WHAT’S ON AT BTS
Mondays – (every week)
School Banking
Monday 16/3/15
College half yearly exams begin
Wednesday 18/3/15
Principal’s Assembly at 10.48 am
Friday 20/3/15
The ANZAC Story Montreal Theatre
Friday 27/3/15
Japanese Excursion

REMINDER
Principal’s Assembly
Wednesday
18 March 2015
10.48 am

Year 3/4 Bike Awareness Day
Thursday 12 March 2015

Permission to publish forms
90 % of the required forms have been returned to the office, thank you to those parents who have returned the forms

Signing this form allows the school permission to publish photographs, articles or information about our students. If we don’t have this form, we cannot publish any positive article that involves your child during their education at Batlow Technology School

Forms are available on Skoolbag, website or from the school office.
As you are now most probably aware, I have accepted a Principal’s position at Coleambally Central School. I am excited about the new challenges that lay ahead but will always fondly remember my time at Batlow Technology School and the outstanding individuals that I have had the great pleasure of meeting and working with.

I am enormously appreciative of the exceptional efforts of the staff who have embraced and driven the improvement initiatives that we have undertaken over the past twelve months. At every turn we, as a staff, have endeavoured to provide further support for our students in the classroom and have striven to create a holistic wellbeing focus to provide our students with the tools and resources to make informed life choices in the hopes of developing resilient, resourceful, responsible and respectful future citizens.

As a school we take pride in being able to offer our students every opportunity for success. The 2015 overseas cultural and language excursion to Japan, which departs Batlow on 28 March, is testimony to the outstanding learning experiences on offer for the students within our school community and could only have come to fruition through the tireless efforts of staff who have worked consistently to make that ‘difference’ for our students.

I would like to sincerely thank all the staff who have supported me in my journey at Batlow Technology School. Leading and managing a school is a complex undertaking and I could not have fulfilled this role without the help and support of these wonderful people. Thank you.

I would also like to thank our students and their families for all for the many positive experiences that I have enjoyed over the past twelve months as Relieving Principal. School community support is essential in the creation of a productive partnership between school and the families it serves and I believe that we have created some immeasurably productive partnerships along the way and I thank you for your support.

I am exceptionally satisfied in what we have achieved as a school and look forward to hearing of the long term successes of both staff and students.

Best wishes.

Meagan Crelley
Relieving Principal
THESE STUDENTS WILL RECEIVE THEIR LEVEL CERTIFICATES AT THE PRINCIPAL’S ASSEMBLY WEDNESDAY 18 MARCH 2015

BRONZE
Edmund Blenkins
Dylan Taylor
Aiyana Ironside
Bree Bowman
Amy Murphy
Jack Gould
Riley Gould
Julie-Anne Cupitt
Ben Howell
Sebastian Ridgeway
Jessica Bedard
James Tutt
Mikia White
Carter Ironside
Jade Bamberry
Taonga Ranginui
Timothy Gardner
John Kirkby
Atticus Blenkins
Willaim Hampton
David-James Gordon
Ethan
Shari Thompson
Georgia Pate
Charles Kirkby
Trent Ashcroft-Hanson
Jayden Bedard
Caitlyn Giblin-Crane
Noah Gardner
Maddison Speechley
Emily Miller
Rayleigh Gould
Akira Speechley
Imagine Shoemark
Ffion Simpson
Sjoukie Vanderland
Caitlin Wilkinson
Kaila Jones-Lampe
Kaitlyn Harris
Tahlia Grant

One further student has attained Bronze level but we do not have parental permission to publish his name.

GOLD
Tessa Cross
Isabella Kirkby
Sarah Wilkinson
Sophia Kirkby
Harmony Simpson
Jake Ashe

One further student has attained Gold level but we do not have parental permission to publish her name or photograph.

SILVER
Aiyana Ironside
Taylah Bowman
Brianna McVeau
Larson Matthews
Amy Glynn
Phillip Murphy
Ben Howell
Emma Kynaston
Kate Kynaston
Jim Howell
Emily Miller
Mackenzie Morton
Clare Miller
Hannah Collins
Cassie Ross
Kevin Miller
Seth Osborne

One further student has attained Silver level but we do not have parental permission to publish her name.

PRINCIPAL’S AWARDS
Julie-Anne Cupitt, Chloe-Kate Begg,
Shani-Leigh Gordon, Dylan Bates,
Dakota Armitstead-Hansen and
Jared Grant will receive an award from
the Principal for:
“Outstanding results in class work”
Well done to these students!

One further student has attained Bronze level but we do not have parental permission to publish his name.
SUCCESS FOR OUR “SHEEP SHOWING TEAM”

Our highly regarded “Sheep Showing Team” has recently had the opportunity to showcase their skills and our livestock at the Gundagai Show and the prestigious Royal Canberra Show. The team has brought home quite an array of awards. The most exciting being Champion South Suffolk Ram. Congratulations to Samuel Pearce, Jack Cobden, Samantha Cupitt, Gianna Noldin and Tessa Cross, for their outstanding behaviour and efforts during the previous week of events. Thank you to Mrs Finimore for leading the team and for providing this extraordinary opportunity for our students.
COLLEGE HOSPITALITY

Students have been increasing their crepe making skills this past week. We have certainly had lots of fun learning how to pour, cook and flip the crepes while trying to keep them in the crepe pan. Students have worked extremely hard in trying to perfect these skills and we will be having another "crepe flipping lesson" soon. Well done to the whole class on persevering with a very tough lesson. Mrs Wainwright

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Community Garden Recipes

At Batlow Technology School each fortnight our primary classes are all lucky enough to participate in a cooking lesson. We make a new healthy recipe each week and this term we are focusing on making healthy lunchbox snacks. Along with our cooking lessons students also get to participate in gardening lessons as we plant and care for our community vegetable garden.

This fortnight we made bruschetta in our cooking lessons using the beautiful fresh tomatoes from our garden. We also got to cook some of the corn from the garden to enjoy as well. The primary students had a lot of fun cutting the tomatoes and onions for the bruschetta.

BRUSCHETTA

Ingredients:

- 4 roma tomatoes – very red and ripe, diced
- ½ purple onion, finely diced
- 1 teaspoon sea salt
- ½ teaspoon ground black pepper
- ¼ cup basil leaves, shredded
- french bread stick
- olive Oil

Method:

This recipe relies on the tomatoes being very red, ripe and lush – so it can only be made when tomatoes are well in season. Buy the best you can afford, or better still, grow some. The beauty of this dish lies in its simplicity – it is also lovely served on slices of fresh bread.
“THE AFTER LIFE”

The moon glistened on the water. Little patches of light danced across the surface, graceful and even. The banks of the lake hugged the slim silver grasses which covered the damp ground like a shimmering blanket. The tree branches moved swiftly into the wind suffocating her like a dark prison.

Guided by the wind, my hair whips across my face. A brief shiver overcomes me and I find myself frozen where I stand. My hands hug my sides and my face is dampened by my tears.

This was our place.
I would miss him,
So much...
We would come out here together in the middle of the night. Just us. This is where we had our secret life. The way he held my hand as we took in the beautiful surroundings. The way he said I love you will never leave my mind.

This is where I’ll wait for you.
I’ll wait here until your days are over; may you be old and grey.

I remember...
You stood by me and held my hand. You were there for me when I drew my last breath. Even now, my heart aches from the memories from your face. I can feel your tears silently falling.

I will remain here until you join me; even if you fall in love time and time again. I am waiting for you with an open heart and mind.

By Jessica Whiting

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**LA TROBE UNIVERSITY**

Batlow Technology Students are invited to La Trobe’s 2015 “Experience Events” Designed especially for Year 10, 11 and 12 students and their parents, “Experience La Trobe” offers a taste of what it’s like to be a uni student for the day.

Date for the Albury-Wodonga campus is Friday 19 June 2015.

Please feel free to call us on 1300 135 045 if you have any questions or need more information.

**THE HSC AND CAREERS EXPO 2015**

Thursday 28 May 2015 and Friday 29 May 2015 – 9.00 am – 3.00 pm
Saturday 31 June 2015 and Sunday 1 July 2015 – 10.00 am – 3.00 pm

Royal Hall of Industries, Moore Park, Sydney

Over 140 exhibitors providing HSC, tertiary course, career, study skills and gap year information. Admission is $10.00 or $25.00 per family. For more information see the “Expo Visitor Guide” in the Daily Telegraph on Tuesday 26 May or visit hscandcareers.com.au

**WESTERN SYDNEY CAREERS EXPO 2015**

Thursday 18 and Friday 19 June 2015, 9.00 am – 3.00 pm
Saturday 20 June and Sunday 21 June 2015 – 10.00 am – 3.00 pm

Halls 5 and 6 Sydney Showground, Sydney Olympic Park

Over 140 exhibitors providing HSC, tertiary course, career, study skills and gap year information. Admission is $10.00 or $25.00 per family. For more information see the “Expo Visitor Guide” in the Daily Telegraph on Tuesday 16 June 2015 or visit westernsydneycareerexpo.com.au
This fortnight, students learnt about how to cope in a situation of bullying or harassment. They looked at scenarios and discussed how the people around them could help through a difficult time and how they could become more resilient.

So...

**What is resilience?**

Resilience is the ability to bounce back from hard times. It is a necessary skill for coping with life’s unavoidable obstacles and one of the key ingredients to success. The learning is not only to bounce back, but to bounce forward.

Examples of challenges some young people may face where resiliency skills are essential:

- Physical illness
- Change of school
- Transitioning from primary school to high school
- Change in family make up (divorce, break up)
- Change of friendship group
- Conflict with peers
- Conflict with family
- Managing study workload

**Why is it important for young people?**

Having resiliency skills minimises the effect that negative, stressful situations can have on a young person. These skills allow a young person to face challenges, learn from them and apply these skills towards living a healthy life.

**How can I cope?**

Below is a strategy which could be used when you are feeling the pressure mount.

1. Stop, think (delay your response)
2. Breathe
3. Three responses (Don’t say anything until you have thought of three responses)
4. Respond
**BATLOW SHOW SOCIETY - SAFETY NOTICE**

Batlow Show Society wishes to advise that from Monday 23 March 2015 construction associated with sideshows and other activities may commence at Memorial Park in preparation for the show. There may also be guard dogs in the area. In the interests of safety unauthorised persons should not be in the vicinity of these activities prior to show day or during the packing up following the show.

Lindel Vanzella, Batlow Show Secretary

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**TUMUT EAGLES FOOTBALL CLUB INC – 2015 REGISTRATIONS NOW OPEN**

All players need to register and pay fees online through [www.myfootballclub.com.au](http://www.myfootballclub.com.au)

Junior Division – Boys and girls, 5 to 16 years. To play in the 6’s players must turn 5 during 2015.

Fees - 5 to 9 years - $60.00, 10 – 16 years - $65.00

Senior Division registration is also online, register under Tumut Eagles Football Club.

Like our facebook page for more information or send an email to tumuteaglesfc@gmail

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**TUMUT BULLANTS (TUMUT JUNIOR RUGBY UNION)**

Registration and training days, Tuesday 17 March 2015, Tuesday 24 March 2015 and Tuesday 31 March 2015 5.30 pm at Jarrah Oval in Tumut. Costs are $50.00 per player and all children must be registered before they commence training and before the first game. All coaches have “Smart Rugby” accreditation.

Girls Viva 7’s touch rugby starting this season also.

For further information contact James Graham 0417 404 870 or message us via Facebook.

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**Have you ever thought how good it would be to be able to:**

- Learn what it’s like to live in another country?
- Learn a new language and experience a different culture?
- If you are in years 9, 10 or 11 now
- Rotary Youth Exchange can offer this and more.

**Contact; John Britton, ph 0400 702 123**

[www.rotaryexchange.org.au](http://www.rotaryexchange.org.au)
School Based Apprenticeships & Traineeships

GET A HEAD START ON YOUR QUALIFICATION

Spend Years 10, 11 and 12 earning while you're learning about something that interests you. You will gain credit towards your HSC, get a nationally-recognised qualification and be work-ready when school finishes.

HOW DOES IT WORK?

A school-based apprenticeship will:
- complete stage 1 of a Certificate III trade qualification by the end of the HSC year
- complete a minimum of 100 days of paid work over two years
- attend training each week with TAFE or another training provider.

A school-based trainee will:
- complete a Certificate II or III qualification by the end of the HSC year
- complete a minimum of 100 days paid work over two years
- attend training each week with school, TAFE or another training provider.

WHERE DO I START?

It's simple.
Speak with your Careers Adviser or your employer (if you already have a part-time job) about starting a school-based apprenticeship of traineeship.

START

Think about how this will work with your HSC

Use your contacts to look for jobs - start with family, friends and local employers, and try the Job Search websites

Visit sbatinw.wa or call 1800 009 310 for your local contact

FREQUENTLY ASKED QUESTIONS

Apprentice or trainee – what's the difference?
A trainee earns a vocational qualification in jobs like information technology or financial services, and an apprentice learns a trade like plumbing or cooking.

A trainee must complete a Certificate II, or a Certificate III in some cases, by the end of the HSC year and work part-time for at least 100 days.

An apprentice will complete stage one of a Certificate III trade qualification by the end of the HSC and work part-time for at least 100 days as much as 180 days, depending on the trade.

How does it help me gain my HSC?
The VET qualification that you take on as a school based apprentice or trainee earns you a minimum of 4 units of credit towards your HSC studies. You can also gain an additional 4 units of HSC credit through the industry-based Learning course – something that is only available to school based apprentices and trainees... ask your Careers Advisor about this option.

What if I need help?
Your school is your first stop. They will know what to do.

When can I start?
Usually at the end of Year 10 or the beginning of Year 11. You can start earlier in Year 10, if your school approves.

What will I be paid?
You must be paid according to the wage rates and conditions of employment in the appropriate award or industrial agreement.

How often will I go to work?
Generally one day per week during the term, but the days and times will be negotiated between your school, your employer and your training organisation.

What happens after the HSC?
A school based apprentice will continue as a full time apprentice after the HSC. A school based trainee will be fully qualified, and can begin work full-time or continue on to a higher-level traineeship.

1800 009 310
www.sbatinw.wa
Email vetinschools@det.wa.gov.au