August 05<sup>th</sup>, 2020

## Remote and Flexible Learning

Regional Victoria is now in stage three lockdown and the school has moved to remote and flexible learning. The categories for students who can still attend school are listed below.

### Regional Victoria

From today, Prep to Year 10 students will move to remote and flexible learning, together with the students in Years 11 and 12

On-site supervision will be available for P-10 students in the following categories:

- ◆ children whose parents cannot work from home and where no other supervision arrangements can be made (not only those defined as permitted workers)
- ◆ vulnerable children including:
  - children in out-of-home care
  - children deemed by Child Protection and/or Family Services to be at risk of harm
  - children identified by the school as vulnerable (including via referral from a family violence agency, homelessness or youth justice service or mental health or other health service).
- ◆ Any child with a disability

### On-Site Attendance Forms

Parents and carers must complete the On-Site Attendance form to enable their child or children to attend school for the following week. This will enable the school to properly staff the school for the children in attendance. Your child cannot attend school on-site unless this form is completed.

### The Learning Model

The approach the school has taken in the current phase of remote learning is significantly different our first encounter. Remote learning packs will only be distributed to students in grades Prep and 1. All other children will be expected to log on to their computers or iPads at 9.00am and the lessons will be delivered by their classroom teachers from the school to home daily.

### Protocols

- ◆ Children should have a designated workspace when they are on-line with their teacher
- ◆ They will have break times during the lessons, but the teacher will determine these breaks
- ◆ Children must be dressed appropriately, preferably in their school uniform. No pyjamas!
- ◆ This is school work time so students don't need their pets during remote learning

If families have any technical difficulties please contact the school and we will do our best to solve the problem. The school is able offer computers and Wi-Fi dongles to families for school work if required.

## School Camp

Unfortunately, given the current circumstances with stage three restriction, the school camp for 2020 has been cancelled. All money that has been paid by parents will be refunded as soon as possible.

All enquiries should be directed to Mrs Halden in the office or Chris McCallum.

## School Concert

The School Concert, which was to occur later this term, has also been cancelled. This is a great pity as it is always a great night for our school community to get together and celebrate the talents of the children.



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**more4moira**  
a community approach to healthy children

**NCN Health** | Nathalia Cobram Numurkah

## Sushi

**Prep time:** 20 minutes

**Cooking time:** 20 minutes

**Makes:** 24 small pieces

### Ingredients:

- 1 ½ cups sushi rice
- 2 tbsp rice wine vinegar
- 1 tbsp caster sugar (optional)
- 4 nori sheets
- 1 lebanese cucumber, cut into matchsticks
- Approx. 185g thinly sliced tofu or tuna
- 1 medium grated carrot
- Salt-reduced soy sauce to serve

### Method:

**Step 1:** Rinse and drain rice 3 times or until water runs clear.

**Step 2:** Cook rice as per directions on the packet. Remove from the heat and leave covered for 10 minutes.

**Step 3:** Mix the sugar (if using) with the vinegar and add to the cooked rice, stirring to break up lumps. Allow the rice to cool.

**Step 4:** Place 1 nori sheet, shiny-side down, on a sushi mat. Using damp fingers, spread ¾ cup rice over nori, leaving a 2cm strip at 1 short end. Arrange one-quarter cucumber, tofu (or tuna) and carrot over the rice. Using the sushi mat, roll up firmly to form a roll. Cut into 6 slices. Repeat with remaining nori sheets, rice, cucumber, tofu (or tuna) and carrot. Pack in a lunch box with a small container of soy sauce.



*Get your kids involved for a Sunday fun day activity ready for lunch on Monday  
Use leftover rice from the night before  
Use Lint-free large hand towel to replace sushi mat*

