

# Smartkids Tran Ngoc Dien Talk

by Vanessa Baxter  
Location Manager



AT SMARTKIDS WE ARE SO BUSY WITH OUR COOKING AND OUR OFFICE WORK - THANKS YUME AND KHANG!!!



Smartkids Tran Ngoc Dien community may still be a small one but our team has a wealth of expertise, experience and a love of childcare. The children at TND have responded positively to the dynamic vibe of their surroundings and their teachers and have themselves brought so much spirit to our new Smartkids location! Whilst we always aim to remain small and nurturing, an increase in numbers will also allow us to add further experienced personnel to our super team.

### Parent Teacher Meetings

Miss Helene will soon place a schedule on her door in order to arrange a time for a private meeting with each child's parents.

This is an opportunity for Miss Helene to share observations of your child and how they are settling into Smartkids. It is also an opportunity to ask any questions you may have concerning your child.

Children are not involved in these meetings.



MISCHA - WHAT CAN I DO?



JESSIE - IN CHARGE!



YUME AND VINH IN DISCUSSION

## Morning Routine

Miss Helene sets up several activities for the children in the morning. We therefore encourage parents to bring their children into class before 8.30am.

This way the children have time to explore the activities, settle into their morning routine and start their day in a positive frame of mind.

Welcome to Or - who has settled in SO well!



Jessie and Khang make music together



Yume, Vinh and Pranav working together



Shiv's first day - loving the sand pit!



Mischa has learnt to stop and go!!

## WHY WE PLAY

- greater creativity and happiness
- greater growth and learning
- activity
- development of physical skills
- development of social skills
- participation
- co-operation
- challenges



Jessie - our solitary, serious pirate lass

Axel - WOW you loved your pirate cookie - it was clearly delicious!!!!

### Healthy Food

At Smartkids we are as a whole involved in the process of eating and taking about food. To see friends trying and eating, often encourages others to join in too.

All our food is prepared fresh and is inline with the Australian Nutrition Department recommendations.

Our kitchen staff also have an opportunity for personal input.

## Chicken and Pea Risotto



by Miss Lam  
Head of Kitchen  
Tran Ngoc Dien



The Kitchen Crew

### INGREDIENTS

- 4 tablespoons butter
- 1 leek or 1 onion, finely chopped
- 2 boneless, skinless chicken breasts finely chopped
- 1 cup of frozen peas
- 2 cups Arborio Rice (ONLY USE ARBORIO RICE!)
- 5 cups chicken stock
- 1/3 cup of grated cheese

**DO NOT WASH THE RICE!**

Place chicken stock in a pan and heat to simmering point - keep it on the heat next to where you will cook the risotto. Have a ladle ready to add stock to the risotto.

Heat the butter in a pan and add the onion or leek. Cook gently until very soft. Add the rice to the onion and butter mixture and cook for around 1 minute to make sure the rice is coated in butter. Pour in 1/2 cup of stock and cook until absorbed.

Using the ladle add in more stock - 1 ladleful at a time. Wait until the rice has absorbed the stock before adding more.

After around 15 minutes add in the chopped chicken and continue to

cook the risotto, adding stock as needed. Then add in the peas. The rice will take around 25 minutes to cook.

It should be creamy and tender but still firm.

**It should not be like a chicken porridge.**

Top with grated parmesan (or cheddar) cheese to serve.

#### NOTE:

If you want to make risotto cakes/balls then you can make the risotto the day before and put it out onto a tray in the fridge overnight. Then you can cut out 'cake' shapes or roll into balls. Toss in beaten egg and breadcrumbs and fry in shallow oil until golden.