

SECONDARY WEEKLY



Week 4, Term 2 2020

Returning to school everyday is better than KFC

Return to school: All students everyday

Students have been back at school and participating in many different learning activities across all their subjects. From Monday 25 May, we are introducing the next phase of the managed return to school. All students will be attending school **Monday to Friday** from **9am – 3pm**.

Monday	All students
Tuesday	All students
Wednesday	All students
Thursday	All students
Friday	All students

Make Art at home

Collect three objects from your kitchen. Place the objects in front of you and imagine these objects are BIG. They are bigger than you, meaning you can walk around them. What would that be like? Are there holes you could climb through? Could you sit inside this object?



Week 4 learning snapshots

Secondary assembled a new pair of goals for our playground. Students have been learning about the body and digestive system in science, and food nutrition in Technology.

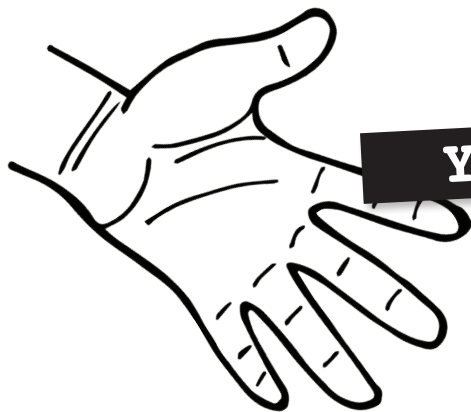


Stage 6 students have been working on practical aspects of their Industrial Technology Timber and Graphics projects.

Get active: #HOMECOURTCHALLENGE

Basketball has been a feature of morning fitness this week. Bring basketball to your own house. Use a rubbish bin, or a cup or even a mini ring you have in your room and give us your BEST trick shot! Time to think creatively and get tricky with it and don't forget to capture it on camera!





Year 7/8 TECHNOLOGY

~~KFC~~ WBC and Chips

Forget KFC, have you tried WBC (Wilcannia Baked Chicken)? These crunchy chicken nuggets are baked not fried to make them healthier than the fast food version. If you're feeling creative, try making your own secret spice mix!

Equipment:

Cutting board
Knife
Oven tray
Wire rack
Tongs
Measuring cups
Measuring spoons
2 x shallow bowls
Plate

Ingredients:

Olive oil cooking spray
700g potatoes
3 chicken breasts
1/3 cup plain flour
1/2 cup milk
1/2 lemon
1 1/2 cups breadcrumbs
1 1/2 tsp garlic powder
1/2 tsp pepper
Salt

Method:

1. Put on your apron, tie your hair back. Wash your hands and wipe down the bench. Get out everything on the equipment and ingredient lists.
2. Preheat oven to 200°C/ 180°C fan-forced. Line a baking tray with baking paper. Place a wire rack over another baking tray.
3. Clean potatoes and cut into thick chips. Place potato, in a single layer, on prepared tray. Spray with oil. Toss to coat. Place chips on top shelf of oven. Bake for 20 minutes.
4. Meanwhile, place flour on a plate. Pour milk into a shallow bowl and squeeze in juice of one lemon. Combine breadcrumbs, garlic, salt and pepper in another shallow bowl.
5. Cut chicken into 3cm pieces. Coat 1 piece of chicken in flour, shaking off excess. Dip in milk mixture. Coat in breadcrumb mixture. Place on wire rack. Repeat with remaining chicken, flour, milk and breadcrumb mixture. Spray both sides of chicken pieces with oil.
6. Turn chips. Place tray with chicken pieces on lowest oven shelf. Bake for 25 minutes or until chicken is cooked through and chips golden and crisp. Serve with sauce.

Please share your creation with us!



Image by Ciara Attwell, 2019 | Recipe from Taste.com.au

Wilcannia Central School

08 8091 5801

wilcannia-c.school@det.nsw.edu.au

River of knowledge and learning | Ngurtaana Paakna-na