

CARRANBALLAC P-9 COLLEGE

Newsletter



TERM 4 CALENDAR HIGHLIGHTS

Tuesday 26 November	2025 Foundation Transition Session 1
Wednesday 27 November	Curriculum Day <i>Students do not attend school on this day</i>
Tuesday 3 December	2025 Foundation Transition 2 BW F-2 Specialist Showcase
Wednesday 4 December	JW F-2 Specialist Showcase
Wednesday 4 December - Friday 6 December	BW & JW Grade 5/6 Urban Camp
Tuesday 10 December	Statewide Transition Day
Wednesday 11 December	Grade 6 Celebration Afternoon
Thursday 12 December	Year 9 Graduation
Friday 13 December	BW & JW Year 9 Celebration Day
Monday 16 December	BW & JW Year 6 & Year 9 Celebration Day
Tuesday 17 December	Step Up Day 1
Wednesday 18 December	Step Up Day 2
Thursday 19 December	Last Day Term 4, 3pm finish Whole School Assembly 9:00am gym



(03) 9395 3533
carranballac.p9@
education.vic.gov.au

Boardwalk Campus
Cnr Dunnings Rd &
Foxwood Dr, Point Cook

Jamieson Way Campus
Cnr Jamieson Way &
La Rochelle Blvd,
Point Cook

VISION:

One College,
Infinite Possibilities,
Working Together,
Embracing the Future

MISSION:

Our College fosters
excellence in life long
learners who are
resilient, connected and
respectful

PRINCIPALS' REPORT

JUSTINE RYAN, BRETT WATSON &
JANELLE BARKER



Dear Families,

As we approach the end of the year, I wanted to take a moment to share some important updates and resources that will support our community. We continue to grow and learn together, and it's exciting to see the wonderful things happening around our college.

Supporting Mental Health and Wellbeing

We understand the importance of looking after our children's mental health and wellbeing. I'd like to highlight My Mind Check, a fantastic free resource for families. This program provides fact sheets and tools to help support your child with common challenges such as anxiety, mood, body image, peer relationships, and more. I encourage all caregivers to explore this resource to help our students navigate their emotions and build resilience.

For more information, please visit [Caregivers - My Mind Check](#) or speak with our wellbeing team, who are always available to support.

Exciting Academic Opportunities

Congratulations to the following students who will be taking part in an accelerated program in 2025 at Point Cook Senior; Chip, Nestor and Amelia. They will be studying two VCE subjects in year 10, a wonderful opportunity to challenge themselves and get a head start on their VCE studies.

Welcoming Our Future Student Leaders

We are currently in the process of interviewing for our 2025 student leaders. I am excited to share that our current school captains are playing a key role in this process, bringing a valuable element of student voice. Their involvement helps us make informed decisions about which students will best represent our college next year. We look forward to introducing our new leaders soon! They will be announced at our final assembly at each campus.

Celebrating Our College Values

Our college values of resilience, respect, responsibility, integrity, and inclusiveness are the foundation of everything we do. These values are not only demonstrated at school but also in our daily interactions, both on the way to and from school. Each and every student represents our college in the community, and I'm proud to see these values reflected in their behaviour. Let's continue to encourage our children to embody these principles every day.

Important Reminder for Families

I kindly remind families not to approach students directly in the yard if there has been an issue. Instead, please speak to a teacher or staff member. This ensures we can handle any situation with care, maintaining a safe and respectful environment for everyone. You are welcome to either email or call the school if you have a concern that needs to be addressed.

Acknowledgement of Country

The students in 3/4 J have written their own Acknowledgement of Country after learning the difference between a Welcome to Country and an Acknowledgement to Country.

3/4J's Acknowledgement of Country

This is Bunurong Country, where we **gather, play, and learn**. At Carranballac College we acknowledge the Bunurong People as the First Nations Peoples. We acknowledge them **as the traditional caretakers of the land, trees, water and animals**.

We thank the elders for **protecting our land and caring for the fish and animals. And for allowing us to use and play on the land**.

We will continue to care for Country by **following their lead and using natural resources wisely and carefully**.

Thank You for Your Support

As always, I want to express my gratitude for the ongoing support of our families and caregivers. Together, we are building a positive, inclusive, and vibrant school community where every student has the opportunity to thrive. If you have any questions or concerns, please don't hesitate to reach out.

Wishing you all a wonderful week ahead.



RESILIENCE



INTEGRITY



INCLUSIVENESS



RESPECT



RESPONSIBILITY



Carranballac College



KINDNESS WEEK



11th November - 15th November 2024



Last week, Carranballac College embraced a Week of Kindness, where students took part in various activities to spread positivity and strengthen community connections.

Our 1/2 Boardwalk students visited a local nursing home, where they shared stories and artwork with the residents. This heartwarming experience allowed students to connect with the elderly in a meaningful way, fostering positive relationships between generations.



Meanwhile, our 3/4 students demonstrated their creativity by designing beautiful Kindness Posters. These posters, full of uplifting messages and vibrant artwork, were displayed around the classrooms to inspire kindness and encourage positive actions by the students.



COLOUR FUN RUN 2024

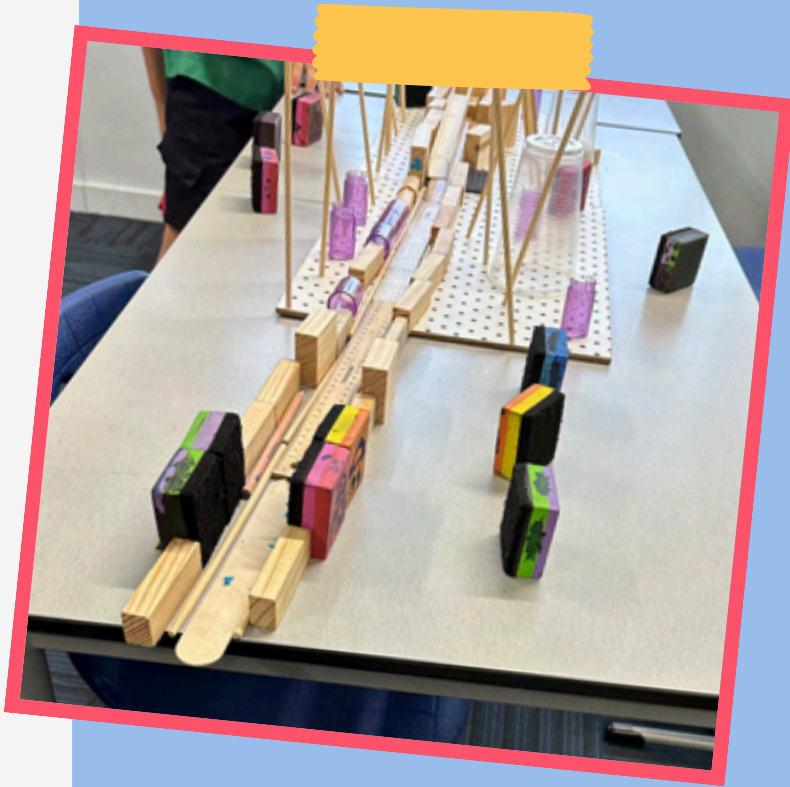
On Friday 8 November the college held our annual Colour Fun Run. A big thanks to our parent helpers for organising and volunteering! All students and staff had a great time. Thank you for everyone who fundraised for the event. We raised a total of \$18,138.40!

Congratulations to FB, FA and FK who raised the most money for the college!

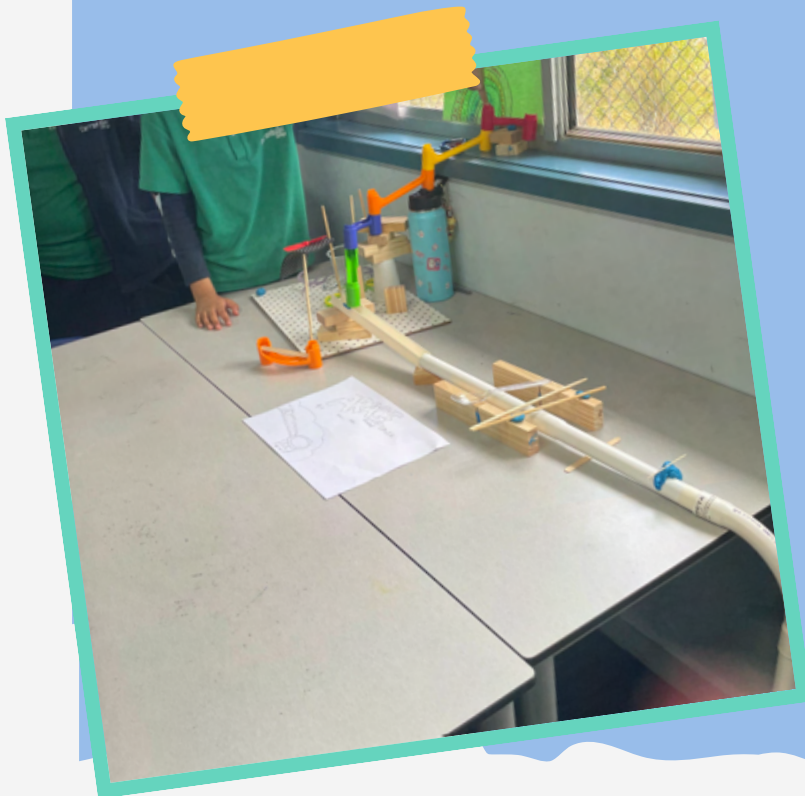
All money raised will be spent on a second playground at Jamieson Way and a Gaga Pit at Boardwalk!



3/4 Jamieson Way



The 3/4s at Jamieson Way have completed the Forces component of our Physical Science Investigations Unit. They have been having fun experimenting with forces including noncontact forces such as magnets.



They also collaboratively planned and made Rube Goldberg Machines to explore making a series of chain reactions that transfer energy through different pulleys, levels and ramps to land a marble in a cup. The students enjoyed working as a team towards a shared goal.

3/4 Puppet Show

with Seth Barker

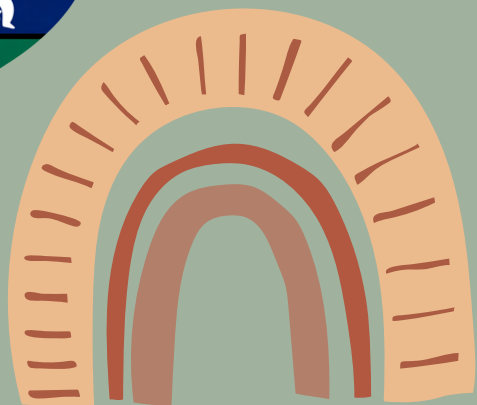
On Tuesday the 29th of October the 3/4 students all gathered in the PAC room to meet Seth Barker for an inspiring Puppet Show. The students were super excited and curious.



“We loved the Puppet Show! It was so much fun because all the puppets had their own personalities. Seth showed us all the puppets he has made. They were handmade and he only uses recycled materials to make them. Seth’s first and favourite puppet was his Venus Flytrap. We got to name each puppet, and we loved how Seth used his voice to create different personalities for his puppets.

We also had an opportunity to get on stage and create a voice for the puppets which was so much fun! The puppet show was amazing! Thank you Seth! Now it’s time for us to design and make our puppets...But first we need to write a play!” 3/4





Aboriginal and Torres Strait Islander Family Morning Tea



UPDATE FROM IZAIHAH 5/6J

On Thursday the 7th of November 2024 at 9 am, we held the Aboriginal and Torres Strait Islander Family morning tea at the Jamieson Way Campus. It is important to for us to all meet so we can get along and connect with the other families around us.



UPDATE FROM KELSEY 5/6M

We ate biscuits and fruit and we drank tea, coffee and milo. We kicked the footy around. We had conversations and exchanged stories. We played tiggly and went on the playground.

We enjoy the morning tea because we meet with other Aboriginal kids and build friendships. We catch up with our Koorie support officer Tamara and talk about all things that help Aboriginal and Torres Strait Islander children feel safe in a kind environment.

MORNING TEA DATES 2025

Thursday 13th Febuary

Boardwalk Campus

Thursday 20th Febuary

Jamieson Way Campus





CHRISTMAS TREE COMPETITION

IT'S TIME TO VOTE!

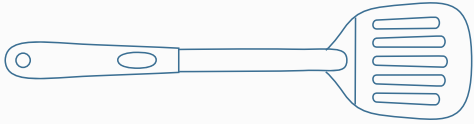
THE COMPETITION IS NOW ON, ALL TREES ARE ON DISPLAY IN FRONT OF ALDI.



LOOK FOR THE CARRANBALLAC QR CODE TO VOTE!

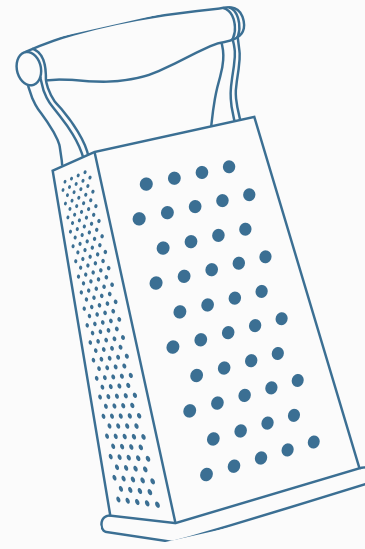
SCHOOL WITH THE MOST VOTES WINS A \$1,000 OFFICEWORKS VOUCHER.

ON DISPLAY FROM THE 18TH NOV - 8TH DEC.



FOOD TECHNOLOGY

NEWS



YEAR 7



Jay 7A (overmixed his batter, turning it into scones!)ath 7A

YEAR 8

Year 8 took on the challenge of creating a chocolate pudding au bain marie style



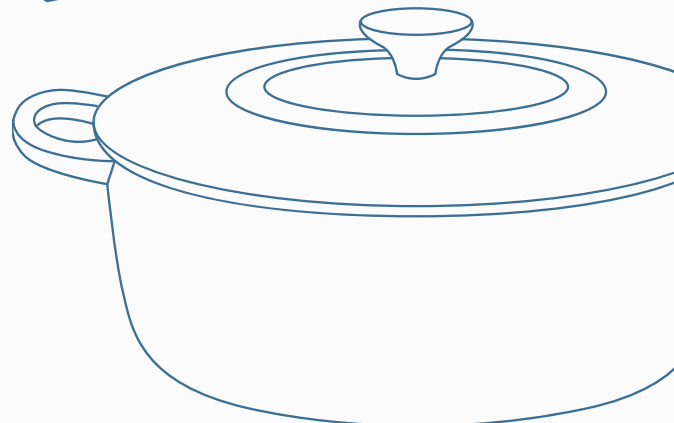
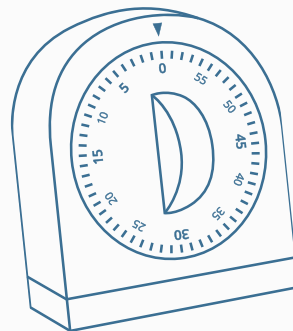
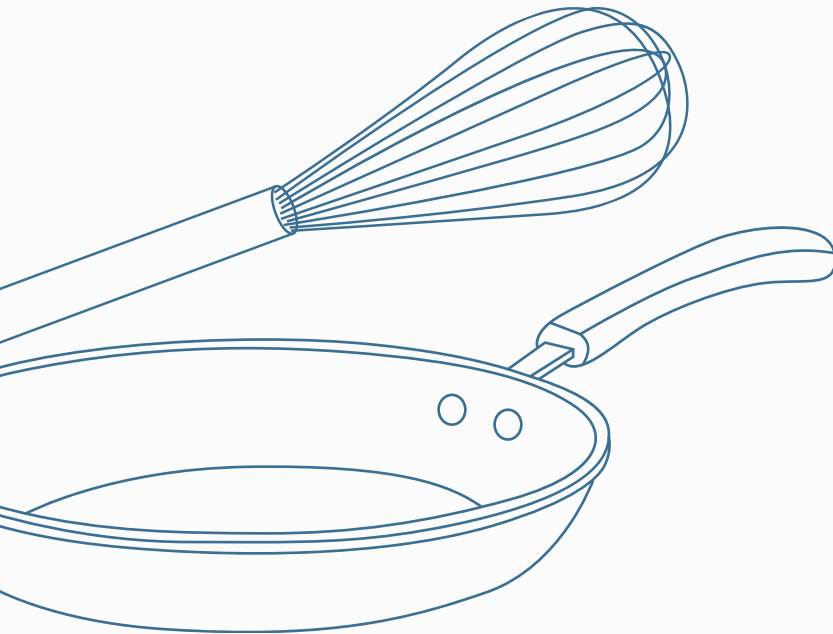
Tyler 8A



Gaudi & Abdula 9A

YEAR 9

Our Year 9 students focused on sensory attributes making spaghetti meatballs (see recipe).



FOOD TECHNOLOGY

RECIPE OF THE WEEK

SPAGHETTI & MEATBALLS

Preparation Time: 15 minutes

Cooking Time: 20 minutes

Serves: 2

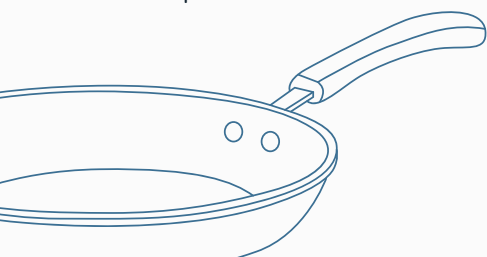
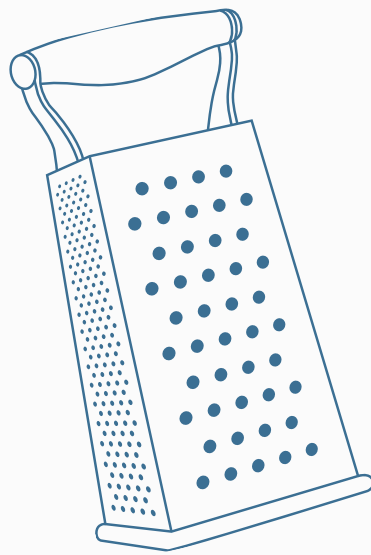
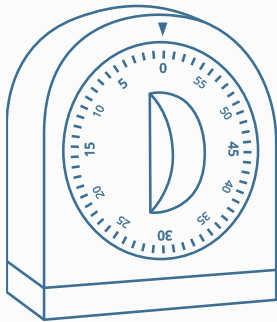
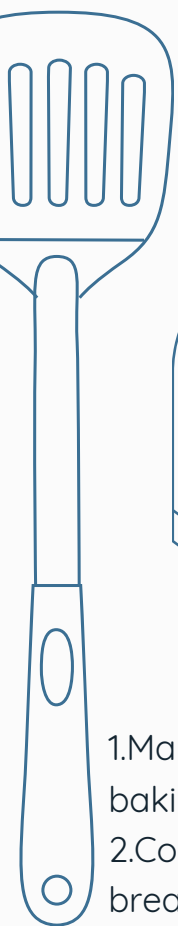
METHOD

1. Make meatballs. Line baking tray with baking paper.
2. Combine mince, grated onion, breadcrumbs, garlic, herbs and egg in a bowl. Season. Mix until combined. Roll 1 Tablespoon full of mixture into a ball and place on prepared tray. Repeat with remainder of mixture.
3. Heat a little oil in a frying pan over medium heat and add meatballs. Cook for 8 minutes, turning halfway until golden brown. Transfer to a plate.
4. Make sauce. Heat a little oil in frying pan over medium heat. Add brunoise onion and cook until translucent. Add garlic and cook, stirring for 1 minute. Add crushed tomatoes, tomato paste and stock. Bring to the boil. Reduce to medium and add meatballs. Simmer for 5 minutes. Season to taste.
5. Cook spaghetti. While sauce is simmering, bring a saucepan of salted water to the boil. Add spaghetti and cook until al dente' (firm to the touch). Drain well. Add pasta to the sauce and stir well.

- 200g spaghetti
- 250g beef mince
- ¼ onion (grated)
- 1/3 cup breadcrumbs
 - 1 egg
- 2 t mixed herbs
- 2 t minced garlic
 - oil

SAUCE:

- ¼ onion (brunoise)
 - 1 t minced garlic
 - 1 C crushed tomatoes
 - ½ cup vegetable or beef stock
 - 1 T tomato paste
 - 1 t oregano
- Salt and pepper



Healthy Meal Planner

BY BELLA 8L

MONDAY

Breakfast:

- Oatmeal made with milk and banana (1 serving of grains, 1 serving of dairy 1 serving of banana)
- Topped with sliced banana and chia seeds (1 serving of fruit)

Lunch:

- Quinoa salad with mixed greens, cherry tomatoes, cucumber, and roasted chickpeas (2 servings of vegetables, 1 serving of grains)
- Greek yogurt (1 serving of dairy)

Snack:

- Carrot sticks and hummus (1 serving of vegetable, 1 serving of protein from hummus)

Dinner:

- Grilled chicken breast with roasted sweet potatoes and steamed broccoli (1 serving of protein, 2 servings of vegetables)
- Side of brown rice (3 serving of grains)

TUESDAY

Breakfast:

- Whole wheat toast with avocado and scrambled eggs (1 serving of grains, 1 serving of protein)
- Orange slices (1 serving of fruit)

Lunch:

- Lentil soup with spinach and tomatoes (1 serving of protein, 2 servings of vegetables)
- Side of whole grain crackers (1 serving of grains)

Snack:

- Apple slices with a handful of almonds (1 serving of fruit, 1 serving of protein)

Dinner:

- Baked salmon with a side of quinoa and roasted asparagus (1 serving of protein, 3 servings of vegetables, 1 serving of grains)
- Side of cottage cheese (1 serving of dairy)

WEDNESDAY

Breakfast:

- Smoothie with spinach, berries, Greek yogurt, and flax seeds (1 serving of fruit, 1 serving of vegetables, 1 serving of dairy)

Lunch:

- Whole grain wrap with turkey, spinach, cucumber, and hummus (1 serving of grains, 1 serving of protein, 1 serving of vegetables)

- Side of mixed fruit (1 serving of fruit)

Snack:

- Carrot and celery sticks with ranch dip (1 serving of vegetables)

Dinner:

- Stir-fried tofu with bell peppers, zucchini, and brown rice (1 serving of protein, 2 servings of vegetables, 1 serving of grains)
- Side of steamed edamame (1 serving of protein)

TUESDAY

Breakfast:

- Whole wheat pancakes with blueberries and a dollop of yogurt (1 serving of grains, 1 serving of fruit, 1 serving of dairy)

Lunch:

- Grilled chicken salad with lettuce, tomatoes, cucumber, and balsamic vinaigrette (1 serving of protein, 2 servings of vegetables)
- Whole grain bread (1 serving of grains)

Snack:

- Low-fat string cheese (1 serving of dairy)
- Sliced cucumber and bell pepper (1 serving of vegetables)

Dinner:

- Shrimp stir-fry with broccoli, carrots, and brown rice (1 serving of protein, 2 servings of vegetables, 1 serving of grains)
- Side of plain yogurt (1 serving of dairy)

FRIDAY

Breakfast:

- Whole grain cereal with milk and sliced strawberries (1 serving of grains, 1 serving of dairy, 1 serving of fruit)

Lunch:

- Quinoa bowl with chickpeas, mixed greens, cucumber, and tahini dressing (1 serving of protein, 2 servings of vegetables, 1 serving of grains)

Snack:

- A banana with a handful of walnuts (1 serving of fruit, 1 serving of protein)

Dinner:

- Baked chicken thighs with roasted Brussels sprouts and a side of couscous (1 serving of protein, 2 servings of vegetables, 1 serving of grains)

SATURDAY

Breakfast:

- Smoothie with kale, mango, almond milk, and protein powder (1 serving of vegetables, 1 serving of fruit, 1 serving of protein)

Lunch:

- Tuna salad with lettuce, tomatoes, avocado, and whole grain crackers (1 serving of protein, 2 servings of vegetables, 1 serving of grains)

Snack:

- Sliced bell peppers with guacamole (1 serving of vegetables)

Dinner:

- Turkey meatballs with spaghetti squash and marinara sauce (1 serving of protein, 2 servings of vegetables)
- Side of Parmesan cheese (1 serving of dairy)

SUNDAY

Breakfast:

- Scrambled eggs with spinach and tomatoes on whole grain toast (1 serving of protein, 1 serving of vegetables, 1 serving of grains)

Lunch:

- Veggie and hummus wrap with whole grain tortilla (2 servings of vegetables, 1 serving of grains, 1 serving of protein from hummus)

Snack:

- Greek yogurt with a sprinkle of flaxseed (1 serving of dairy, 1 serving of protein)

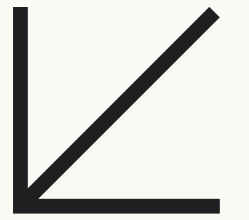
Dinner:

- Grilled vegetable kebabs with tofu (2 servings of vegetables, 1 serving of protein)
- Side of quinoa (1 serving of grains)

The menu ensures variety by including a range of vegetables, fruits, proteins, grains, and dairy sources, with different cooking methods and seasonal produce. This variety provides a broad range of nutrients, keeping meals interesting while supporting good health. The menu includes nutrient-dense foods like leafy greens, whole grains, and lean proteins, while limiting processed foods. It meets daily servings of key food groups, promoting energy, immune function, digestion, and reducing the risk of chronic diseases. Creating this weekly food menu wasn't difficult for me because I understand the five food groups e.g., fruit and vegetables, grains, dairy, lean meats, fats and oils.

AUSTRALIA IN THE GLOBAL ECONOMY

BY
FRITZ
C. 9K



Global Trade

Countries across the globe possess various types of resources that are less common someplace else. Due to this, countries want to engage in trade, to close the scarcity of necessary resources. These could be because of the lack of technology, natural resources and customer demands. Contrasts in populations also create the gap of goods produced between countries, wherein certain occupations and a variety of skill sets in one country is needed in another.

Most notably, an advantage of global trade also includes encouraging market competitiveness. By opening industries to exporting goods, it stimulates a higher focus on quality, design and product improvements, so they can perpetually improve and adapt to modern trends.

IMPORT V EXPORT

IMPORTS. Many governments around the world contribute to a global economy. Purchasing foreign goods is one way, where countries buy goods or services produced internationally. This is so that countries may supply themselves with commodities or natural resources that their own domestic industries cannot sufficiently produce. Though if countries fall into a trade deficit - where the imports exceed the value of its exports - governments may suffer from inflation or debt to foreign countries.

A crucial implement exporting governments uphold are TARIFFS. By increasing the cost of foreign goods, buyers from imported countries turn to more local options, shielding them from strong foreign competition. This benefits not only the businesses itself, but the workers - who potentially possess more secure jobs - and the government - which local spending and taxing boosts revenue for infrastructure, medicine, etc.

Exports are goods and services sold to foreign buyers. Unlike imports, exporting countries instead produce and sell their goods and services to foreign buyers. For their local businesses, firms and domestic industries, it gives them the open opportunity to enter more global markets. In some instances, governments may seize exports for political leverage, which helps in scenarios like international disputes or even war. Moreover, exporting industries often ask third-party companies to connect them with their foreign consumers, so they reduce effort and costs to contact

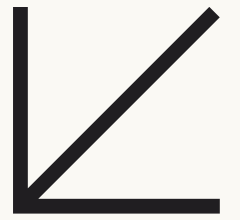
AUSTRALIA IN THE GLOBAL ECONOMY

AUSTRALIAN EXPORTS

Being one of the most mineral-abundant locations in the world, Australia continues to be one of the most influential exporting countries that produce minerals. In 2019, natural resources such as iron ore, coal, natural gases, gold, aluminum ores, etc. amounted to 47% of all exported goods and services. Not only had domestic mining industries maintained 60% of all exported merchandise, but it'd increase general Australian GDP, raking in 234 billion dollars alone.

Besides goods, a major exported service includes various personal travel services. This is a market in which companies at Australia boast about the attractive local scenery and fauna. Additionally, despite the falling of the country's tourism sector GDP, it had been recovering slowly as international borders opened, accumulating 5 million tourists post-pandemic from 8.6 million pre-pandemic. Since around 2020, top international source markets were recognized to be the United Kingdom, New Zealand, and the United States, as tourists predominantly visits New South Wales for its diverse scenery and landmark hotspots. Now, tourist expenditure has raised to 34.5 billion dollars (2023)

Effect on Employment

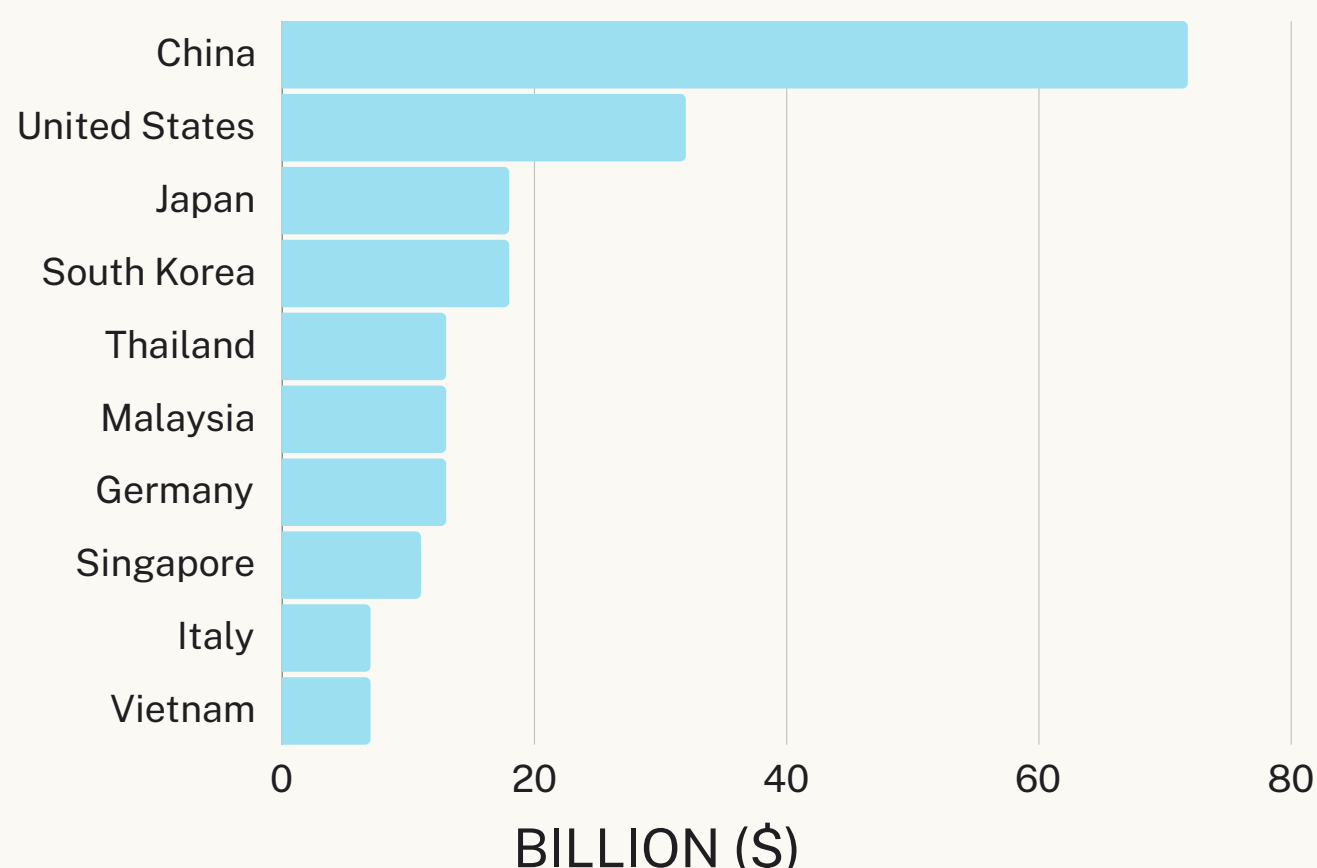


Despite the economic downfall of COVID-19, countries around the world have come together to reform policies and markets to reintegrate firms internationally. One of many reasons they may be doing so is because it creates jobs. Globalization becomes a stimulus for industries to focus on creating more sophisticated products at a larger scale, which creates new jobs for labour and upskilled workers. This then also suffices the absence of critical goods during the pandemic, where not only was productions disrupted, but demands for such goods had drastically increased. Nonetheless, for less wealthier countries, integrating into global production comes as quite a challenge as its high inequality levels declined labour opportunities as workers were on the less fortunate side of the digital divide.

In Australia, newly made technologies and infrastructure will create new skills and tasks, increasing the demand for jobs. This, however, comes at the small expense of making other occupations unnecessary, leading to the difficulty of acquiring jobs as a suddenly unemployed individual with inefficient skills. This is where reforms are being made within the marketplace to ensure the benefits of technology and globalization is shared.

TOP SUPPLIERS AUSTRALIA IMPRORTS

AUSTRALIA'S SUPPLIERS BY VALUE



DATA DESCRIPTION

Filtering the data, around 63% of Australia's imports by value in 2023 were purchased from Asian countries. Partners in Europe produce about 18% of Australia's total imports while most of the remaining comes from North America. According to experts, Australia's total \$275 billion worth of 2023 imports stretched over its population of 26 million averages to about \$10,400 yearly customer demands from each person. Additionally, the top 3 most common imported goods is listed to be: Vehicles (16% of all total imports), Mineral fuels including oil (15%) and Machinery including computers (14%).

In conclusion, Australia has an influential place in the Global economy. Like many other leading distributors in the world, Australia is rich and abundant with attractive scenery that satisfies tourists and minerals that is exported all around the world. As for imported goods, Australia finds itself most related to Asia, where Australia's total population has purchased hundreds of billions of goods as a collective.

Carranballac P-9 College

They're Back

Dear Parents/Guardians/Carers,

It has come to my attention that some students in the school may have head lice and I seek your cooperation in checking your child's hair this week 22/11/2024

Head lice do not transmit infectious diseases – they are transmitted by having head to head contact with someone who has head lice. You may be reassured to know that head lice are commonly found in places other than at Carranballac P-9 College. Head lice are common in school-aged children and are the most adaptable of creatures. They have survived living solely on humans for 10,000 years!!!!

What can you do?

I seek your cooperation in checking your child's hair and in those instances where head lice or eggs are found, treating your child's hair. Please visit www.betterhealth.vic.gov.au and search for "head lice (nits)" for advice on finding, treating and preventing head lice.

The school also has additional information available regarding treatment and controlling head lice. Please don't hesitate to contact your school office on, 9395 3533 to obtain this information.

If head lice or eggs are found on your child's hair you need to inform:

- the school and advise when the treatment has started.
- parents or carers of your child's friends so they too have the opportunity to detect and treat their children if necessary.

When can my child return to school?

Health regulations requires that where a child has head lice, that child should not return to school until the day after appropriate treatment has started. Please note, this refers only to those children who have live head lice and does not refer to head lice eggs. More information about exclusion requirements can be found by searching for "school exclusion table" at www.health.vic.gov.au.

Carranballac P-9 College is aware that head lice can be a sensitive issue and is committed to maintaining your confidentiality.

Kind regards

Carranballac P-9 College

ISSUE 8 OUT NOW!



SCHOLASTIC **Book Club**

Orders for **Bookclub 8** must be made online by;

Monday 2nd December, 2024

Click on the link below to view the digital catalogue:

<https://www.scholastic.com.au/book-club/book-club-parents/book-club/>

Please pay by - **CREDIT CARD** - To order and pay for your Scholastic Book Club order by credit card by visiting the link below for the LOOP site, where parents can place their orders. **NO CASH PLEASE**

<https://mybookclubs.scholastic.com.au/Parent/Login.aspx>

Parents can order directly to the school, without paying a shipping fee as long as orders are placed by 2/12/24. Books will be delivered to your child's classroom without any delivery fees.

Carranballac Jamieson way

Attendance Recap & (Cancellations)

Days	BSC	ASC
Monday	3	10
Tuesday	6	17
Wednesday	5	16
Thursday	7	18
Friday	9	16

What's happened this week:

During Remembrance Week, we embraced the theme of honouring and reflecting on the sacrifices made by those who served. Each planned activity offered meaningful ways for children to develop understanding, empathy, and a sense of community. Activities like Remembrance Story Reading, Minute Silence, and Poppy Songs helped foster a respect for history, remembrance, and resilience. Creative experiences such as Poppy Craft and Silhouette Art encouraged self-expression while connecting with the historical significance of the symbols. Reflective practices, like journaling and memory sharing nurtured personal and cultural awareness, enabling children to connect their own stories with broader historical narratives. Additionally, Team Challenges and Healthy Snack Preparation promoted collaboration, responsibility, and healthy practices. These intentional learning opportunities allowed children to actively explore values of peace, respect, and gratitude, shaping a deeper understanding of their roles within both local and global communities.

Program & Activities:

Monday: remembrance story reading/ poppy craft/moment of silence

Tuesday: discussion time /flag colouring sheets/reflection journal

Wednesday: Team building activity/learning about peace/poppy songs/art

Thursday: Historical fact/make soldiers medal /Healthy snack preparation

Friday: Team challenges/thank you card making/memory sharing/ art reflection

Menu:

Monday: Fruit salad

Tuesday: Peace smoothie /solider sandwiches

Wednesday: Remembrance Day wraps with vegies /chicken

Thursday: Veteran's vegie platter with cheese /dip

Friday: pancakes

Daily: fruits /vegie platter

Water/milk

Children's Voices

"I liked making poppies because it helped me think about people who helped us."=mckenzee

"We learned that peace means being kind and helping each other."=ohee

"I liked the teamwork games because we had to help each other, just like in real life."=bran

"I made a thank-you card for soldiers to show I care."=Eduardo

Look at our



What's on next week

Program:

Menu:

Weekly Program Plan - ASC
 Date: 18/11/2024 - 22/11/2024 Theme: Cultural Awareness and Diversity

Monday ASC	Tuesday ASC	Wednesday ASC	Thursday ASC	Friday ASC
Learning Experience 1 1. Cultural Awareness 2. Diversity and Inclusion 3. Community Engagement 4. Global Perspectives 5. Cultural Heritage 6. Diversity in the Workplace 7. Cultural Sensitivity 8. Diversity in Leadership 9. Cultural Communication 10. Diversity in Education	Learning Experience 2 1. Cultural Awareness 2. Diversity and Inclusion 3. Community Engagement 4. Global Perspectives 5. Cultural Heritage 6. Diversity in the Workplace 7. Cultural Sensitivity 8. Diversity in Leadership 9. Cultural Communication 10. Diversity in Education	Learning Experience 3 1. Cultural Awareness 2. Diversity and Inclusion 3. Community Engagement 4. Global Perspectives 5. Cultural Heritage 6. Diversity in the Workplace 7. Cultural Sensitivity 8. Diversity in Leadership 9. Cultural Communication 10. Diversity in Education	Learning Experience 4 1. Cultural Awareness 2. Diversity and Inclusion 3. Community Engagement 4. Global Perspectives 5. Cultural Heritage 6. Diversity in the Workplace 7. Cultural Sensitivity 8. Diversity in Leadership 9. Cultural Communication 10. Diversity in Education	Learning Experience 5 1. Cultural Awareness 2. Diversity and Inclusion 3. Community Engagement 4. Global Perspectives 5. Cultural Heritage 6. Diversity in the Workplace 7. Cultural Sensitivity 8. Diversity in Leadership 9. Cultural Communication 10. Diversity in Education

Weekly Program Plan - BSC
 Date: 18/11/2024 - 22/11/2024 Theme: Cultural Awareness and Diversity

Monday BSC	Tuesday BSC	Wednesday BSC	Thursday BSC	Friday BSC
Learning Experience 1 1. Cultural Awareness 2. Diversity and Inclusion 3. Community Engagement 4. Global Perspectives 5. Cultural Heritage 6. Diversity in the Workplace 7. Cultural Sensitivity 8. Diversity in Leadership 9. Cultural Communication 10. Diversity in Education	Learning Experience 2 1. Cultural Awareness 2. Diversity and Inclusion 3. Community Engagement 4. Global Perspectives 5. Cultural Heritage 6. Diversity in the Workplace 7. Cultural Sensitivity 8. Diversity in Leadership 9. Cultural Communication 10. Diversity in Education	Learning Experience 3 1. Cultural Awareness 2. Diversity and Inclusion 3. Community Engagement 4. Global Perspectives 5. Cultural Heritage 6. Diversity in the Workplace 7. Cultural Sensitivity 8. Diversity in Leadership 9. Cultural Communication 10. Diversity in Education	Learning Experience 4 1. Cultural Awareness 2. Diversity and Inclusion 3. Community Engagement 4. Global Perspectives 5. Cultural Heritage 6. Diversity in the Workplace 7. Cultural Sensitivity 8. Diversity in Leadership 9. Cultural Communication 10. Diversity in Education	Learning Experience 5 1. Cultural Awareness 2. Diversity and Inclusion 3. Community Engagement 4. Global Perspectives 5. Cultural Heritage 6. Diversity in the Workplace 7. Cultural Sensitivity 8. Diversity in Leadership 9. Cultural Communication 10. Diversity in Education

Weekly Menu Plan - BSC
 Date: 18/11/2024 - 22/11/2024

Monday BSC	Tuesday BSC	Wednesday BSC	Thursday BSC	Friday BSC
Breakfast Available at all times Main Snacks: Pancakes and Eggs - Bacon - Sausages - Eggs - Butter - Maple Syrup - Fruit - Milk - Yogurt - Honey - Jam - Cereal - Coffee - Tea - Juice - Water - Soft Drinks - Smoothies - Desserts - Pastries - Sandwiches - Salads - Soups - Stews - Curries - Pasta - Rice - Bread - Nuts - Seeds - Dried Fruits - Spices - Herbs - Oils - Vinegars - Sauces - Dressings - Marinades - Rubs - Brines - Glazes - Pastes - Powders - Flours - Starches - Gums - Leavening Agents - Emulsifiers - Preservatives - Colorants - Flavorings - Fragrances - Perfumes - Cosmetics - Skincare - Haircare - Nails - Teeth - Eyes - Ears - Nose - Mouth - Throat - Lungs - Stomach - Intestines - Bladder - Uterus - Vagina - Penis - Testes - Prostate - Spleen - Pancreas - Gallbladder - Liver - Kidneys - Adrenals - Thyroid - Pituitary - Hypothalamus - Pineal - Hypophysis - Epiphysis - Mammaries - Testes - Ovaries - Uterus - Vagina - Cervix - Vagina - Uterus - Ovaries - Fallopian Tubes - Endometrium - Myometrium - Perimetrium - Decidua - Chorion - Placenta - Umbilical Cord - Fetus - Newborn - Infant - Toddler - Child - Adolescent - Adult - Elderly - Geriatric - Senescent - Frail - Demented - Disabled - Deaf - Blind - Deafblind - Multiple Disabilities - Chronic Illness - Acute Illness - Injury - Trauma - Mental Health - Substance Use - Addiction - Recovery - Rehabilitation - Palliative Care - End-of-Life - Bereavement - Grief - Mourning - Funerals - Burial - Cremation - Organ Donation - Stem Cell Donation - Blood Donation - Plasma Donation - Bone Marrow Donation - Cord Blood Donation - Organ Transplant - Stem Cell Transplant - Bone Marrow Transplant - Cord Blood Transplant - Organ Transplant - Stem Cell Transplant - Bone Marrow Transplant - Cord Blood Transplant	Breakfast Available at all times Main Snacks: Pancakes and Eggs - Bacon - Sausages - Eggs - Butter - Maple Syrup - Fruit - Milk - Yogurt - Honey - Jam - Cereal - Coffee - Tea - Juice - Water - Soft Drinks - Smoothies - Desserts - Pastries - Sandwiches - Salads - Soups - Stews - Curries - Pasta - Rice - Bread - Nuts - Seeds - Dried Fruits - Spices - Herbs - Oils - Vinegars - Sauces - Dressings - Marinades - Rubs - Brines - Glazes - Pastes - Powders - Flours - Starches - Gums - Leavening Agents - Emulsifiers - Preservatives - Colorants - Flavorings - Fragrances - Perfumes - Cosmetics - Skincare - Haircare - Nails - Teeth - Eyes - Ears - Nose - Mouth - Throat - Lungs - Stomach - Intestines - Bladder - Uterus - Vagina - Penis - Testes - Prostate - Spleen - Pancreas - Gallbladder - Liver - Kidneys - Adrenals - Thyroid - Pituitary - Hypothalamus - Pineal - Hypophysis - Epiphysis - Mammaries - Testes - Ovaries - Uterus - Vagina - Cervix - Vagina - Uterus - Ovaries - Fallopian Tubes - Endometrium - Myometrium - Perimetrium - Decidua - Chorion - Placenta - Umbilical Cord - Fetus - Newborn - Infant - Toddler - Child - Adolescent - Adult - Elderly - Geriatric - Senescent - Frail - Demented - Disabled - Deaf - Blind - Deafblind - Multiple Disabilities - Chronic Illness - Acute Illness - Injury - Trauma - Mental Health - Substance Use - Addiction - Recovery - Rehabilitation - Palliative Care - End-of-Life - Bereavement - Grief - Mourning - Funerals - Burial - Cremation - Organ Donation - Stem Cell Donation - Blood Donation - Plasma Donation - Bone Marrow Donation - Cord Blood Donation - Organ Transplant - Stem Cell Transplant - Bone Marrow Transplant - Cord Blood Transplant - Organ Transplant - Stem Cell Transplant - Bone Marrow Transplant - Cord Blood Transplant	Breakfast Available at all times Main Snacks: Pancakes and Eggs - Bacon - Sausages - Eggs - Butter - Maple Syrup - Fruit - Milk - Yogurt - Honey - Jam - Cereal - Coffee - Tea - Juice - Water - Soft Drinks - Smoothies - Desserts - Pastries - Sandwiches - Salads - Soups - Stews - Curries - Pasta - Rice - Bread - Nuts - Seeds - Dried Fruits - Spices - Herbs - Oils - Vinegars - Sauces - Dressings - Marinades - Rubs - Brines - Glazes - Pastes - Powders - Flours - 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Bladder - Uterus - Vagina - Penis - Testes - Prostate - Spleen - Pancreas - Gallbladder - Liver - Kidneys - Adrenals - Thyroid - Pituitary - Hypothalamus - Pineal - Hypophysis - Epiphysis - Mammaries - Testes - Ovaries - Uterus - Vagina - Cervix - Vagina - Uterus - Ovaries - Fallopian Tubes - Endometrium - Myometrium - Perimetrium - Decidua - Chorion - Placenta - Umbilical Cord - Fetus - Newborn - Infant - Toddler - Child - Adolescent - Adult - Elderly - Geriatric - Senescent - Frail - Demented - Disabled - Deaf - Blind - Deafblind - Multiple Disabilities - Chronic Illness - Acute Illness - Injury - Trauma - Mental Health - Substance Use - Addiction - Recovery - Rehabilitation - Palliative Care - End-of-Life - Bereavement - Grief - Mourning - Funerals - Burial - Cremation - Organ Donation - Stem Cell Donation - Blood Donation - Plasma Donation - Bone Marrow Donation - Cord Blood Donation - Organ Transplant - Stem Cell Transplant - Bone Marrow Transplant - Cord Blood Transplant - Organ Transplant - 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roster:

Carranballac College Jamieson TheirCare, Before Care, STANDARD

Role	Monday 18/11/2024	Tuesday 19/11/2024	Wednesday 20/11/2024	Thursday 21/11/2024	Friday 22/11/2024	Saturday 23/11/2024	Sunday 24/11/2024
Staff	08:30-18:00	08:30-18:00	08:30-18:00	08:30-18:00	08:30-18:00	08:30-18:00	08:30-18:00
Co-ordinator	1	1	1	1	1	0	0
TOTALS	2	2	2	2	2	0	0

Carranballac College Jamieson TheirCare, After care, STANDARD

Role	Monday 18/11/2024	Tuesday 19/11/2024	Wednesday 20/11/2024	Thursday 21/11/2024	Friday 22/11/2024	Saturday 23/11/2024	Sunday 24/11/2024
Staff	14:00-18:00	14:00-18:00	14:00-18:00	14:00-18:00	14:00-18:00	14:00-18:00	14:00-18:00
Co-ordinator	1	1	1	1	1	0	0
TOTALS	2	2	2	2	2	0	0

Advice of Student Transfer

Please complete this form if your child/ren will be leaving Carranballac P-9 College. Hand into your Campus office, or email to carranballac.p9@education.vic.gov.au

Student's name: _____ Class: _____

Reason for transfer: _____

Name of new school: _____

Last day of attendance at Carranballac P-9 College: _____

Family contact details:
(include phone number and new address)

Parent's Name: _____

Parent's signature: _____

Date: _____