



# MONTMORENCY SOUTH PRIMARY SCHOOL

TOGETHER WE LEARN, LEAD & ACHIEVE



SPOTLIGHT ON...

YRS 3-6  
SWIMMING  
CARNIVAL



Our Years 3-6 students showed fantastic enthusiasm, sportsmanship and house pride across the races and fun pool activities during their swimming carnival in Week 2!

Well done to all swimmers, and congratulations to those who earned ribbons and qualified for district trials!



@MONTMORENCYSOUTHPRIMARY



MONTMORENCY SOUTH PRIMARY SCHOOL



## UPCOMING EVENTS:

**13.02.26**

Prep Assessment Day.

**17.01.26**

School Council-Public Meeting 7:00pm.

**18.02.26**

Whole school assembly for Yrs 1-6, 2.45pm

**20.02.26**

Prep Assessment Day.

District Swimming, 12.30-2.30pm.

**24.02.26**

G.A.T.E. Ways Critical and Creative Thinking focus Years 1-6.

**26.02.26**

Garden Market, 3.30-3.45pm.

**27.02.26**

Final Prep Assessment Day. Yr 3- Petrie Park- 'Clean Up Australia Day' excursion.

**04.03.26**

Prep Welcome Assembly.

## JOKE

What kind of dinosaur knows a lot of words?

A Thesaurus!

HAHAHA

Montmorency South PS

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Vic, 3094

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# MONTMORENCY SOUTH PRIMARY SCHOOL

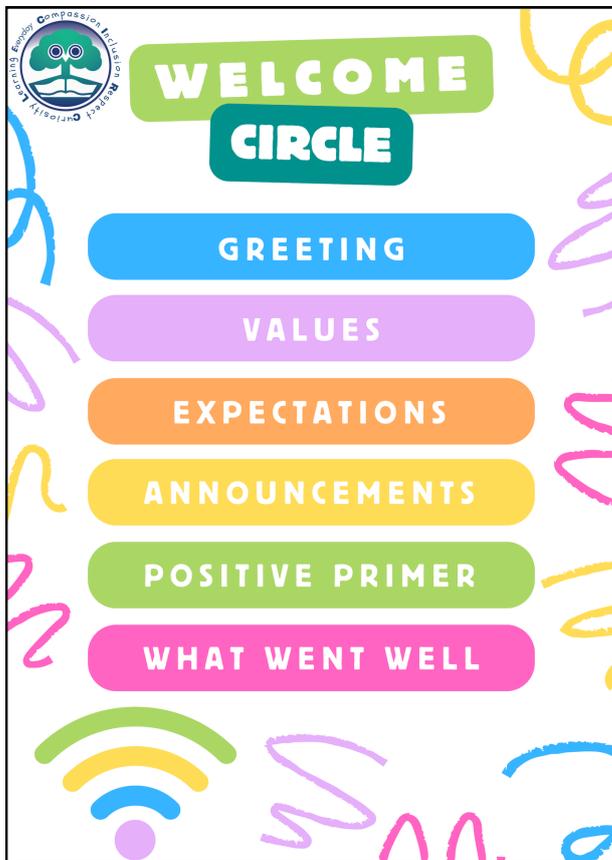
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## PRINCIPAL'S MESSAGE

KEYLA JEFFERS

Dear Monty South Community,



What a great start to the year! Strong, consistent routines and practices are already in place, and we have hit the ground running thanks to our outstanding teaching team. It has been nice to see our students back into the swing of things! They are doing very well at adjusting to small operational changes, particularly being in new classrooms or parts of the school.

Curriculum plans have been revised, with clearer alignments across not only each classroom but across year levels. Professional Learning Community Leaders and Wellbeing Year Level Leaders have been appointed, and our structures are in place to again make this year another success.

Teachers have spent the first two weeks getting to know students and doing lots of activities on building their communities including a whole school re-introduction of classroom routines in both learning and wellbeing, school values and behaviour expectations and processes for Level 1 and 2 which I sent to you with the last Bulletin.

Just to provide more context on the MSPS Behaviour Support Process, our Mental Health and Wellbeing Leader (MHWL) Tegan, spent a considerable time with the Wellbeing Year Level Leaders (WYLLs) and students in 2024 working on operationalising our Student Wellbeing and Engagement Policy as well as our Statement of Values and Philosophy. Our student community had great 'Voice' in the development of the expectations and the processes to know the expectations and also the consequences when they needed support.

Congratulations to Lachie and all the staff for turning on such a great event for the Year 3-6 Swimming Carnival last week. This year, we had much better weather which allowed for a much happier event. The hot lane lap was a great success. Congratulations to all our students for participating so well on the day! The next competition is District Swimming at WaterMarc on Friday 20 February.



# MONTMORENCY SOUTH PRIMARY SCHOOL

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## School Council

Next Tuesday 17 February we will be holding our last School Council meeting with the current membership. This meeting will be our Public Meeting, so you are invited to attend. At this meeting we will be celebrating and acknowledging all that was achieved by School Council over the last year. I would like to thank our outgoing members, Caitlin Ericson, Jason Mehr and Shane Borczuch for the time and commitment given to SC over the last two years. I must commend them all particularly for their contributions to the subcommittees, where so much of the work gets done.

Just a reminder that on Thursday 5th February, I sent home parent nomination forms for our 2026-2028 School Council. Nomination forms are due to me: [Keyla.jeffers@education.vic.gov.au](mailto:Keyla.jeffers@education.vic.gov.au) no later than Monday 16 February at 4:00pm. This year there are 3 parent positions. If we have more than 3 parent nominations we will have to go to an election; however, I won't know that until the 16 February. Just a reminder that there has been a change in the WWCC requirements of School Council members, and you must have a WWCC at the time of nomination.

Over the last four days, we have been busily holding our Parent Information Evenings (PIEs) across the cohorts. Tonight, we will hold the last one for this year for Prep. All cohorts will be sending home the PowerPoints used at their cohort presentations. I urge you to contact the school if you have any questions.

## Operational

### Headlice

Just a reminder to please check your children for headlice intermitently, particularly when there has been a case in your child's year level cohort. We always send you a Compass notification when his occurs.

### Kiss and Drop

As we commence this year, please be reminded that the Kiss and Drop areas are not for parking and that there is limited time for you to remain in the drive through. We all understand that you need to pick up your child, but please respect the signs.

### Thank You

I would like to thank the school community for chipping in during the school holidays in keeping our chickens well fed and watered but also to those parents, staff and partners, who helped us in maintaining the lawn on the embankment, it looks very lush!



Have a great week,

Keyla



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## WELLBEING

A big welcome back to our awesome Monty South students and families!

It has been great to see such a positive and settled start to 2026 right across our school. Thank you to our staff who have been working hard preparing lessons and setting their classes up for success. The whole school is focused on Building Communities, ensuring each of our student knows our strong classrooms routines, expectations, values and motto- Together we Learn, Lead and Achieve. I have been out and about in classrooms and in the playground and I am constantly impressed by seeing our values in action. Some examples include:

- Respect- students sharing sports equipment and using their manners.
- Curiosity- showing interest and asking kind and interesting questions to peers and staff.
- Compassion- students trying to understand and forgive when a friend makes a mistake.

Please encourage our students to keep living out our values!

Thank you to all the adults who joined the MSPS Leadership Team at our recent Whole School Parent Information Evening on Webex. One of the topics we covered and explained was focused on our wonderful Wellbeing approaches. Here are some highlights in case you missed it:

- We are a Berry Street Educational Model School- trauma informed practice helping all students engage in their learning.
- Consistent Wellbeing Supports in every classroom- e.g. calm zones, fidget tools, brain breaks, visual timetables.
- A whole school Calm Zone (in the library) - during every break there is support and calm resources for any student who needs help managing their emotions- sad, angry, frustrated etc.
- Our amazing Clubs program - offering a variety of opportunities to explore interests and build friendships too.
- Our Respectful Relationships curriculum embedded and highly valued across the school.
- Staff support and plans - we have an incredibly caring staff and they are supported by our procedures and plans to ensure every student is cared for as they need. Sometimes extra plans are created with you to best plan for and cater for your child's individual needs.

As the year unfolds, we encourage all families to keep the communication strong with our teachers. And, when you might hear a strange story at the end of a long day from your child, we encourage you to contact us, to gain clarity, clear up the missing pieces to the story and most importantly, together we can support your child with their needs.

Have a great Term 1 and I'll see you in the playground!

Stuart Beever - Assistant Principal, Wellbeing and Inclusion



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## TEACHING & LEARNING UPDATE: MATHS AT MONTY SOUTH!

From our Learning Specialists, Eliza Crellin and Rachel Phillips

Under the Victorian Curriculum 2.0, Mathematics is organised into six strands, each covering different but connected mathematical concepts. Together, these strands support students to build strong understanding, reasoning, and problem-solving skills across this very broad subject.

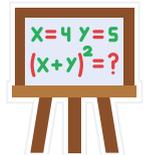
### 1. Number

This strand focuses on understanding numbers and how they work. Students learn about place value, counting, operations (addition, subtraction, multiplication and division), fractions, decimals, percentages, and using numbers flexibly in everyday contexts.



### 2. Algebra

Algebra develops students' ability to recognise patterns and relationships. This includes exploring number patterns, understanding rules, using variables, and representing relationships using symbols, tables, and simple equations.



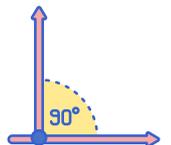
### 3. Measurement

Measurement involves comparing, estimating, and calculating attributes of objects and events. Students learn about length, area, volume, capacity, mass, time, and temperature, and how these measurements apply to real-life situations.



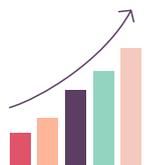
### 4. Space

This strand focuses on geometry and spatial reasoning. Students explore shapes, angles, symmetry, location, and movement, developing their ability to visualise, describe, and represent objects in two- and three-dimensional space.



### 5. Statistics

Statistics helps students collect, organise, represent, and interpret data. This includes creating graphs and displays, reading and analysing information, and using data to make informed decisions.



### 6. Probability

Probability explores chance and uncertainty. Students learn to describe the likelihood of events, conduct simple experiments, and use everyday language and numerical representations to explain how likely something is to occur.





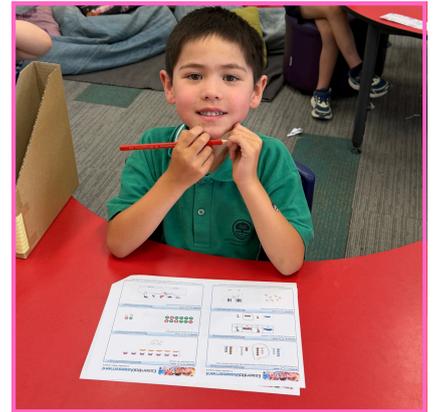
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Students do not always perform at the same level across all areas. A child may show strong understanding in one maths concept while still developing skills in another. This is a normal and expected part of learning, but it is important for teachers to plan targeted support and challenges so every student can continue to grow.

At MSPS, students complete pre-assessments before starting new maths topics, to show what they already know and what their individual next steps are. Teachers then work collaboratively in their teams to develop and plan a sequence of learning that ensures all students are being met at their point of need. This may look like: flexible groupings across classes or cohorts, small-group support, open-ended or challenging tasks, etc.

Chat to your child at home about what they're learning in Maths!





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## RESILIENCE, RIGHTS & RESPECTFUL RELATIONSHIPS (RRRR)

### RRRR GENERAL INFO:

The Resilience, Rights and Respectful Relationships learning materials have been designed for teachers in primary and secondary schools to develop students' social, emotional and positive relationship skills. Efforts to promote social and emotional skills and positive gender norms in children and young people has been shown to improve health related outcomes and subjective wellbeing. It also reduces antisocial behaviours including engagement in gender-related violence.

The Resilience, Rights and Respectful Relationships (RRRR) learning materials cover eight topics of Social and Emotional Learning across all levels of primary and secondary education: Emotional Literacy; Personal & Cultural Strengths; Positive Coping; Problem Solving; Stress Management; Help Seeking; Gender Norms & Stereotypes; and Positive Gender Relationships.

Currently, students across Monty South are working through

### Topic One: Emotional Literacy

Even though all students are working on the same topic, each cohort's learning will look different as RRRR is designed appropriately to each age group. Research in the field of positive psychology emphasises the importance of identifying and using individual strengths. Social and emotional learning programs which use strength-based approaches promote student wellbeing, positive behaviour and academic achievement.

Resilience, Rights and Respectful Relationships is a mandated curriculum in all public schools in Victoria, with its curriculum beginning at Foundation (Prep) and continues through to Year 12 in high school. There is no option to 'opt-out' of RRRR, but we encourage you to read through the curriculum of your child/ren's year level so that you can engage in positive conversations at home.



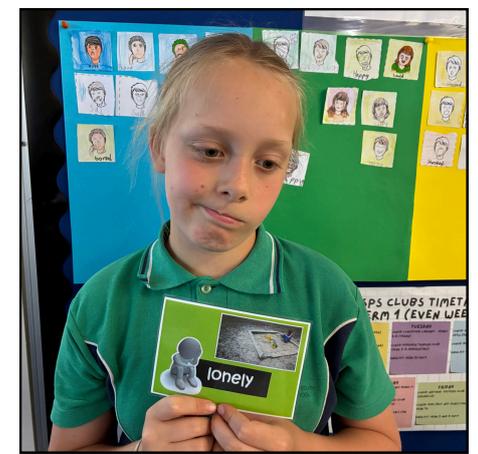
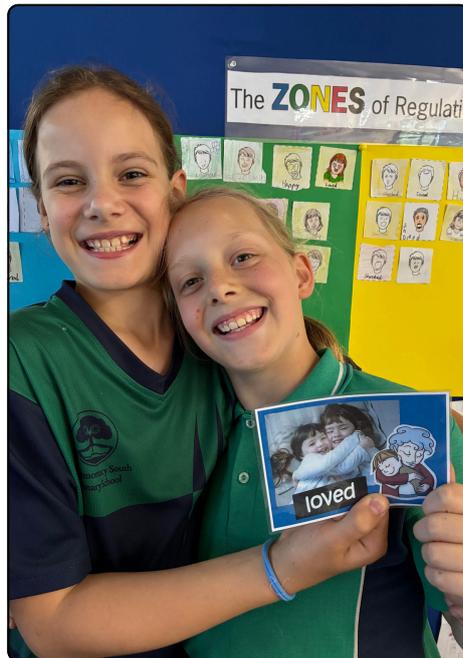
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## RESILIENCE, RIGHTS & RESPECTFUL RELATIONSHIPS (RRRRR)

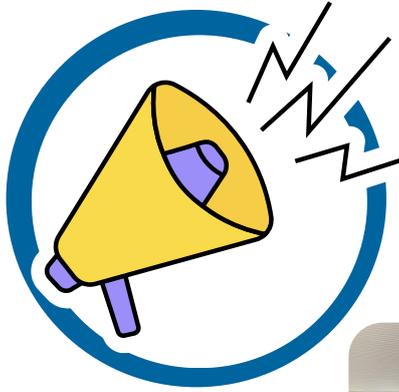
IN THE CLASSROOMS





# MONTMORENCY SOUTH PRIMARY SCHOOL

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## STUDENT NEWS & ACHIEVEMENTS

### NEW GROUND PAINTINGS



### START OF SCHOOL YEAR



### LUNCHTIME LIBRARY



### YRS 3-6 SWIMMING CARNIVAL



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## SAKG RECIPES: FRENCH FOOD

Welcome back to the SAKG kitchen for 2026!

During week 2, the students enjoyed a delicious French menu. We discussed how important food culture is in France, with many famous dishes having their origins there. We learnt that pasteurisation and the preservation of food in sealed glass jars were also French innovations. Our menu was fougasse bread with cheese and herbs, ratatouille, ricotta and zucchini tart, salade Nicoise and plum and cherry clafoutis. The summer bounty from our garden provided all the herbs, zucchini, crunchy cucumbers and juicy cherries and plums for our menu.



### Fougasse

Serves: 24 – 30 tastes

Source: Bread from around the world, Ingram & Shapter



#### Ingredients

450g white bread flour  
1 teaspoon salt  
10g dry yeast  
280ml lukewarm water  
15ml olive oil

2 tablespoons chopped mixed fresh herbs from the garden  
100g grated tasty cheese

#### Equipment

Measuring scales  
Measuring cups and spoons  
Large and small mixing bowls  
Wooden spoon  
Measuring jug  
Baking Paper  
Oven trays  
Knife

#### What to do:

- Place flour, salt, yeast, oil and warm water in a large bowl
- Use a dough whisk to combine into a raggy mixture
- Tip the dough on to a work surface and knead for 10 minutes, or until the dough is smooth
- Place the dough in a lightly oiled bowl, cover with a plate and leave it to rise – for about an hour.
- Preheat oven to 200 degrees
- Cover 2 baking trays with baking paper
- Turn the ball of risen dough onto the work surface sprinkle over the herbs and cheese - knead to combine
- Divide into 6 even portions
- Form each portion into an oval shape and flatten with a rolling pin to 20cm x 10cm - then place the flat portions of dough on the baking trays
- Using a sharp knife, make 4 diagonal slashes right through the dough on each piece, then pull each end of the piece of dough, stretching it - so that it now resembles a ladder
- Cover with a clean tea towel and allow to rise for 10 minutes
- Brush/spray with olive oil and place in the oven
- Bake in the oven for 20 minutes – or until lightly browned. Bread should sound hollow when tapped on the base. Serve.



### Ratatouille

Serves 24 tastes

Source: foodnetwork.com



#### Ingredients

1/4 cup olive oil  
1 large onion, diced  
2 cloves garlic, chopped  
1 large eggplant, skin on, diced  
1/2 teaspoon fresh thyme leaves  
1 large capsicum, diced (red or green)  
1 zucchini, diced  
2 large tomatoes, diced  
2 tablespoon torn basil leaves  
1 tablespoon chopped parsley  
Salt and freshly ground pepper

#### Equipment

Chopping boards  
Knives  
Measuring cups  
1 large non-stick frypan  
Colander  
  
Baking tray lined with baking paper

#### What to do:

- Set the large fry pan over medium heat and add the olive oil.
- Once hot, add the onions and garlic to the pan. Cook the onions, stirring occasionally, until they are wilted and lightly caramelized, about 5 to 7 minutes
- Add the eggplant and thyme to the pan and continue to cook, stirring occasionally, until the eggplant is partially cooked, about 5 minutes
- Add the capsicum and zucchini, continue to cook for an additional 5 minutes.
- Add the tomatoes, basil, parsley, and salt and pepper, to taste, and cook for a final 10- 12 minutes
- Serve either hot or at room temperature

If you are able to help out in our kitchen-perhaps you can help out your child's class- you can let our Kitchen Specialist, Cathryn Hulme know by emailing her at: [cathryn.hulme@education.vic.gov.au](mailto:cathryn.hulme@education.vic.gov.au).



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## Zucchini & ricotta tart

Serves: 24 - 30

Source: Adapted from sweetandsavourybyshinee.com



### Ingredients

3 sheets puff pastry, thawed  
1 cup ricotta cheese  
½ cup grated tasty cheese  
1 tablespoon olive oil  
½ cup mixed herbs, (chives, parsley, basil, thyme) finely chopped  
Zest from 1 lemon  
Salt and pepper  
1 -2 zucchini, thinly sliced  
1 egg, beaten

### Equipment

Baking trays x 3  
Baking paper  
  
Chopping boards  
Knives  
Measuring cups and spoons  
Mixing bowls  
Wooden spoon  
Microplane (to zest lemon)  
Fork (to dock pastry)

### What to do:

- Pre heat the oven to 180 degrees
- Cut each piece of pastry into ½ lengthways (you will now have 6 rectangles for 6 tarts)
- Finely chop the herbs
- Combine the ricotta, chopped herbs, lemon zest, olive oil, grated cheese and salt & pepper in a bowl – mix until well combined
- Use a knife to score a 1cm border around each sheet of pastry – take care not to cut all the way through. Then use a fork to dock the pastry inside this border. Docking is pricking holes into the pastry at 1cm intervals. By doing this the edges will ‘puff up’ but the docked section will stay flat.
- Spread the ricotta mixture evenly over the docked sections of pastry
- Thinly slice the zucchini into rounds
- Decorate the ricotta mixture with the sliced zucchini
- Brush the edges / border of each pastry with beaten egg
- Bake in the oven for 20-25 minutes or until golden brown and cooked through
- Serve



## Salade Nicoise

Serves: 24 – 30 tastes

Source: Adapted from La Cuisine, Francoise Bernard



### Ingredients

500g new potatoes, diced  
1 handful of green beans, cut into 1/4  
3 eggs, hard boiled, peeled and sliced  
1 Lebanese cucumber, thinly sliced  
1 spring onion, thinly sliced  
1 baby cos lettuce, washed, spun dry and roughly torn  
½ punnet of cherry tomatoes, cut into quarters  
½ cup black olives, pitted and sliced in half  
**Dressing**  
3 tablespoons white wine or cider vinegar  
6 tablespoons olive oil  
1 large teaspoon Dijon mustard  
Salt and pepper to taste

### Equipment

Chopping boards  
Slotted spoon  
Knives  
Salad spinner  
Peeler  
Large and small mixing bowls  
Whisk  
Saucepan with steamer basket  
Saucepan (small)  
Colander

### What to do:

- Boil the eggs. Place the eggs in a saucepan of cold water, bring the pan to the boil – once the water is boiling, cook the eggs for 8 minutes. Remove the eggs with a slotted spoon, place them in a dish of cold water to cool – set aside
- Wash and cut the potatoes into 1/4s – place them in the steamer basket and cook for 8-10 minutes – or until just tender
- While your potatoes are cooking wash and spin dry the lettuce tear it into bite size pieces and place into a bowl
- Prepare the beans
- Slice the cucumber, ¼ the tomatoes, slice the spring onions – combine them in a bowl
- For the dressing, whisk together the vinegar, oil, mustard and salt & pepper in a bowl
- Prepare the olives, using the flat side of a large knife, press down on each olive to extract the pip, then slice them – set aside
- Remove the potatoes once cooked, place them in a bowl of cold water to arrest the cooking process
- Cook the beans in the steamer basket for 2 minutes, once they are cooked (they should still be crunchy) place them in a bowl of cold water to arrest the cooking process
- Now it is time to plate up your salad – in each serving bowl place the lettuce at the bottom, top with cooled potatoes, beans, cucumber, tomato and spring onion
- Drizzle over the dressing
- Top each salad with sliced egg and black olives – serve



## Plum clafoutis

Serves: 24 - 30 tastes

Source: where is my spoon.co



### Ingredients

3 plums, stone removed sliced  
¾ cup pitted cherries  
3 eggs  
1/3 cup sugar  
½ cup plain flour  
1 teaspoon vanilla  
Zest from ½ lemon  
2/3 cup cream  
Pinch of salt  
  
Icing sugar to serve  
Spray oil to grease

### Equipment

Mixing bowls x 3  
Measuring cups and spoons  
Whisk  
Electric beaters  
Spoon  
Knife  
Chopping board  
Pastry brush  
  
Microplane to zest lemon  
  
Gratin dishes x 6

### What to do:

- Pre heat oven to 170 degrees Celsius
- Spray the ramekins with a little oil
- Prepare the plums, combine them with the pitted cherries in a bowl
- Using the electric beaters whip the eggs and sugar together for at least 3 minutes
- Then add lemon zest, vanilla and flour, mix until all the flour is well incorporated
- Mix in the cream
- Divide this custardy mixture between the ramekins - evenly
- Scatter over the fruit
- Bake for 15-20 minutes or until the custard is set
- Serve with a dusting of icing sugar



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## COMMUNITY NEWS

**Bundoora Secondary College**

### OPEN NIGHT

Wednesday 1<sup>st</sup> April  
5:30 pm

**Excellence with Purpose**

- Explore our innovative **Vertical Model & Integrated Curriculum**
- Learn about our **High Ability REACH Acceleration Program**
- Discover **unique subjects and pathways:** Entrepreneurship, Conservation & more

Book Here [bundoorasc.vic.edu.au](http://bundoorasc.vic.edu.au)

**TKC**  
Team Kill Cancer

## FAMILY DAY

**LIVE MUSIC**  
Gary Eastwood 4pm  
Ned Burnham 5:30pm  
Modern Vintage 7pm

**KIDS ENTERTAINMENT**  
Mini Golf, Face painting, Petting Zoo, plus much more...

**FOOD TRUCKS & BARS**  
(no BYO)  
(Please BYO picnic chairs & blankets)

**FREE HARLEY RIDES**

**SATURDAY 21<sup>ST</sup> FEBRUARY 2026**  
4PM - 10PM  
**YARRAMBAT PARK GOLF CLUB**

Good times, great cause!  
Gather the crew for a day of family fun and help support Team Kill Cancer (TKC) while you're at it.

**BOOKINGS** Scan the QR code or visit [www.teamkillcancer.com](http://www.teamkillcancer.com)  
\$25 Adults / \$10 Kids under 16 / Kids under 3 are free

TKC raises money for local community members by assisting and/or supporting those suffering/or affected by cancer.

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