**Respect - Creativity - Enthusiasm - Resilience**

**St Kilda Park Primary School**

**School Phone**
8598 6444 8:30am-4:30pm

**BASC Phone**
0423 777 296

**Website**
www.skipps.vic.edu.au

**Email**
st.kilda.park.ps@edumail.vic.gov.au

**Principal Email**
mccrabb.jennifer.m@edumail.vic.gov.au

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**Curriculum Day**

SKiPPS will be holding a Curriculum Day Friday 18th March, due to the Grand Prix. Students will not be in attendance. This year all teachers will be working offsite.

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**School Tours**

School Tours of St Kilda Park Primary School
Principal Jen McCrabb and Assistant Principal Kerry Thake cordially invite prospective parents, students and friends of St Kilda Park Primary School to meet them and tour our school.

**Place to meet**
Please meet at the main office foyer for these tours. Jen and Kerry will welcome visitors to our School and give an overview of our curriculum, values and ethos. We will be available to answer specific questions about transition from Kindergarten to the Foundation (Prep) year, and what’s on offer in terms of our programs and facilities.

A walking tour of Foundation facilities and other learning areas, including our specialist subjects (The Arts – Visual and Performing, Italian and Library) will follow.

Tours take approximately one hour.

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**Notes Home**

- **8th March**
  - Gasworks Kids Holiday Program

- **8th March**
  - Football Holiday Camp Flyer

- **10th March**
  - Yr 5/6S Interview Schedule change

- **11th March**
  - Premier’s Reading Challenge

- **17th March**
  - Sushi Information Note

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**Important Dates**

- **18th March**
  - Grand Prix Curriculum Day

- **24th March**
  - Athletics Day

- **24th March**
  - End of Term - 2:30pm dismissal

- **11th April**
  - Term 2 Commences
Principal’s Report

The end of first term will be upon us next Thursday. What a ride! It feels as though we have been at school this year for much longer due to the amount of Teaching and Learning and the special events we have packed in. At the beginning of the year, Jazz in the Park was a lovely and relaxed way for families to come together and get to know each other as a whole school community. Teachers have completed their Information Evenings and a very enriching CAPSE program to really understand how their students learn and for students to form learning friendships and Learning Area values. There has been a great deal of assessment to ascertain academically just where each child is so we can teach at 'Point of need'. Our Learning Areas have been fully immersed in their Inquiry Units which have covered topics such as: Year 5/6: ‘Building a Nation’, complimenting a fabulous Camp to Canberra earlier this term. Year 3/4: ‘Our local community – Working together’, Year 1/2: ‘Digging for Discovery’ and Foundation: ‘Me and We’. Specialist programs have tied in their curriculum nicely to support these units of work whilst explicitly teaching their own intended outcomes. In Visual Arts our students have been looking at ‘Andy Warhol and other artists’. They have produced some amazing pieces of work and I have the privilege of Year 1/2 pieces hanging in my office. In Performing Arts students have been involved in the joy of singing and dance. Our Italian program has focused on conversational language for many of our students, incorporating greetings, colours, foods, numbers and body parts. The Library is running beautifully in the BER building thanks to Prue and our fabulous parent and grandparent helpers. This is part of our borrowing program with parent helpers, before and after school as well as our usual 'lunchtime' opportunity to borrow. Thanks to those parents who have committed to support our school in this way. All children have had the opportunity to borrow, hopefully translating to sign up for the Premiers Reading Challenge. Kerry Bates has settled into SKiPPS life very quickly. She has made a great effort to get to know teachers and families early on so she can make real connections when working with students' wellbeing and all that this encompasses. Please come in and meet Kerry if you haven't already done so.

Annual Report to the School Community

Just as there are educational standards for students, schools have a similar process to see if we are meeting the expectation of our community and of the Department of Education and Early Childhood Development. We use a variety of measures that assess the school's achievement academically, financially and levels of engagement from the whole school community. This draws in many and varied assessment measures. St Kilda Park Primary School uses assessment data, teacher judgements, anecdotal comments, opinion survey, daily feedback from parents, children and teachers, not to mention the large number of reports on our facilities and financial situation. This gives us a very concise picture of what we have achieved over the year, in turn giving us an understanding of where we are heading in the future. Please keep Wednesday 20th April free so you can attend our Annual Report to the Community from 6.00pm in our Kitchen Dining Room. We will be presenting data, work samples and conversation about our results in 2015 and where we are heading this year.

Parking

Parking at the front of the school is always a problem as parking spaces are limited. Please use the parking bays if you leave your car to come into the school grounds. The space nearest to the park, painted with white lines, can be used as a stopping point as long as you stay in your car. Double parking is not only illegal but is also very dangerous. To keep the loop moving parents must not park on the footpaths along the roadway.

Additional parking is available across the road or in Hockey Drive. Please come in and get a ‘Cats’ SKiPPS sticker which can be placed on your car if you wish to park free of charge from 3.00pm until 3.45pm on Hockey Drive and Lakeside Drive. Your cooperation would be appreciated. Please do not drive onto school grounds to drop off your child in the morning or use the car park in the school as this is reserved for the staff.
Last Saturday we held our second ever school fete and it proved to be just as successful in terms of our community coming together to have loads of fun as well as raising a great deal of money for our school. Many families and friends from St Kilda came to our SKiPPS Fete. With the weather absolutely perfect, our school looking amazing with so much colour, how beautifully it was set out and what was on offer, we all enjoyed the day immensely. We estimate an enormous amount of money was raised, early estimates suggest it’s over $45,000 which has paid in full the resurfacing of the basketball court, quadrangle and foursquare area. The whole process of organising a fete and then coming together to enjoy such a great day, bought a real connection for many associated with the school. Over the past 18 months I have had the privilege to work with some very talented parents that have contributed so much to our school, no more than the creator, manager and coordinator, Jenni Roper. Her vision for what could be possible was way beyond what I imagined. The fete looked so professional and maintained a definite SKiPPS feel about it. Jenni coordinated a large group of parents and organisations to put together a fantastic event. Her dedication, expertise and persistence paid off. Government schools receive little funding outside the classroom for these enriching programs they run. Our SKiPPS community has shown a great deal of generosity, whilst having a great time and purchasing some terrific items from our Silent Auction. So thank you to all who contributed. Your attendance on the day, donations, hard work and expertise made this day a great success. Next Thursday after our Athletics Day we will be holding our end of term Assembly at the special time of 2.00pm to acknowledge Jenni and the fantastic team of coordinators.

Curriculum Day
SKiPPS will be holding a Curriculum Day on Friday 18th March, due to the Grand Prix. Students will not be in attendance. This year all teachers will be working offsite. We will be covering two significant topics that are closely align to our Strategic Plan:

Gifted and Talented
We will be investigating the question: - “What does gifted and talented mean and how do I as an educator facilitate their learning?”
Objectives:
• Gain a common understanding of what Gifted and Talented means
• Tools for identifying Gifted and Talented students in your class.
• Strategies to employ in the Learning Area to differentiate for Gifted and Talent Students.

Victorian Curriculum
The Victorian Curriculum F–10 incorporates and reflects much of the Australian Curriculum F–10, but differs in some important respects, most notably the representation of the curriculum as a continuum of learning and the structural design. So….
• What’s different?
• Planning and Assessment
• Support for implementation

I hope you have a restful Easter holidays and a safe return to a vibrant Term Two!
Assistant Principal’s Report

On Wednesday I attended the Kick Off Breakfast of the Student Leadership Program with Tom and all our Year Six students at St Kilda Town Hall. This program is a City of Port Phillip initiative, which aims to provide a program where young people can make serious and important decisions through civic engagement. Young people challenge themselves as leaders and build their capacity and community connectedness while achieving important and valuable tasks within a team and for the community.

The Kick Off Breakfast brought all the student leaders together from participating schools to creatively explore project ideas. Projects will focus on key themes identified by young people across Port Phillip through the Resilience Survey. The key themes for this year are bullying and self esteem.

Our students will develop a project that they feel connects with one of these themes and will implement it across the year, culminating in a presentation to councilors at the end of Term 3. Our students were really engaged and excited by the ideas discussed and I am really looking forward to seeing what they come up with.

All of our Year 3-6 students will participate in the City of Port Phillip’s Resilience Survey next term. This will give us an evidence based youth survey that analyses and measures resilience amongst young people. Our Strategic Plan area of Wellbeing has the goal: To improve student resilience through a consistent approach to wellbeing. The survey results will provide us with measureable data that can be compared over time to monitor and improve resilience in our students.

The survey will be conducted by Resilient Youth Australia with contribution from renowned psychologist Andrew Fuller. For more information see www.resilientyouth.org.au.

Important Announcement from the Department of Education and Early Childhood Development

Personal property is often brought to school by students, staff and visitors. This can include mobile phones, electronic games, calculators, toys, sporting equipment and cars parked on school premises.

The Department does not hold insurance for personal property brought to schools and it has no capacity to pay for any loss or damage to such property. It is recommended that all parents have ambulance cover as DET will not cover any costs related to these costs if school staff feel that calling an ambulance is in the best interest of the child.

Kerry Bates, Assistant Principal
This term the 3/4s have been focusing on the topic of food and in particular the topic of our gorgeous vegetable garden (l’orto). Here are some words for some common vegetables (le verdure) that you might like to practise at home or in the supermarket. Squisito! (Delicious!).

- la zucca
- il broccolo
- i piselli
- il cetriolo (che-tree-oh-lo)
- il pomodoro
- il peperone
- il granoturco
- la carota
- la cipolla
- la barbabietola (ba-ba-bee-e-to-la)
- la lattuga
- la melanzana

A presto!  Dee – Italian Specialist
Students across the school have been learning about colour in Visual Arts. We have been inspired by the work of Andy Warhol and his use of strong, bold colours in his pieces. We have completed a whole school display which everyone from Foundation to Year 6 has contributed to. The display is based on Andy Warhol’s soup can series and his iconic cover for The Velvet Underground’s debut album. All the work is currently on display in the hallway from the quadrangle to the office area.

Thanks, Chantel Jose
PREMIER’S ACTIVE APRIL CONSENT FORM

Premier’s Active April is a Victorian Government initiative that encourages Victorians to participate in 30 minutes of physical activity a day during April.

This year, St Kilda Park will be participating in Premier’s Active April and we are asking students to join our school team and get more active and join the fun.

There are two options below showing you how to register and join our school team. Please contact Matt Cook on cook.matthew.m@edumail.vic.gov.au

Registration and Team Details

Login / Register  activeapril.vic.gov.au
Team ID  st-kilda-park-primary
Team Name  St Kilda Park Primary

Once registered, students will have the option to join multiple teams. We encourage you to register your whole family and create a family team as well, enabling you to share the experience and keep each other motivated.

How to join our school team:

1) If your family are already registered:
   1. Login to the Active April Activity Tracker app using the student’s username and password
   2. Go to the Teams page and select “Request to join a Team”.
   3. Enter the Team ID (see above) and click “Send Request”
   4. A notification will be sent to the teacher who created the team. After the teacher accepts the request, the student will see the team details when they next login.

2) If your family are not registered
   1. Register at activeapril.vic.gov.au – register yourself first, then register family members.
   2. Once registered, your child can use their unique username and password to access the Activity Tracker and program incentives.
   3. In the top right navigation, change “Logged in as:” to the relevant child’s name. You’ll now be viewing the Activity Tracker app as though you are logged in as this user. NB: you may need to refresh the page to see this.
   4. Go to the Teams page and select “Request to join a Team”.
   5. Enter the Team ID (see above) and click “Send Request”.
   6. A notification will be sent to the teacher who created the team. When the teacher accepts the request, the student will see the team details when they next login.

Matt Cook
1/2 Teacher & Physical Education Coordinator
St Kilda Park Primary
**SKIPPA News**

We have had a busy start to the New Year with both Jazz and the Fete so looking forward to recovering over the school holidays..

SKIPPA has 2 new members in **Liz Shiel** mother of Thomas in 3/4 and Edward in Foundation and **Jo Gibbs** Mother of James in 3/4 as well as Charlotte and Jessica in Foundation.

Jo Gibbs has volunteered to be the Sushi coordinator which is fabulous and more on that later.

Each year level also has a parent or two who have kindly volunteered to be reps and the class contact lists have gone out. If you have not received an email or the contact list from us then your email address registered with the office to receive SKIPPA mail. Please contact Kat in the office if you are not receiving these notifications.

Banking continues of a Tuesday and is coordinated by Larissa Lewis. They do however require helpers so if you have half an hour on a Tuesday Morning even if it is once or twice a month please let SKIPPA or Larissa know.

Thanks to all who helped with Jazz and the Fete as always all the added extras that are provided for your child and to enhance the school community come from your help.

Finally as the end of term draws near please be aware that the lost property box is overflowing. There are hats and tops galore a number of them are named. Please take a look or ask your child to look as anything left at end of term will be donated to the op shop

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**The return of Sushi Friday .......**

**********coming to you in Term 2

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**What is Sushi Friday?**

For the uninitiated SKIPPA arranges for you to be able to purchase Sushi Hand rolls for lunch for your child/ren every Friday. Sushi rolls are made fresh on the morning of delivery (Friday) and are sorted by volunteer parents/ into individual bags. The bags are delivered directly to your child’s classroom during second break.
The Term 2 sushi subscription begins on Friday 15th April and will continue every Friday for 10 weeks until 17th June. Note: No Sushi on the last Friday of Term 2.

You will get to choose from a selection of flavours on the online website including a number of vegetarian choices.

All rolls cost $3 each (including soy sauce). **NO payments are accepted at the School.**

Over 10 weeks this means you will be paying: $30 for a single roll lunch, $60 for two rolls or $90 for three rolls.

**The online ordering system opens on Friday 18th March and you MUST place your order by 5pm, Friday 1st April.**

You can access the St Kilda Park Primary School sushi@school website via the following link:

http://sushi.net.au/school/st-kilda-park-primary-school/

**IMPORTANT things to note:**

- Late orders cannot be accepted. The sushi company requires our order so they can print off each child’s name and label in time.

- Orders cannot be changed after payment has been made.

- Please choose carefully – there are no refunds.

- This sushi order is for 10 weeks of TERM 2 only. It is not possible to subscribe to less than a term.

- If your child is away from school for any reason you can of course pick it up as there are no refunds.

- The school raises money from this initiative of approximately $0.85 per roll.

If anyone is interested in helping out with the sushi on a Friday morning after assembly for half an hour or so, then please contact SKIPPA.
SUSHI LUNCHES

Enjoy healthy and delicious Sushi Handrolls for lunch every Friday in term 2!

$3 per roll
(Includes Soy Sauce)

Don’t miss out! Place your order online at www.sushi.net.au/school/st-kilda-park-primary-school/ by Friday 1st April

Proudly brought to you by

www.sushi.net.au
### Junior Events - 10min Rotations

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<th>Event</th>
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<td>FL</td>
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<td>1/2S</td>
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### Senior Events – 30min Rotations

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<td>12/13 Boys/Girls</td>
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<td>100m</td>
<td>12/13 Boys/Girls</td>
<td>11 Girls</td>
<td>11Boys</td>
<td>10 Girls</td>
<td>10 Boys</td>
<td>8/8 Boys</td>
<td>8/8 Girls</td>
<td>8/8 Girls</td>
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FETE PHOTOS

Available to view and purchase online

Go to
ulrikeperkins.com > event galleries > SKiPPS FETE 2016
password - skipps

10% of all sales go to SKiPPS

ENJOY THE PICS!
FRESH TAGLIATELLE

Recipe source: Stephanie Alexander’s Kitchen Garden Cooking with Kids (Penguin Lantern 2006)
Serves: 30 tastes in the classroom or 6 at home

Equipment: metric measuring scales and spoons
mixing bowls – 1 large, 1 small
plastic wrap
clean tea towels
cook’s knife
pasta machine with tagliatelle cutter
pastry brush
large saucepan
slotted spoon colander
serving dish

Ingredients: 400 g plain (all purpose) flour
2 tsp salt
4 eggs (70g eggs)
cornflour, for dusting

What to do:
To make and rest the dough:
1. Combine the flour and the salt in a large bowl and then create a well in the middle of the flour.
2. Crack the eggs into a small bowl and then pour them into the well in the centre of the flour. 3. Use your hands to incorporate the eggs into the flour until the dough clings together and feels quite springy.
4. Tip the dough onto a clean, dry workbench. Knead the dough for a few minutes. Wrap it in plastic wrap and let it rest for up to an hour at room temperature.
To roll the dough:

1. Clear a large space on the workbench alongside the pasta machine. Make sure all surfaces are clean and dry. You can cover them with clean tea towels.

2. Unwrap the dough and cut it into 6 pieces. Keep one piece out and fold the others back in the plastic wrap to stay moist.

3. Shape the dough into a round ball and press it down on the board to flatten it to make a rectangle about 8 cm wide.

4. Set the rollers on the pasta machine to the widest setting and pass the folded dough through.
MAGGIE BEER’S TOMATO SAUCE (FETTUCINI ALLA NAPOLETANA)

(We omitted ¼ cup verjuice/white wine from her recipe)

MAKES 1 LITRE

INGREDIENTS
1.5 kg ripe tomatoes
1 large onion
1 carrot
1 stick celery
½ cup EVOO
sea salt flakes
½ teaspoon sugar (depending on the ripeness of the tomatoes)
freshly ground black pepper
2 large basil leaves
METHOD

1. wash the tomatoes
2. cut them into quarters, discarding the calyx (base of the green stem) from each and cutting away any blemishes
3. chop onion, carrot and celery
4. put tomatoes, inion, carrot and celery in a large pot, add olive oil and toss them all to combine well. Add salt and sugar and put the pot on a fierce heat!
5. Stir the mixture constantly, watching it doesn’t burn, until it starts to caramelize and the liquid has evaporated (about 20 minutes)
6. Tear the basil in, grind in the pepper and it’s ready!

Grate 250g parmesan to serve

We blitzed the sauce (food processor/mouli/hand blender) in the 2nd round as our celery was pretty crunchy and it looked like it would toss through the fresh pasta more easily but you can leave it chunky too.

We also doubled this recipe to have enough for the class but forgot to in the last class and had enough for 1kg of tagliatelle.
LEAFY SALAD

Recipe Source: Stephanie Alexander
Fresh from the garden: Cos lettuce, beetroot leaves, herbs, borage flowers

Note: Make sure you wash and dry the salad leaves very gently, without bruising them.

Equipment:
large bowl
2 clean tea towels
kitchen paper
chopping board
cook’s knife
mortar and pestle
citrus juicer
metric measuring cups and spoons
tablespoon
whisk
salad spinner
tongs
salad bowls or platters
salad servers

Ingredients:
For the dressing:
1 clove garlic,
finely chopped salt juice of 1 lemon OR 3 tbsp red wine vinegar cup extra-virgin olive oil
freshly ground black pepper
**Ingredients:**

For the salad:

4 cups mixed salad leaves, washed, dried and torn (whatever is ready for harvesting from the garden)

2 cups mixed small leaves and herbs, washed, dried and torn (e.g. rocket, beetroot leaves, baby spinach, sorrel, mizuna, parsley)

**What to do:**

1. Prepare all of the ingredients based on the instructions in the ingredients list.

2. To make the classic vinaigrette dressing, place the garlic in the mortar with a pinch of salt, then pound it with the pestle until it becomes a paste.

3. Add the lemon juice to the mortar, stir with the tablespoon to combine, and then scrape it into the large bowl.

4. Stir in the olive oil and add some pepper, then whisk the dressing lightly to combine.

5. Tip the salad leaves into the bowl with the dressing, then very gently turn them in the dressing with tongs or your hands.

6. Serve on platters and scatter with croutons or flower garnishes, if using.
Sticky Cinnamon Figs

Adapted from BBC Good Food Guide

Ingredients

8 ripe figs
large knob of butter
tbsp clear honey
1 tsp ground cinnamon or mixed spice
Greek yogurt, to serve

Method

1. Heat grill to medium high.

2. Cut a deep cross in the top of each fig then ease the top apart like a flower. Sit the figs in a baking dish

3. Drop a small piece of the butter into the centre of each fruit.

4. Drizzle the honey over the figs, then sprinkle with the spice.

5. Grill for 5 mins until figs are softened and the honey and butter make a sticky sauce in the bottom of the dish.

6. Serve warm, with dollops of yogurt.
Mini French Open March/April
Holiday Tennis Clinics 2016

2 WEEKS OF TENNIS & SOCCER!

- Week 1: Wed 30th March, Thurs 31st March & Fri 1st April
- Week 2: Mon 4th April – Fri 8th April.

TEennis
Half Day Options Available Everyday for all Ages
- 9:00-11:00: Hot Shots Mini (4-5yrs)
- 9:00-12:00: Hot Shots Red (6yrs)
- 9:00-1:00: Hot Shots Orange (7-8yrs), Green (9-10yrs), and Yellow (11+yrs).

SOCCER
Available Mon, Weds & Fri
- 1:30-3:30: Soccer clinic & match-play (5-11yrs)

EPTC MEMBERS
Can Receive 1 x Free Session* (value up to $55)
*When Term 1/16 payment is made before 01/04/16

Full Day Option Available (Tennis & Soccer)
- 9:00-3:30pm

20% Discount When You Pay For a Full Week!

FUN, FITNESS & FRIENDSHIP, FOREVER
p: 9531 3782 e: info@elsternwickparktenniscentre.com.au
# EPTC Holiday Clinics/Tournaments Registration Form

## How to Register/Enrol

Enrol in a 5 day week and receive 20% discount off holiday clinic fees. Member benefit: Academy Members are eligible for a free day after payment of their term lesson fees.

### Week 1: Wednesday, March 30th - Friday, April 1st 2016

<table>
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<th>Programs</th>
<th>Times</th>
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<td>$35 day</td>
<td>O</td>
<td>O</td>
<td></td>
<td>N/A</td>
</tr>
</tbody>
</table>

### Week 2: Monday, April 4th - Friday, April 8th 2016

<table>
<thead>
<tr>
<th>Programs</th>
<th>Times</th>
<th>Price</th>
<th>Mon</th>
<th>Tue</th>
<th>Wed</th>
<th>Thu</th>
<th>Fri</th>
<th>Week</th>
<th>Total $</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tennis Whizz (4-6yrs)</td>
<td>9.00am-11.00am</td>
<td>5 days $140/ $35 day</td>
<td>O</td>
<td>O</td>
<td>O</td>
<td>O</td>
<td>O</td>
<td>O</td>
<td>O</td>
</tr>
<tr>
<td>Hot Shots Red (6yrs)</td>
<td>9.00am-12.00pm</td>
<td>5 days $180/ $45 day</td>
<td>O</td>
<td>O</td>
<td>O</td>
<td>O</td>
<td>O</td>
<td>O</td>
<td>O</td>
</tr>
<tr>
<td>Hot Shots Orange (7-8yrs)</td>
<td>9.00am-1.00pm</td>
<td>5 days $220/ $55 day</td>
<td>O</td>
<td>O</td>
<td>O</td>
<td>O</td>
<td>O</td>
<td>O</td>
<td>O</td>
</tr>
<tr>
<td>Hot Shots Green (9-10yrs)</td>
<td>9.00am-1.00pm</td>
<td>5 days $220/ $55 day</td>
<td>O</td>
<td>O</td>
<td>O</td>
<td>O</td>
<td>O</td>
<td>O</td>
<td>O</td>
</tr>
<tr>
<td>Hot Shots Yellow (11+1yrs)</td>
<td>9.00am-1.00pm</td>
<td>5 days $220/ $55 day</td>
<td>O</td>
<td>O</td>
<td>O</td>
<td>O</td>
<td>O</td>
<td>O</td>
<td>O</td>
</tr>
<tr>
<td>Tennis &amp; Soccer (6 -11yrs)</td>
<td>9.00am-3.30pm</td>
<td>$75 day</td>
<td>O</td>
<td>O</td>
<td>O</td>
<td>O</td>
<td>O</td>
<td>O</td>
<td>O</td>
</tr>
<tr>
<td>Soccer Only (6 -11yrs)</td>
<td>1.30pm-3.30pm</td>
<td>$35 day</td>
<td>O</td>
<td>O</td>
<td>O</td>
<td>O</td>
<td>O</td>
<td>O</td>
<td>N/A</td>
</tr>
</tbody>
</table>

## Student 1

<table>
<thead>
<tr>
<th>First Name:</th>
<th>Last Name:</th>
<th>DOB: / /</th>
</tr>
</thead>
</table>

## Student 2

<table>
<thead>
<tr>
<th>First Name:</th>
<th>Last Name:</th>
<th>DOB: / /</th>
</tr>
</thead>
</table>

## Student 3

<table>
<thead>
<tr>
<th>First Name:</th>
<th>Last Name:</th>
<th>DOB: / /</th>
</tr>
</thead>
</table>

Address: ____________________________________________

Suburb: ____________________________________________

Postcode: ____________________________________________

Tel (M): ____________________________________________

Tel (H): ( )

Email: ____________________________________________

Medical Note

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Full payment must accompany registration form to secure enrolment. There is no cancellations/refunds after 1 week prior to commencement of any program.

I authorise EPTC to obtain medical assistance for my child as they see fit and will meet all expenses thereof. Please indicate any specific medical conditions our team should be aware of.

I acknowledge that I will not hold EPTC or affiliates liable for any loss or injury which may be sustained during the program. As an option, Tennis Victoria membership forms are available from reception and include personal accident insurance (PAI).

I authorise EPTC to use images of the participants of the program for promotional purposes only, i.e. promotional flyers, website.

## Payment & Declaration

<table>
<thead>
<tr>
<th>Payment Type</th>
<th>Total Program Fees (all students):</th>
</tr>
</thead>
<tbody>
<tr>
<td>Option 1</td>
<td>$</td>
</tr>
</tbody>
</table>

Credit Card Number: ____________________________

Credit Card Type: ____________________________

Credit Card Expiry Date: / /

I have read and agree to the registration terms above: ____________________________

Signature: ____________________________

Please send registration form along with payment to: Elsternwick Park Tennis Centre, 464 St Kilda Rd, Orr. Glenhuntly Road, Brighton, Vic 3186

or call us to make a direct booking on: (03) 9531 3782

t: (03) 9531 3782 e: info@elsternwickparktenniscentre.com.au w: elsternwickparktenniscentre.com.au
FINANCIAL ASSISTANCE
INFORMATION FOR PARENTS

Every Victorian child should have access to the world of learning opportunities that exist beyond the classroom. The Camps, Sports and Excursions Fund helps ensure that no student will miss out on the opportunity to join their classmates for important, educational and fun activities. It is part of making Victoria the Education State and the Government’s commitment to breaking the link between a student’s background and their outcomes.

CAMPS, SPORTS & EXCURSIONS FUND (CSEF)

School camps provide children with inspiring experiences in the great outdoors. Excursions encourage a deeper understanding of how the world works and sports teach teamwork, discipline and leadership. All are part of a healthy curriculum.

CSEF will be provided by the Victorian Government to assist eligible families to cover the costs of school trips, camps and sporting activities.

If you hold a valid means-tested concession card or are a temporary foster parent, you may be eligible for CSEF. A special consideration category also exists for asylum seeker and refugee families. The allowance is paid to the school to use towards expenses relating to camps, excursions or sporting activities for the benefit of your child.

The annual CSEF amount per student is:
- $135 for primary school students
- $225 for secondary school students.

HOW TO APPLY

Contact the school office to obtain a CSEF application form or download from www.education.vic.gov.au/csef

MORE INFORMATION

For the CSEF application closing dates and more information about the fund visit www.education.vic.gov.au/csef
New School Holiday Day Camp
April 4th - 8th

20+ Activities including:
Basketball | AFL | Cooking
Drama | Art | Tennis
Soccer | Photography
+ much much more

Programs for Prep - Year 9

@ PCW Melbourne,
Dandenong Rd, Windsor

Ph: 0412 764 243

www.campblue.com.au