

VACATION CARE PROGRAM

23RD SEPTEMBER - 27TH SEPTEMBER

PLEASE NOTE: ALL STUDENTS ARE REQUIRED TO BRING LUNCH AND WATER BOTTLE.



MONDAY

MAD SCIENTIST
EXPERIMENTS: CREATE A
COLOURFUL WALKING
RAINBOW AND WATCH A
MINI-VOLCANO ERUPT

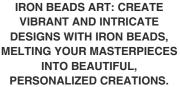


ART WORKSHOP: DIVE
INTO CREATIVITY WITH A
SPECIAL FOCUS ON
CRAFTING WITH
BALLOON YARN.



TUESDAY

CULINARY CREATIONS:
ENJOY FUN COOKING
CLASSES WHERE WE'LL
DIVE INTO CAKE MAKING
AND DECORATION,
CREATING AND
CUSTOMIZING DELICIOUS
MASTERPIECES





WEDNESDAY

DARWIN WILDLIFE
SANCTUARY INCURSION:
EXPERIENCE UP-CLOSE
ENCOUNTERS WITH
AUSTRALIAN WILDLIFE AND
LEARN ABOUT THEIR
HABITATS AND
CONSERVATION.
\$10 SURCHARGE APPLIED.



THURSDAY

FITNESS FUN:
PARTICIPATE IN
EXCITING PHYSICAL
ACTIVITIES LIKE
OBSTACLE COURSES OR
MINI-GYMNASTICS.



DIY SLIME: MIX AND CREATE YOUR SLIME WITH VARIOUS COLOURS AND TEXTURES.



FRIDAY

SPLASH AND SOAK:
EXCITING WATER
ACTIVITIES AND SPONGE
PLAY FOR OSHC KIDS
(PLEASE PACK TOWEL
AND SPARE CLOTHES)



DIY BIRDHOUSES: CRAFT AND DECORATE BIRDHOUSES TO TAKE HOME AND HANG IN THE GARDEN.



MTOP OUTCOMES: 1.1-1.2-1.3-2.2-2.3-3.1-3.2-.3.3 4.1-

4.2-4.3-5.1-5.2-5.3



VACATION CARE PROGRAM 30TH SEPTEMBER- 4TH OCTOBER

PLEASE NOTE: ALL STUDENTS ARE REQUIRED TO BRING LUNCH AND WATER BOTTLE.



DIY BATH BOMBS:
CREATE YOUR OWN
COLOURFUL AND
SCENTED BATH BOMBS
TO ENJOY AT HOME.
LEARN ABOUT THE
SCIENCE OF FIZZING
REACTIONS.



TUESDAY

CELEBRATE WORLD
VEGEMITE DAY: JOIN US
FOR A TASTY
WORKSHOP MAKING
SCRUMPTIOUS
VEGEMITE SCROLLS
FROM SCRATCH.



WEDNESDAY

COLOUR SPLASH: TIE-DYE WORKSHOP FOR OSHC KIDS - EXPLORE THE ART OF TIE-DYEING AND CREATE BRIGHT, SWIRLY DESIGNS! (BYO WHITE SHIRT)



THURSDAY

SUSTAINABILITY PROJECT:
WATER BOTTLE
GREENHOUSE: TRANSFORM
PLASTIC BOTTLES INTO A
MINI GREENHOUSE FOR
GROWING SMALL PLANTS OR
HERBS, UTILIZING RECYCLED
MATERIALS TO SUPPORT
PLANT GROWTH.





FRIDAY

NATIONAL TACO DAY:
ENJOY A FUN COOKING
SESSION WHERE YOU'LL
MAKE AND
PERSONALIZE YOUR
TACOS WITH A RANGE
OF DELICIOUS
INGREDIENTS



WHEELS DAY BRING YOUR WHEELS AND HELMET TO RIDE ALONG.



Morning Tea (MT) and Afternoon Tea (AT) will be provided and vegetarian, gluten free and dairy free options will be available

MTOP OUTCOMES: 1.1-1.2-1.3-2.1-2.2-3.1-3.2-.3.3

4.1-4.2-4.3

VACATION CARE PROGRAM PD (PROFESSIONAL DEVELOPMENT DAY) 7TH OCTOBER 2024

PLEASE NOTE: ALL STUDENTS ARE REQUIRED TO BRING LUNCH AND WATER BOTTLE.









Morning Tea (MT) and Afternoon Tea (AT) will be provided and vegetarian, gluten free and dairy free options will be available.

MTOP OUTCOMES: 1.1-1.2-1.3-3.1-3.2-.3.3 4.1-4.2-4.3-5.1-5.2



VACATION CARE PROGRAM MENU





Monday 23/09

Tuesday 24/09

Wednesday 25/09

Thursday 26/09

Friday 27/09

Morning Tea

Toast
(Vegemite/Butter/Jam)
Fruit Platter
(Watermelon, oranges,
apples)

Cereal galore (Corn flakes, Weet-Bix) and milk Fruit Platter (Berries, pears, pineapples) **Savoury Platter** (Sultanas, Cheese

cubes, pretzels, cherry tomatoes, cucumber, carrots, kabana and hummus) **Fruit Platter** (Rockmelon, mandarins, bananas) Yoghurt + muesli

(Low sugar strawberry/vanilla yoghurt and muesli) Fruit Platter (Watermelon, oranges, apples)

Sandwiches (Bread + cheese/jam/butter) Fruit Platter (melon, pears, pineapples)

Afternoon Tea

Nachos (Rice, Corn chips, black beans and sauce) Fruit Platter (Rockmelon, mandarins, bananas)

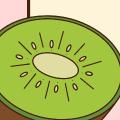
Cupcake (Vanilla, red velvet and chocolate) Fruit Platter (Orange, apples, melon) **Berries Smoothies**

(mixed berries, milk, honey) and rice crackers Fruit Platter (Apples, pears, mandarins) Fried rice (Rice, ham, mixed veggies, soy sauce, sesame oil) Fruit Platter (Rockmelon, mandarins, bananas)

Fruit Kebabs DIY (watermelon, bananas, strawberry, grapes, apples and sprinkles)

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VEGETARIAN, GLUTEN FREE AND DAIRY FREE OPTIONS WILL BE AVAILABLE









VACATION CARE PROGRAM

MENU





Monday 30/09

Tuesday 01/10

Wednesday 02/10

Thursday 03/10

Friday 04/10

Morning Tea

Sandwiches (Bread + cheese/jam/butter) Fruit Platter (Melon, pears, pineapples)

Custard and berries

(Mixed berries served with vanilla custard) Fruit Platter (Berries, pears, pineapples) Cereal galore (Corn flakes, Weet-Bix) and milk Fruit Platter (Berries, pears, pineapples)

Yoghurt + muesli

(Low sugar strawberry/vanilla yoghurt and muesli) Fruit Platter (Watermelon, oranges, apples)

Wraps (wraps cheese, ham) Fruit Platter (melon, pears, pineapples)

Afternoon Tea

Spring Roll (Bakes veggies spring Rolls, served with sauce) Fruit Platter (Rockmelon, mandarins, bananas)

Vegemite scrolls

(Baked puff pastry, cheese ,vegemite) Fruit Platter (Orange, apples, melon)

DIY Fruit Cones

(mixed berries, grapes, watermelon apple, melon) sprinkles and choc sauce **Baked pasta** (Pasta served with béchamel sauce and cheese)

Fruit Platter

(Rockmelon, mandarins, bananas)

Tacos DIY (Hard or soft taco shell, cheese, tomato sauce, bean, corn and guacamole) Fruit Platter (Apple, pears .oranges)

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