



Port School Kitchen & Dining Extension

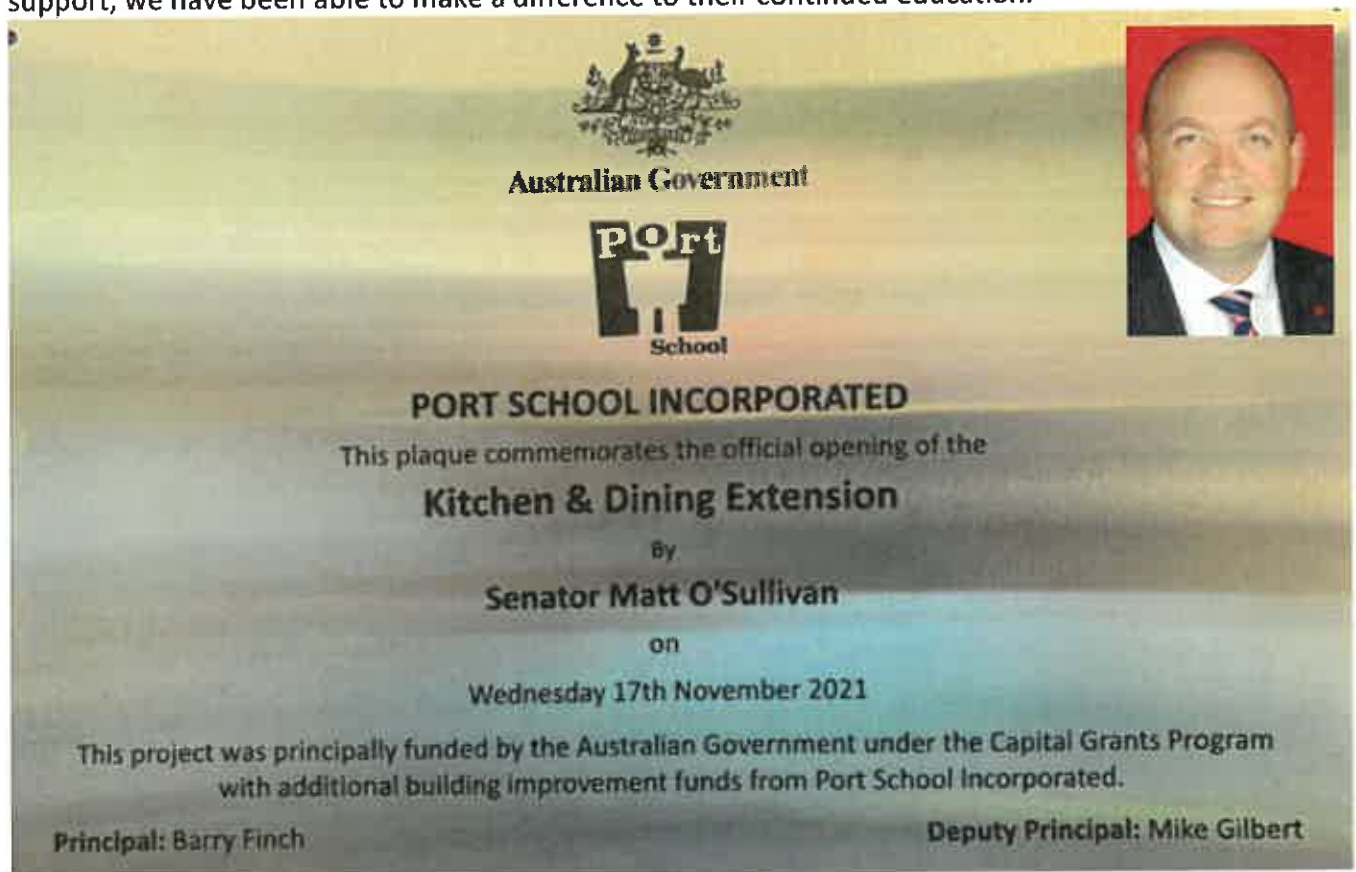
Perth, Western Australia

Official Opening Edition: Wednesday 17th November 2021



Official Opening

We are delighted to share this one-off special opening edition newsletter that celebrates the kitchen & dining extension opening on Wednesday 17th November, 2021. This newsletter showcases how it all started and 'pardon the pun', it gives a flavour of what has happened over the last few years. It looks at some of the amazing students along their journey and how with a multitude of stakeholder relationship support, we have been able to make a difference to their continued education.



We are thrilled that Senator Matt O'Sullivan – Senator for Western Australia, will officially open the new facilities that have been funded with the support from the AISWA capital grants program.

From the Senators Office:

Senator for Western Australia Matt O'Sullivan is delighted to be opening the newly extended Kitchen & Dining extension and facilities at Port School that has been funded by the Coalition Government. He looks forward to visiting the school on Wednesday 17th November and seeing the new facilities first-hand.

Note:

Western Australia has been home to six generations of Matt's family and he and his wife are proud to be raising their two children in Perth. Matt has worked right across Western Australia. He began his career as a tradesman, completing an electronics and communications apprenticeship. While doing this, he volunteered with a youth service connected to his Church. The community needs that he was exposed to as a volunteer inspired him to pursue a career change as a youth worker. Over the following eight years, he worked extensively with at-risk youth and their families. These experiences informed his deep conviction that strong families, good government policy and meaningful employment have a critical role to play in building successful communities. In 2008, Matt joined Andrew and Nicola Forrest's Minderoo Foundation. There he was given the responsibility of leading GenerationOne – a nation-building project that has seen tens of thousands of Indigenous people obtain work.

Matt has been instrumental in leading reform across employment and social policy areas in Australia. He has the first-hand experience necessary to be an effective advocate for Western Australia in the Senate. Matt will listen and learn from the community in which he lives and raises his family, and will deliver the measurable social and economic outcomes that it deserves.

Overview

Port School is an incorporated body, overseen by a board of directors who guide and assist in the direction of the school and who ultimately performance-manage the principal. The principal is the strategic and operational manager of the entity, known as Port School Incorporated. Port School Incorporated operates the following entities:

- Port School and Port School Mobile Classroom Education Facilities
- Port School Young Parent Centre [YPC]
- Port School Early Learning Centre (fully ACECQA registered childcare facility) [ELC]
- Port School Registered Training Organisation [RTO]
- Port School Outreach Program (POP)
- Port Middle School
- Port Fitness Centre

Introduction

Port School is located in Hamilton Hill, Perth, Western Australia, there are currently over 140 students enrolled. Port is an independent secondary school that aims to engage at-risk students in years 8 -12 who, for a variety of reasons and circumstances, have not been able to achieve success in mainstream school settings. The school comprises of a Middle and Senior School, and a Mobile Classroom Program. It offers students small class sizes, personalised and flexible learning groups, community projects, individualised pastoral care and student support through a variety of networks and external providers. The students have Individualized Education Plans (IEP's), which are specifically catered according to their educational requirements and personalized learning goals.

Programs Offered in the Kitchen

The new kitchen facilities offer a myriad of educational, vocational programs to support the students, including:

Educational Programs:

- Basic Home Cooking
- Event catering and event planning and service
- Recipe planning
- Food handling and environmental health
- First aid
- Budgeting for food at home
- Safe use of equipment
- Health and Wellbeing and healthy and nutritional foods
- Food art
- Incursions by guest chefs, food safety officers
- Excursions to cafes and restaurants and food suppliers
- Responsible Service of Alcohol certificate (over 18's)

Vocational Programs:

- Certificate II in Hospitality
- Barista course
- Work experience opportunities
- Try a Trade opportunities'

Staff

The team consists of a canteen manager/ cooking trainer/ barista trainer and our amazing community volunteers who are all in place to operate this facility effectively every day.

The staff embrace a holistic approach with the students, we believe in positive and effective work relationships and that staff;

- Are valued partners in teaching and learning, bringing a unique and diverse background of shared interests
- Are encouraged and supported in the pursuit of ongoing professional development
- As educators, role-models, facilitators, researchers and learners, we encourage staff to: reflect critically on their practice, philosophy and ethics
- Actively and consistently promote principles of fairness, equity and social justice, including advocating for the rights of all children
- Work collaboratively to achieve best practice
- Express respectful recognition and acknowledgement of the vital role of the students extended families



Mike Gilbert

My name is Mike Gilbert, and I am extremely lucky to be working with and line manage this awesome team and department. I started at Port in 2010 and have been a Teacher, Special Projects Coordinator and now, Deputy Principal. I have been in education, training, social inclusion, and crime reduction roles for over 25 years, with periods in the consulting and corporates worlds also. I like to bring my connections, stakeholder relationships and life experiences to Port and turn them into beneficial programs, new business development ideas, activities and experiences. All of which are geared towards our students.



I am very proud to have overseen the design, project build and set up of these new facilities as well as now working with this incredibly diverse team that offers our students every opportunity to have educational and life success. I am thrilled to be part of this journey with them.

Meet The Team

These awesome people have played a huge part in making the kitchen and dining facilities, as well as the programs on offer, what it is today. They all have a wealth of experiences, networks and connections and they really give our students and staff not only great food every recess and lunch, but teach them important life skills. For those who are interested in taking it a step further, they enable and empower students to become employable in the hospitality industry. Students are learning so many transferable skills in the areas of food preparation, food handling and service, that will stand them in very good stead for when they look for part time work or move onto a traineeship or apprenticeship.



Felicity Moore

My name is Felicity Moore. I travelled the world for several years in my younger days, meeting many amazing people whilst working in fashion, marketing and on private yachts. On my return home, I have worked between all those industries as well as in education. I have studied Education Support and hold a Cert IV TAE. These qualifications have allowed me to work both in Primary and Senior Schools and have additionally taught LOTE.

I was introduced to the students and team at Port and immediately felt I had finally found home in my working life. I enjoy and love the fact that I'm still learning every day, and, most importantly, I'm seeing the students enjoy the classes, learn skills, and grow in confidence. I'm passionate about teaching and supporting the students. I enjoy passing on many of my life experiences, and I'm looking forward to many of our students creating their own wonderful experiences.



Maree Harrison

My name is Maree Harrison, and I am a passionate cook. I have a background in Laboratory Technology and am a proud Mum of two beautiful teenagers. When my first child was born in 2008, my passion for cooking extended into a passion for health and nutrition. I started my healthy cooking journey by volunteering in my children's school canteen. I then completed my Certificate III and IV in Canteen Management, which took me to Palmyra Primary School, where I managed the canteen.

I started at Port in 2018 in the Port Early Learning Centre as the Food Coordinator, and in the Young Parent Centre as a 'Healthy Cooking on a Budget' trainer. As soon as I started working at Port, I knew this was the place for me. I loved the interaction with the young mums, their babies, and the staff, all while providing them with healthy food and valuable nutritional information. In 2021, I was appointed Port School Canteen Coordinator, joining the kitchen team, and working in the recently renovated state-of-the-art Café style canteen. The kitchen not only provides well-balanced and delicious meals for our wonderful students and staff, but it is also an amazing learning environment and a family like dining area, which I thoroughly enjoy being part of.



Terri Bosco

My name is Terri Bosco, I am a mother of 3 boys. I have been working part time at Port School helping Felicity & Maree in the kitchen for over a year now. Our students know that I'm very passionate & love my coffee, (I've even written up The Port Schools 10 Coffee commandments!). At the beginning of this year, I was so excited when I was asked if I wanted to train our students on how to make & serve coffee in our new kitchen. Watching our students grow with confidence behind the coffee machine has been more rewarding than I could ever have imagined, I am loving every moment.

It is funny the journey that life can take you on. My own school years I never really enjoyed & there was never any real want to further my education & now I work at a school that I love & I'm halfway through a Certificate IV in training & Assessments that I'm really enjoying.



Anna

My name is Ana Cardoso, I am a proud single mum of two amazing young adults. My son the eldest is 24 years old and my daughter is the youngest at 19. I am also grandma to a beautiful 8-month-old girl, named Zyla. My daughter attends Port School in the YPC, while my granddaughter attends the ELC.

I started volunteering in the Port School canteen in July of this year, helping where I can, 3 days a week. I absolutely enjoy working with three amazing women, as well as all the awesome staff and students.

Kitchen...with Flic

<https://www.allrecipes.com/recipe/266797/keto-cauliflower-hash-browns/>



Meet the Hospitality & Barista Students

Obviously, our students are the core of what we do, the new facilities have really allowed the hospitality and cooking program to expand to a truly professional context. The facilities offered at Port would be envied by many professional chefs. The experiences gained as well as direct links to industry throughout Cockburn and Fremantle areas, really ensures our students are well prepared and ready to enter part time jobs or further study in this very sought after and lucrative business area.

We are delighted to showcase just a few of the many students that are part of our Hospitality, barista or general cooking programs:

Cassidy McShane
Geoffrey King
Jake Powers
Kota Gordan
Blake Della Bonna
Noah Branley
Natalee Fisher Strettles
Tayla Webb
Riley McPhee
Josh Daniels



Taeya Jordans Russell, Hannah O'Neill, Gemma Roser, Tyson Laing, Jasmine Davis



Young Mums

Caia Preedy
Heidi Simmons
Immogen Rybak
Keisha Cross- Cordosa
Roxci Headland
Aytiera Dumesny
Lourdes DeAguiar

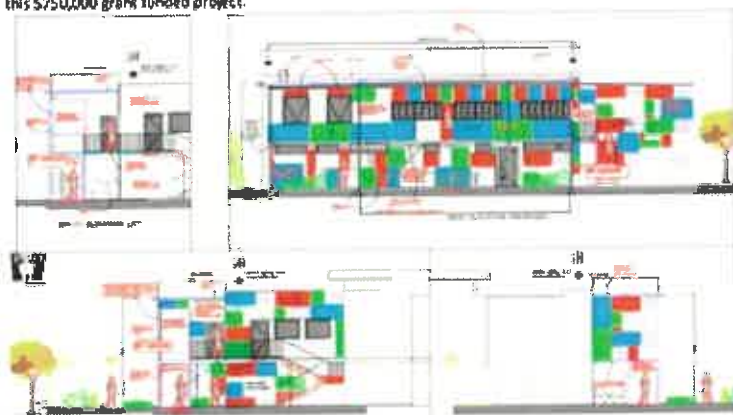


BUILDING PROJECT UPDATES

We are delighted to announce that work has commenced on the much-needed kitchen and dining extension. Western Australian firm, Construct 360 won a competitive tender process and started works in mid-November. The project aims to be finished ready for Term 1, 2021.



This is a very exciting addition that will significantly change the look of the western façade as well as adding state of the art facilities to our hospitality arm and cooking classes. Flc is certainly getting very excited about this \$750,000 grant funded project.



BUILDING PROJECT UPDATES

The last few weeks of term have been all systems go with the kitchen being totally emptied and dismantled, toilets starting to be completely gutted and refurbished with a modern new look, and additional cubicles planned for 2021.



The builders have been busy outside preparing groundworks, with the concrete foundations being poured ready for the steel framework to be installed.



BUILDING PROJECT UPDATES

The new facility also has a disability and access lift. This ensures that any students, staff and visitors with any mobility issues can access the first floor easily.



At the same time, we have overhauled and revamped the very dated toilets for students and staff with additional cubicles and a shower in every area. Dyson hand dryers have been added to assist in our wastage and excess of paper towels.



We have also done away with the bottleneck in the hallway and removed the dog leg staircase and have a very funky looking straight flight down, offering better and safer access for students and staff.



BUILDING PROJECT UPDATES

The nearly finished product, I am sure you will agree, looks fantastic and will be an amazing addition to the school's offerings. This really does offer state of the art kitchen and dining facilities that most professional and commercial chefs would be envious of.



THE KITCHEN IS OPEN

Wow, it's been a journey, but the new canteen, kitchen and dining facilities are finally open and being used by students and staff. It has been a mammoth project, and an amazing outcome. It looks stunning and the hustle and bustle of this amazing hospitality, catering and cafe style facility is already happening.



There is some fabulous produce being used and the food that is being delivered at recess and lunch as well as for official events is already happening. There is certainly a hustle and bustle to the new room and space. With vistas onto the ghost gum and amphitheatre, this really is quite the commercial cafe and beautiful space.



Felicity, Maree and Terri formulate an amazing new team that will offer cooking and hospitality training as well as feeding the school staff and students daily. The new state of the art facilities will be able to cater for school functions throughout the year as well.



THE KITCHEN CREW

COOKING JUST GOT EASIER

We would love to introduce you to the very excited new team that will be not only providing meals to students and staff daily, but running the cooking classes, hospitality program and training, a new barista course as well as catering for the schools functions and events.



The "A" Team

In their new kitchen, we have **Felicity Moore, Marre Harrison and Terri Bosco**. All come with a wealth of experience in the food and hospitality industry and as we have seen already with the amazing food at service, there are going to be some fabulous tasty things to come.



Our students are certainly going to be well prepared for a career in this area if they so choose. If you have a business and want to consider taking on a Port hospitality student that's well trained, has their food handling, first aid and really good skills, then give us a call on 9335 6323 or admin@portschool.wa.edu.au

It truly is a fabulous space and one that sets Port School's hospitality and catering up for years to come. Commercial chefs would love to have facilities like this, so we really do want to see it used as much as possible and at every opportunity.



With a very high spec layout, students will get experiences on high tech equipment or if cooking is not for them, they can just chill in the amazing café with tree lined views from the stacking windows.





WHAT'S COOKING?

The term has seen some amazing culinary delights and the student's food just seems to get better and better. More and more students are opting to choose this exciting and of course tasty educational option.



With breakfast club, take home foods, cooking classes and a Cert II in Hospitality as options, there are certainly a lot of opportunities to learn new skills if this is an area our students enjoy. You can see Gus, Gemma, Jordan, Brody & Jack C all having a go at making custard horns. Yummy !!!



What has been fantastic to see is that students from all areas, have been enjoying the food and gaining many additional new kitchen and catering skills.



Young Parent Centre students have been fully embracing the new facilities and doing a great job in the kitchen with Maree, Flic and Terri.



The Chinese noodle soup was a big hit with staff and students. If you would like the recipe for this yummy dish, go to the following website below:

<https://www.recipetineats.com/chinese-noodle-soup/#wprm-recipe-container-25274>



My Thermomix Adventures...

With the kitchen finished and new equipment starting to be used, Flic and the team were thrilled to have a Thermomix demonstration after delivery of their new machine.



Students were keen to try out some of the recipes suggested. It will certainly be another fabulous training aspect to the schools new catering facility.





Thanks to Scarvaci IGA in Hamilton Hill for their kind donations of sausage packs for a Friday sausage sizzle at the school. Always generous supporters of the school and our events.



MARCO'S FUSSY MEATS

After impressing them with his attitude and work ethic, Chris and the team are delighted to have Port student Ryles join them as their first School Based Apprentice Butcher in Cockburn.



We think he looks the part already!

Kitchen Help Wanted!

As many of you may know Port School now has a fantastic new kitchen which enables us up the ante with our Hospitality training as well as the meals that we make available to the students. As is always the case in hospitality there are a couple of busy periods, morning tea and lunch where all the kitchen staff get rushed off their feet.



Kitchen Volunteers Needed

We are looking for volunteers/ retired members within our Port School community to assist in the kitchen, a couple of hours on a set day or days, no experience necessary, just a desire to help feed our kids with some healthy food. First Aid and Basic Food Handling would be a bonus, but training can also be offered in house.

If you think you could help for a few hours, please contact the school and ask to talk to Deputy Principal Mike Gilbert in the first instance - mike@portschool.wa.edu.au or call 9335 6323



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Kitchen Musings

Surprise, surprise, with the new kitchen now being used, what better way than to celebrate with a few words from some celebrity chefs.



Deputy Principal Mike Gilbert wrote to their PR teams telling the story of the new facilities and chef Matt Moran sent the team some fabulous gifts and a congratulations on the new kitchen and Curtis Stone a signed photo.



The team are very keen to try out some of the recipes in Matt's book. Thanks to them both

Little does Flic know, there is still more to come !

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The new Port coffee machine is now well and truly being used, with barista students serving staff and visitor's at recess and lunch.

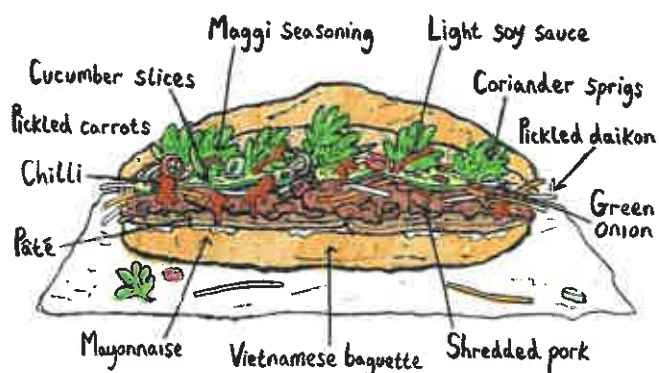


Chez Cecchi, whose wife Maria works with us, kindly organised his company APP WA to supply a free coffee machine to be used for Barista training with our students.



This was a fabulous saving for the overall kitchen project and will enable us to look at additional equipment that was on Flic's wish list.

Thanks Chez and APP WA



In Vietnamese cuisine, the Banh Mi is a type of short baguette, with thin crust and soft, airy texture inside that is often split lengthways and filled with various ingredients like a submarine sandwich and served as a meal. A typical Banh Mi is a fusion of meats and vegetables such as pulled pork, pork sausage, chicken, coriander, cucumber, pickled carrots combined with condiments like Pate, chilli, mayonnaise, lime.



The baguette was introduced to Vietnam in the mid 19th century when Vietnam became part of French Indochina and became a staple food in the early 20th century. In 1958, the owners of cafe Hòa Mã developed the Banh Mi Saigon, which became a popular street food. Following the Vietnam war Vietnamese people living overseas popularized the Banh Mi sandwich internationally.



Blake and Josh loved making the choc crispy rocky road, chicken pies, Bruschetta. Jackson enjoyed freestyling his chorizo, olive, chilli spinach pizza in take home cooking. Tyson created with perfect precision the Mango cups for recess and Geoffrey served up his bruschetta, which is a school favourite.

Have a great break

Flic & the kitchen crew

IN THE
Kitchen ...with Flic



RECIPES & MENUS CHRISTMAS

recipeireats

Malteser Cake

Ingredients

8 Eggs, Separated

320g / 11oz of Sugar

85g / 1/4 a cup of Malt Extract

400g / 14oz of Softened Butter

400g / 14oz of Self Raising Flour

1 teaspoon of Vanilla Extract

1 teaspoon of Salt

Chocolate Ganache made with 450g Milk

Chocolate

2 x 360g / 12.5oz boxes of Maltesers

White, Green & Red Modeling Chocolate



Place the Egg Whites into a large bowl and use an electric mixer to whisk to soft peaks. Add in a quarter of the sugar and whisk for a few seconds, add another quarter of the sugar and mix until you have stiff shiny peaks. Set to one side

In another bowl, place the butter and the rest of the sugar and using the hand whisk, mix together until light and fluffy.

Pour in the malt extract and the vanilla extract and mix thoroughly. Add the egg yolks and whisk together until completely combined.

Place the flour and salt into a sieve and sift onto the egg and butter mixture, gently fold into the batter until fully incorporated. Now add half the egg white mixture and start to mix in and then add the remaining egg whites and gently fold together until just mixed.



Divide the mixture between the 2 hemisphere pans that you have greased and floured, level the tops and place into a preheated oven for 50 -55 minutes until cooked through and golden brown.

You can test to see if the cakes are cooked by gently inserting a skewer into the middle of the cake and it should come out clean. Remove from the oven and allow to cool for about 10 minutes and then trim the top of the spheres so they are nice and level.

Now turn the cakes out onto a cooling rack and allow to cool completely. Once the cakes have cooled, use some cooled ganache to sandwich the cakes together to form a ball. Place back into the fridge for an hour or so to set up.

When you are ready to decorate the cake, gently warm your ganache a little so that you can pour it over the cakes. Pour the Ganache over the cake and allow to completely cover the sides. Once the ganache has stopped dripping move the cake to your presentation plate.

Place the cake into the fridge to allow the ganache to slightly thicken before you then place the Maltesers all around the cake. I started at the base as I found this worked well.

Place the cake back into the fridge to set and you can make your 'carton custard' and Holly leaves and berries with the modelling chocolate. Before you are ready to serve place the custard, leaves, and berries in place and you will have a fantastic Malteser cake - Christmas Style.

<https://thewhoot.com/whoot-news/recipes/malteser-cake>

WE WANT TO SAY

THANK YOU

FOR ALL THAT YOU DO

There are a multitude of organisations, agencies and people that supported this build and continue to support our hospitality program and the students through their educational journey. We would like to thank you all for your support, donations and ongoing services. You all make this a very special place.



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