

Term 3 Week 1

Week 1 Activities	Monday 16	Tuesday 17	Wednesday 18	Thursday 19	Friday 20
BSC	Baking	Beading	Pom Poms	Chatterbox	Pancakes
ASC	Paper Jellyfish	SLIME!!! Thanks to Tyler D for his 5 Stars	Drama	Tie Dye	Spinach and Ricotta Pastries Cooking Class
Menu					
BSC	Baked scones, toast with spreads and assorted cereals.	Toast with spreads and assorted cereals.	Toast with spreads and assorted cereals.	Toast with spreads and assorted cereals.	Toast with spreads and assorted cereals.
ASC	Nachos with fresh fruit and vegetable platters.	Pasta with fresh fruit and vegetable platters.	Asian noodles with fresh fruit and vegetable platters.	DIY sushi with fresh fruit and vegetable platters.	Cheese, dips, wraps and crackers with fresh fruit and vegetable platters.

Breakfast Club



Join OSHClub for breakfast from 7:00am-9:00am every day. With new activities and a full breakfast spread available. Serving fresh baked goods made by the children every Monday. Don't miss out on pancake day every Friday! For \$22.50 a session, book online using the KidSoft portal! For more information contact Alexandra the OSHClub coordinator- 0423 777 185.



The kids made South American Carnival masks on our around the world theme day



Here are a few of our chefs making personalised mini veggie lasagnes

Welcome back everyone! We hope everyone had an enjoyable break! Toorak OSHClub ran our very first Holiday Program over the school break, and man was it ever fun! With Heaps of different activities every day to cover all interests. We were lucky enough to have three incursions including Build a Bear workshop, LEGO work shop and DIY natural soap making class. We also went on two brilliant excursions to both Clip and Climb where the kids did an amazing job climbing like little monkeys and Bow Zone where they enjoyed bowling and laser tag. Not to mention dozens of activities including, baking, cooking classes, different crafts every day, team building games and out door play! for everyone that joined OSH for our Holiday Program thanks for making it so great!



Here is John trying his best to get the doughnut on the string!



WOW! That's a lot of bears!!



Last weeks cooking class brought us all the way to India, serving up a lentil and caramelized onion dahl with home made naan bread. The kids were involved every step of the way, with many tears as there were lots of onions to chop! Once we had finished preparing the dahl it was time to fry our resting naan dough. The kids experienced first hand what it is like to multi task in the kitchen to accomplish multiple dishes at once. The entire group that day was lucky to have a curry lunch as we had prepared so much. A lot of the students were very brave and tried the new dish for the first time. Most of them surprisingly loved it! Well done chefs, and we are very proud of everyone that stepped out of their comfort zone and tried a new dish!



OSHC Program:
Coordinator: Alexandra Brown
Contact Number: 0423 777 185