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# Issue 12, Term 3- 26th August 2022

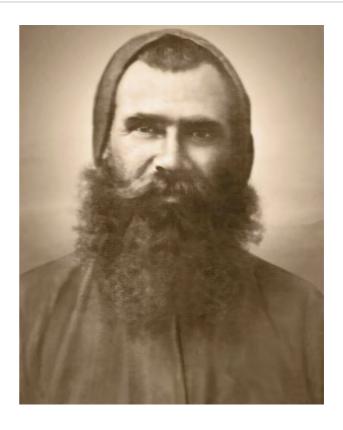
#### From The Principal

We congratulate our Year 12 students for their hard work in preparing for and sitting their Trial HSC examinations. We continue to pray for them as they journey towards their HSC in October. As we approach the end of this month, we celebrate the Feast of Blessed Estephan Nehme, a brother of the Lebanese Maronite Order, on Tuesday 30 August. At St. Charbel's College, Blessed Estephan is one of our Green House Patron's who inspires the virtue of STEWARDSHIP. Our goal is to continually nurture a love and appreciation of the things and people God has entrusted to us in our students, as did Blessed Estephan throughout his life.

May he bestow his blessings on all our College community.

Blessed Estephan, pray for us!

Fr. Maroun Youssef **Principal** 



#### **Primary Acts of Service Challenge**

St. Charbel's Primary students engaging in wonderful Acts of Service!

It has been great to see students emulate St. Mary Mackillop, our Yellow House Patron of SERVICE in never seeing a need without doing something about it.

Thank you, parents, for the support and encouragement during this challenge!

Miss Emma Partridge **Primary Religious Education Coordinator** 











#### Book Week "Dreaming with their eyes open"

Primary students celebrated book week "dreaming with their eyes open" in their pyjamas! Students enjoyed listening to a bedtime story in the library at recess with chocolate milk and participated in activities at lunch time making sleeping caps and masks. Book week is a wonderful opportunity to promote new books and a love of reading!



On Wednesday 17th August 2022, Year 4 went to Nielsen Park, Vaucluse to learn about the Earth's Environment.

The students were very busy bug hunting, mapping, exploring artefacts, animals and going on a hermitage walk

All year 4 students had an enjoyable day!







#### Learning Enrichment News Da Vinci Decathlon 2022

This year St Charbel's College had the opportunity to participate in the da Vinci Decathlon hosted annually by Knox Grammar School. This year's event was online and St Charbel's College fielded teams from Grades 5-11.

Congratulations are extended to all the students involved. A special mention to our Years 7 & 8 team who ranked 10th in the Art and Poetry category out of some 200 schools who participated in this year's event.

The students involved were: Grades 5 & 6 Carl Accari Charbel Achmar Mark AyoubDaniel El Inaty Rita Elazzi Nicholas Hwaylo Selina KhalilJoseph Sandrussi

Grades 7 & 8 Chloe Aaraj Elia Abi Abdallah Peter Khalil Simon Macary Alana Mokbel Madelaine Mokbel Mia Sarkis

Grades 9, 10 & 11 Alissa Khalil, Uguette Achmar Jad Haidar Michael Hwaylo Christelle Rahal Ramza Boutros Joshua Al-Chami Mary Tannouri

Ms Athena Conomos Head of Learning Enrichment K-10







#### Farewell to Mrs. Katherine Dell'Orefice: Thank You for 28 Years of Service

"To every thing there is a season, and a time to every purpose under the heaven..."

- Ecclesiastes 3:1-2

This has been a week to remember, and our subject for the week's activities we could never forget.

After 28 years of service to St. Charbel's College, beloved veteran English teacher Mrs. Katherine Dell'Orefice is leaving us. Mrs. Dell has chosen (nearly) spring, the season of renewal, to forge a new path of her own. The week saw a sumptuous feast in her honour, complete with speeches and a collaborative poem by SCC staff recalling fond memories of our "Leb forever," humorously noting how Mrs. Dell has transcended her Scottish roots to embrace the culture and faith of her adoptive

Maronite Catholic Lebanese community. On Wednesday, the students were able to formally farewell her in a whole school assembly where she was presented with speeches from the Executive, colleagues and students, and a fitting gift from the College, a statue of St. Charbel, as well as a bouquet. Thursday saw tears as many students frantically delivered bouquets and presents to their beloved teacher. Showing her true devout Catholic nature, Mrs. Dell gave back by distributing Miraculous Medals and Rosaries to students and staff. Her desk awash with roses, gerbera daisies and lilies, is like a true spring garden.

We know she will flourish like a cedar of Lebanon in her new environment, but we will never forget how she graced us here with her wit, wisdom and devotion all these years.

Thank you, Mrs. Dell, and best wishes from your SCC family.







#### From The Library

Last Friday, as a lead in to Book Week, we were privileged to have Jacqueline Harvey, best-selling children's author, visit the College and speak to students in Years 2 and 6. Jacqueline is the author of a number of popular picture books and book series such as Kensy and

Max, Clementine Rose, Alice-Miranda and That Cat. Jacqueline entertained and inspired our students with her funny and heart-warming talk about how her interests in reading and storytelling led her to become an author. She shared stories of her own time as a teacher and a student, explaining that she had a passion for storytelling since she was a child.

After reading excerpts from her latest book Willa and Woof, students were invited to ask Jacqueline questions about where she found the inspiration for her characters and how she developed each story. She explained that her characters were 'often made up of the best bits of children she' met over the years. We wonder whether we will recognise ourselves in her future books!

Jacqueline was very excited by the wonderful response of our students and hoped that the experience would enthuse them to read widely and write imaginatively. All in all it was a great visit, enjoyed by all!











#### From The Careers Department

Please navigate through the College's Careers/VET weblink to explore Career options with your children. Please feel free to contact me via the school office or email if there are any Careers related issues

you would like to discuss.

#### Careers in the Spotlight How to become a Baker

Bakers use their skills and knowledge to produce a wide variety of baked goods, both sweet and savory. They oversee the creation of food from every stage, from the initial measuring and mixing of ingredients to taking them out of the oven for final touches and finishes.

If you love food, are an early bird, and can handle working on your feet, becoming a Baker could be perfect for you.

#### About you:

- Physically fit and resilient
- · Excellent communicator
- · Good with your hands
- · Strong work ethic
- · Committed and dedicated
- · Adaptable and flexible
- · Great time management skills
- Organised and efficient The job:
- Preparing and measuring ingredients
- Kneading, cutting, and shaping dough and pastry
- Preparing pastry fillings
- Monitoring oven temperatures before and during cooking
- · Cooking foods for the appropriate amount of time
- · Finishing baked goods by glazing, icing, etc.
- Following strict food safety guidelines
- Keeping kitchens and equipment clean and sanitary

#### How to become a Baker in Australia

You usually need to complete a relevant VET qualification in order to work as a Baker in Australia. This is generally done as an apprenticeship.

Step 1 - Complete Year 10 with a focus on English and Maths.

Step 2 – Find a business willing to take you on as an apprentice and complete your VET qualification, usually a Certificate III in Baking.

Step 3 – Start working as a qualified Baker and continue to build your skills and knowledge.

Step 4 – Once you have lots of experience, consider starting your own business and employing others.

Find out more by visiting the following websites – http://www.baa.asn.au/; http://www.nbia.org.au/

# Frequently Asked Questions (FAQs)

What do Bakers do?

Bakers prepare and cook a variety of baked goods and pastries, including bread, rolls, cakes, biscuits, slices, and more.Which industries employ Bakers?Bakers are mostly employed in the Manufacturing, Retail Trade, and Accommodation

and Food Services industries.

What options are there for career progression?

You will start out as an apprentice, before becoming a fully qualified Baker. With lots of experience and knowledge, you could open up your own bakery or patisserie shop.

Do I need to go to university to become a Baker?

No, you do not need to go to university to become a Baker in Australia. However, you will need to complete a VET qualification, usually through an apprenticeship.

Where do Bakers work?

There is demand for Bakers across all of Australia, particularly in Victoria.

What are 3 things I can do right now to help me become a Baker?

If you're in high school and you'd like to find out if a career as a Baker is right for you, here's a few things you could do right now:

- 1. Take short courses and baking workshops. Experiment with making delicious foods for your friends and family. Volunteer to run a bake sale for your school or in your community.
- 2. See if you can find work experience with a local business. This will help you see if you might enjoy the work, and can help you start building important contacts for the future.3. Talk to a Baker to see what a day in their life is like. If you don't know anyone, see if you can watch videos or documentaries about a career in hospitality.

Happy Career Searching

Mrs Dianna Chedid Careers Coordinator

### **Upcoming Events**

## **Monday 29 August**

- Year 12 2023 SRC Assembly

## **Tuesday 30 August**

- Blessed Estephan Feast Day

### Wednesday 31 August

- Year 11 & 12 Talk - Professor Antoine Habchi

# Thursday 1 September

- Kindergarten-Golden Ridge Animal Farm Excursion

## Friday 2 September

- K-12 Father day Breakfast BBQ
- K-6 Fathers day Mass

### Sunday 4 September

- Fathers Day
- Year 12 Community Service-Maronite On a Mission

## **Monday 5 September**

- Year 7 History Incursion - Tutankhamun Roadshow

# Wednesday 7 September

- Year 10 Spirituality Day

### Friday 9 September

- Year 9 Market Day
- Archbishop's Awards Ceremony