



# Stage 1 Overview

## Term 4 Weeks 1 - 5

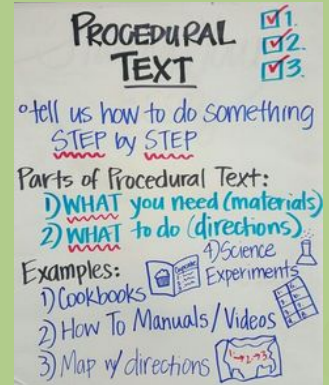
### English

#### In Writing, students will:

- Understand how to organise procedural texts, which include titles, lists of materials, and step-by-step instructions.
- Use action words like *mix*, *cut* and *stir*.
- Write procedural texts to connect learning to real-life tasks, like recipes or games

#### In Reading, students will:

- Share their opinions and explain why they think that way.
- Learn new words and their meanings using context and pictures.
- Practice agreeing or disagreeing with others using phrases like:
  - I agree with \_\_\_\_\_ because \_\_\_\_\_.
  - I like what \_\_\_\_\_ said because \_\_\_\_\_.
  - I disagree with \_\_\_\_\_ because \_\_\_\_\_.
  - I'm not sure I agree with what \_\_\_\_\_ said because \_\_\_\_\_.
- Answer questions by using evidence from the text.



#### In Phonics, students will:

- Recognise and spell words with sounds like 'ar' as in *car*, 'a' as in *cat*, 'or' as in *fork* and 'ore' as in *more*.
- Group words that share similar sounds to see patterns (e.g., *star* and *car*, *bat* and *cat*).

### Mathematics

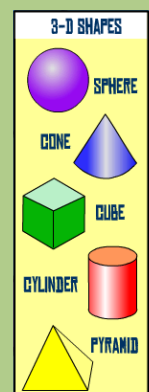
#### When working with chance and working with data, students will:

- Understand basic concepts of chance and probability.
- Collect, record and represent data accurately.
- Interpret data and explain their thinking.
- Use everyday language to describe chance events and data.



#### When exploring 3D shapes, students will:

- Identify and describe different 3D shapes (like cubes, spheres, and cylinders).
- Recognise the attributes of shapes, such as faces, edges, and vertices.
- Compare and contrast shapes by discussing their similarities and differences.



#### When learning about money, students will:

- Identify different coins and notes.
- Practice counting and adding different amounts.
- Learn to buy items using play money.
- Discuss how much things cost and compare prices.



# Learning Centres

(Continued end of term 3 into term 4, weeks 1 - 3)

In the **Authors Centre**, students will be writing a recipe for a potion. They will look at verbs, adverbs and how to give accurate instructions.

In the **Artist Centre**, students will be creating sculptures using recycled materials inspired by the artist Robert Bradford.

In the **Mathmatics Centre**, students will be experimenting with different ways to represent a given number.

In the **Historians Centre**, student will be looking at family connections and creating their own family tree.

In the **Scientist Centre**, students will be observing life cycles and creating their own Grass head to observe the growing cycle.



## Things to look forward to...

Friday 18th October – Loud Shirt Day

Friday 25th October – World Teachers Day

Mon 18th Nov + Mon 25th Nov – 1/2B Learning Conversations

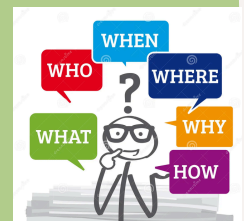
Wed 20th Nov + Wed 27th Nov – 1/2A Learning Conversations

Fri 22nd Nov + Fri 29th Nov – 1/2T Learning Conversations



## Homework: Turning Everyday Tasks into Learning Opportunities at Home

- **Read Together Daily:** Spend at least 15 minutes each day reading with your child. Choose a variety of books to keep them engaged and to expose them to different vocabulary and concepts.
- **After reading:** ask your child questions about the story to improve their comprehension.
- **Practice Maths:** Use board games like Monopoly or card games like Uno to practice addition, subtraction, multiplication, and division facts regularly to build speed and accuracy.
- **Practice Phonics:** Practice writing letters and simple words. You can use sand, playdough, or just pencil and paper. Focus on letter formation and sound association or get onto Reading Eggs to help your child recognise and pronounce letter sounds, focusing on both short and long vowels.
- **Cook together:** Try cooking some of the Stage 1 teachers favourite recipes and send in some photos to show what you made.
- **Whats your favourite recipe?** Write a recipe for your favourite treat (use the following page) and share the recipe with your teacher and class.







My recipe for

-----

Ingredients:



Instructions:



To support our English and Science units, stage 1 students will also have a focus on following recipes and cooking at school.

**These are some of our favourite recipes....**

## **MRS ALAMEDDINES' CHOCOLATE AND COCONUT BALLS**

### **Ingredients:**

1 can condensed milk



½ cup desiccated coconut



⅓ cup cocoa powder



1 packet of biscuits (plain or digestive)



### **Instructions:**

1. Crush the biscuits into fine crumbs.
2. In a bowl, combine the crushed biscuits, condensed milk, cocoa powder, and
3. 1 tablespoon of desiccated coconut. Mix until well combined.
4. Shape the mixture into medium-sized balls.
5. Roll each ball in the remaining desiccated coconut until fully coated.
6. Place the coated balls on a plate and refrigerate for at least 30 minutes to set.



# MISS KOPUZ'S

## HOMEMADE CHOC-CHIP COOKIES

### Ingredients

2 1/4 cups all-purpose flour



1 teaspoon baking soda



1/2 teaspoon salt



1 cup butter, softened



1 egg



3/4 cup sugar



1 teaspoon vanilla extract



3/4 cup brown sugar



2 cups chocolate chips



### Instructions

1. Heat oven to 180°C. In small bowl, mix flour, baking soda and salt.
2. In large bowl, beat butter, sugar and brown sugar with electric mixer on medium speed until fluffy. Beat in egg and vanilla until smooth.
3. Stir in flour mixture just until blended (dough will be stiff). Stir in chocolate chips.
4. Onto a parchment-lined cookie sheets, place dough balls 5 cm apart.
5. Bake 8 to 10 minutes or until light brown (centers will be soft). Cool 2 minutes; remove from cookie sheet to cooling rack. Cool completely, about 30 minutes.

**Store covered in airtight container.**




# MRS ADAMS'

## ZUCCHINI SLICE


### Ingredients

5 Eggs 

150g (1 cup) Self Raising Flour, sifted 

375g zucchini, grated 

1 large onion, finely chopped 

200g chicken, chopped 

1 cup grated cheddar cheese 

60ml (1/4 cup) vegetable oil 



### Instruction

**Step 1** – Preheat oven to 170C.

**Step 2** – Beat the eggs in a large bowl until combined. Add the flour and beat until smooth, then add zucchini, onion, Chicken, cheese and oil and stir to combine.

**Step 3** – Grease and line a 30 x 20cm lamington pan. Pour into the prepared pan and bake in oven for 30 minutes or until cooked through.

**Note:** You can add any other vegetables that you like.  
My kids particularly like when I add corn or carrot.

# MRS WAHIBA'S BANANA BREAD

## Ingredients

125g butter, softened



1 cup (175g) brown sugar



1 teaspoon vanilla extract



2 eggs



2 cups mashed banana



1¾ cups (255g) plain (all-purpose) flour,  
sifted



1 teaspoon baking powder, sifted



1 teaspoon bicarbonate of soda



1 teaspoon ground cinnamon



⅓ cup (115g) golden syrup



½ cup chopped walnuts (optional)



Butter for serving



## Instructions

1. Preheat oven to 160°C
2. Place the butter, sugar and vanilla in an electric mixer and beat for 8-10 minutes or until pale and creamy. Scrape down the sides of the bowl.
3. Gradually add the eggs and beat well to combine.
4. Add the banana, flour, baking powder, bicarbonate of soda, cinnamon and golden syrup and stir to combine.
5. Add the ½ cup of chopped walnuts and mix with ingredients
6. Spoon the mixture into a lightly greased loaf tin lined with baking paper.
7. Bake for 60-65 minutes or until cooked when tested with a skewer.
8. Cool in the tin for 20 minutes before turning onto a wire rack to cool completely.

**Slice and serve with the extra butter**



# MRS MELLISHS'

## NO-BAKE HAZELNUT SLICE

### Ingredients

1 pack plain biscuits (I use Arrowroot biscuits)



125 grams butter



$\frac{3}{4}$  cup sweetened condensed milk (230 grams)



2 tablespoons golden syrup



100 grams flaked almonds



2 blocks of Cadbury Hazelnut Chocolate



30 grams copha



### Instructions

1. Line a slice tray with baking paper, ensuring there is plenty of overhang.
2. Crush biscuits into small pieces and set aside.
3. Over a low heat in a medium saucepan, melt the butter, condensed milk and golden syrup, stirring until combined. Remove from heat once melted.
4. Under a low heat grill, lightly toast the almonds. Make sure you keep an eye on them as they can burn quickly.
5. Add the crushed biscuits and flaked almonds to the melted mixture and combine.
6. Spoon mixture into slice tray and press down with the back of a spoon until mixture is firm. Place into the fridge.
7. Melt chocolate and copha together in a small saucepan over a low heat or in your microwave.
8. Get tray out of the fridge and pour melted chocolate over the base and place into the fridge to set (3 - 4 hours).








**Once set, cut into pieces and enjoy!**



# MRS BOWMAN'S

## SESAME OIL CHICKEN WITH GINGER

### Ingredients:

- 2 tablespoons sesame oil   
Sesame Oil
- 2-3 inches ginger knob, peeled and cut into thin strips   
Ginger
- 12 oz (350g) chicken, cut into pieces or wings   
Chicken
- 2 tablespoons soy sauce   
Soy Sauce
- 3 tablespoons of Oyster Sauce   
Oyster Sauce
- 1/2 cup water   
Water
- 3 dashes ground white pepper   
Ground White Pepper

For the best flavor, marinate the chicken with soy sauce, sesame oil, and oyster sauce the night before.

### Instructions

1. Fry the quantity of sesame oil in a wok as stated in the recipe.
2. Once the heat reaches medium, add the fine strips of ginger and fry.
3. Add the marinated chicken once the ginger changes color and becomes slightly crispy.
4. Continue to fry the chicken over medium-high heat until both sides turn golden brown.
5. Mix all the liquid seasonings except the rice wine in a small bowl, then add to the chicken.
6. Simultaneously, add water and mix well with the ingredients.
7. Cover the wok and simmer over low heat for about 15 minutes.
8. Remove the lid once the water in the pot has reduced and the chicken has cooked through.
9. Thicken the sauce by adding the cornstarch slurry until it reaches the desired consistency.
10. Taste the chicken before removing it from the pot to ensure all the flavors are well-balanced.
11. Transfer the chicken to a serving plate and garnish with green onions. Sprinkle some toasted sesame seeds on top for additional sesame flavor.

Enjoy with a hot bowl of rice!



