2021-22 Program Highlights

June 2022

Site	☐ Jarrett	☐ Kalākaua	☐ Keaʻau	☐ Keʻelikōlani	☐ King	☐ Nānākuli
	☐ Pāhoa	☒ Waiākea	☐ Waialua	☐ Waiʻanae	☐ Washington	

CLASSES

Waiākea All-Star chefs worked in small groups in *Cooking* class with Ms. Kako. From dishwasher to cook, student chefs got to experience different kitchen roles.

Students learned how to prepare healthier versions of two of their favorite meals- nachos and wraps. The steps for ground turkey nachos and salmon wraps provided the opportunity for students to apply basic cutting skills while also practicing how to safely cook with heat.

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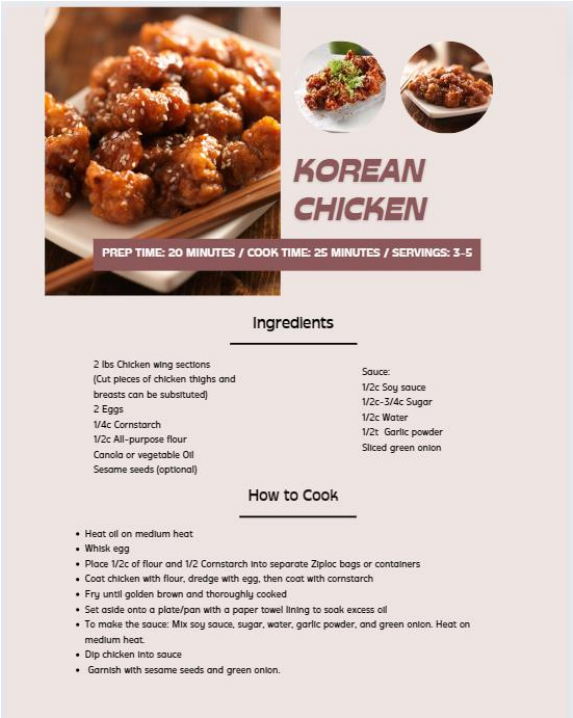
Simple recipes are often the best recipes. Independently following a recipe created by Ms. Charae and Ms. Kako, students made korean chicken.

They enjoyed the crunchy, savory texture of their food.



KOREAN CHICKEN

PREP TIME: 20 MINUTES / COOK TIME: 25 MINUTES / SERVINGS: 3-5

Ingredients

2 lbs Chicken wing sections
(Cut pieces of chicken thighs and breasts can be substituted)
2 Eggs
1/4c Cornstarch
1/2c All-purpose flour
Canola or vegetable Oil
Sesame seeds (optional)

Sauce:
1/2c Soy sauce
1/2c-3/4c Sugar
1/2c Water
1/2t Garlic powder
Sliced green onion

How to Cook

- Heat oil on medium heat
- Whisk egg
- Place 1/2c of flour and 1/2 Cornstarch into separate Ziploc bags or containers
- Coat chicken with flour, dredge with egg, then coat with cornstarch
- Fry until golden brown and thoroughly cooked
- Set aside onto a plate/pan with a paper towel lining to soak excess oil
- To make the sauce: Mix soy sauce, sugar, water, garlic powder, and green onion. Heat on medium heat.
- Dip chicken into sauce
- Garnish with sesame seeds and green onion.

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For their final cooking activity, BBQ kālua sliders topped with coleslaw were prepared to share with the everyone.

Are you a fan of guacamole? Try this recipe:

2 medium avocadoes, cut into chunks
1 large tomato, diced
¼ red onion, finely chopped
Mix together in a large bowl
Add lime juice (½ lime cut and squeezed)
Season with garlic salt
Garnish with cilantro
For a smooth guacamole, smash the avocado chunks until desired texture is achieved

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DIY class with Ms. Kristine was full of fun projects. Students enjoyed decorating planters, designing their own terrariums, creating Fathers' Day wooden boxes and making slime.

Using different types of media demonstrated how paint can be absorbed and how it impacts color brightness.

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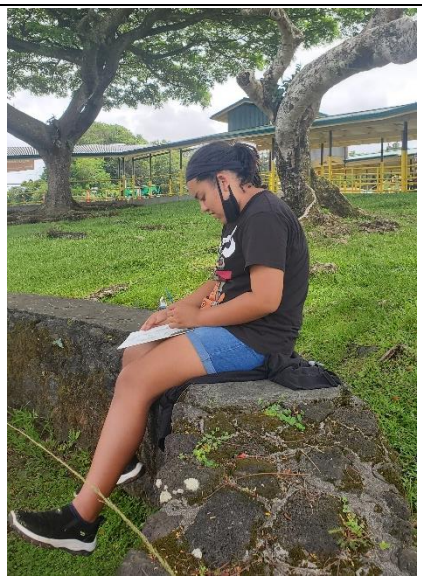

Mr. Nainoa's *Painting* class took daily nature walks around campus. The colors, textures, scenery and scents they experienced were incorporated into their canvas paintings.

Student projects were centered on experimenting with brush strokes and color blends.

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Waiākea All-Stars love being active. Mr. Wesley and Ms. Adia introduced students to games like Capture the Flag, Four Square, Flag Football, Man In the Middle and Gotcha.

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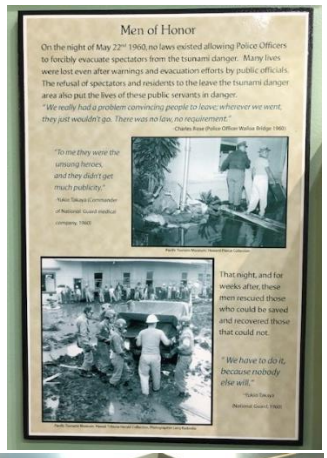
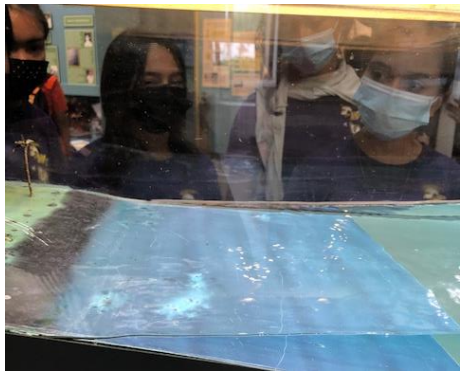
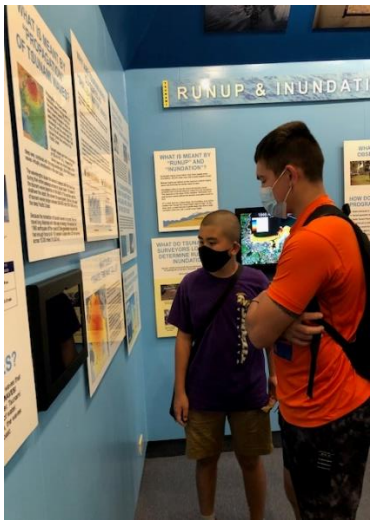
FIELD TRIPS (VIRTUAL/IN-PERSON)





Students visited the Pacific Tsunami Museum where they learned how tsunamis have impacted the landscape and lifestyle of Pacific Islanders.

They enjoyed several hands-on activities that generated waves based upon seismic activity.



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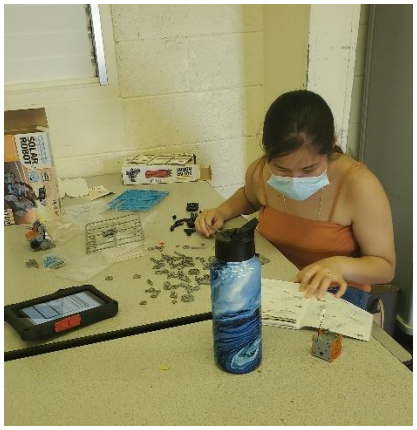
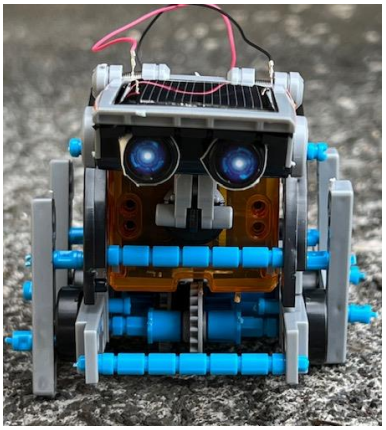
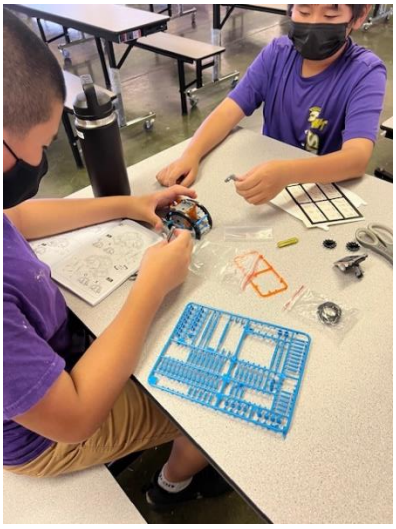
STEM

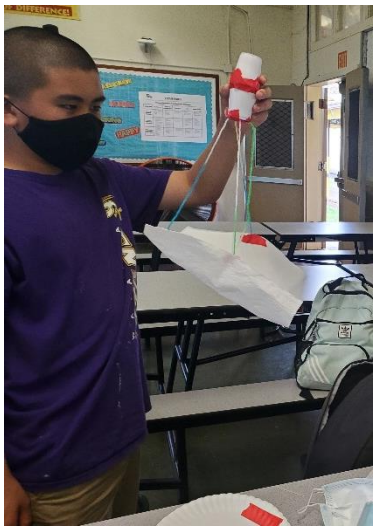






STEM students worked diligently to piece together a solar operated robot. They enjoyed the challenge of figuring out how to properly put everything together so that their robot functioned correctly.

For the last project students participated in an Egg Drop experiment. Using only three items and tape, students decided to cushion their egg and attach a make-shift parachute.



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STAFF TRAINING

ASAS Hawaii Site Coordinator staff took part in their annual retreat, where they take the opportunity to learn more about best practices in after-school provision, child development and safety. Among the many training they took part in, one was offered by Ho'ōla Nā Pua, Education and Training Program Manager, Harmony Vuycankiat, providing our Site Coordinators with tools and information in the fight against child trafficking.