



# THE SCOOP



SUBICARE  
EARLY LEARNING CENTRE'S  
FORTNIGHTLY NEWSLETTER

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## Parent Survey

Thank you to all the parents that have completed the recent Quality area 5 (Relationships with children) survey. We truly value the information you have provided. Your input will contribute to our Service's Quality Improvement Plan. The national regulations require us to have an updated and working QIP (Quality Improvement plan). The aim of the QIP is to help us as a service self-assess performance in delivering quality education and care, and to plan for future improvements.

Parent input is a pivotal part of this process, communication is key. If you have any comment on the survey / QIP process please feel free to contact me.

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## Director Offsite Days

With our new staff boards in each care area, parents may notice an offsite badge on my photo on certain days, these are days that I will be working offsite. Having this day will allow me to be more productive and work on strategic plans for Subicare.

Having a supportive and capable management and staff team has ensured that this is doable.

If for whatever reason parents need to contact me directly on these offsite days, please feel free to email me [director@subicare.com.au](mailto:director@subicare.com.au) or call me on 0452 554 607.

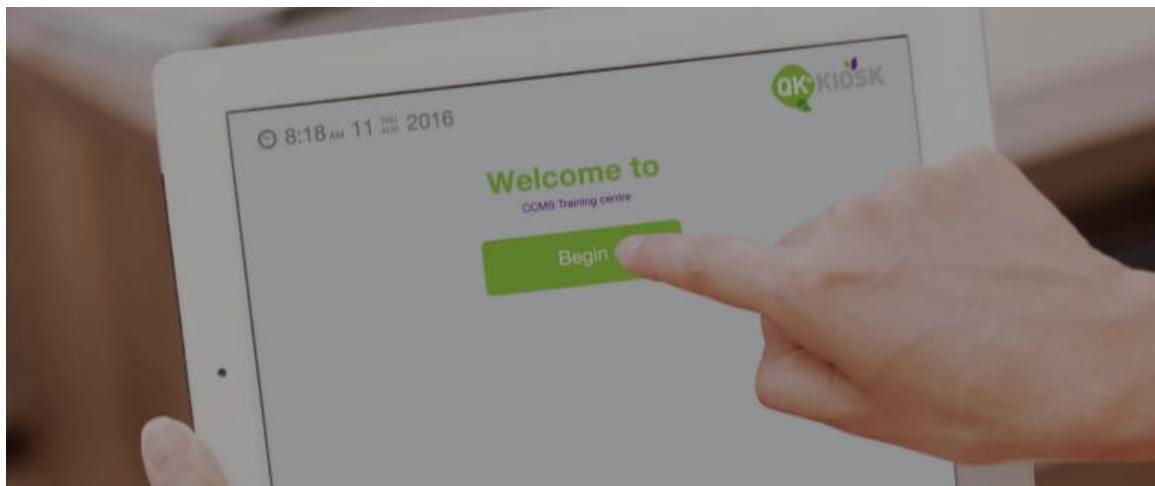
Lindsay





# Coming Soon...

*You may have noticed the recent changes in the foyer,  
In conjunction with the upcoming childcare subsidy package starting in the  
new financial year, Subicare ELC will be progressing to digital sign in's via  
Ipad that will be located in the foyer. We are aiming to have these Ipad's up  
and running very soon, so watch this space!*



# Kitchen Corner

## Natural Red Velvet Cake



### CAKE INGREDIENTS

- 125 g unsalted butter, softened, plus extra to grease
- 250 g raw beetroots (peeled weight), coarsely grated
- 75 ml buttermilk
- 1½ tbsp white wine vinegar
- 1 tsp vanilla extract
- 200 g caster sugar
- 250 g plain flour

### ICING INGREDIENTS

- 100g unsalted butter, softened
- 350g icing sugar, sifted
- 1 tsp vanilla extract
- 175g Philadelphia cream cheese, at room temperature

### METHOD

1. Preheat oven to 180°C (160°C fan) mark 4. Grease and line a 900g (2lb) loaf tin with baking parchment.
2. For the cake, in a food processor whiz the grated beetroot, buttermilk, vinegar and vanilla to a pulpy purée. Add butter, sugar, flour, cocoa, baking powder and eggs and whiz to combine.
3. Pour mixture into the prepared tin and bake for about 1hr-1hr 10min or until a skewer inserted into the centre comes out clean. Leave to cool in tin for 30min, then remove from the tin and cool completely on a wire rack.
4. When cool, make the icing. In a freestanding mixer or using a handheld electric whisk, beat the butter, half the icing sugar and vanilla in a large bowl until completely smooth (go slowly at first to avoid a cloud of icing sugar). Add the remaining icing sugar and the cream cheese and beat until just combined (do not overmix or icing may become too loose).
5. To assemble, slice the cooled cake in half horizontally; reserve crumbs. Use half the icing to sandwich the cake halves back together, then top with remaining icing and sprinkle with crumbs.



With the Easter long weekend fast approaching, We would like to take the opportunity to wish all our Subicare families, a very safe and happy Easter!

