Week 2 · Kindergarten Teas

Morning tea alternatives and optional evening tea · Monday to Friday

Day	Morning tea	Evening tea (optional)
Monday	Broccoli and cheese mini scones NZTE-006 · Source p. 8	Soft tofu and tomato scramble NZTE-026 · Source p. 28
Tuesday	Steamed banana and oat sponge cups NZTE-007 · Source p. 9	Turkey and kūmara soft meatballs NZTE-027 · Source p. 29
Wednesday	Apple and pear compote NZTE-008 · Source p. 10	Wholemeal cheese and spinach quesadillas NZTE-028 · Source p. 30
Thursday	Carrot and apple soft oat bars NZTE-009 · Source p. 11	Tomato and courgette mini pasta NZTE-029 · Source p. 31
Friday	Soft egg and tomato toast fingers NZTE-010 · Source p. 12	Chicken and vegetable congee cups NZTE-030 · Source p. 32

AARTI REVIEW DRAFT V2

MENU DESIGN

Use the morning tea column as an alternative to the morning tea already scheduled in the annual programme. Offer evening tea as an optional late snack. Check the day’s breakfast, lunch and afternoon tea to avoid repeating preparations. Seasonal produce substitutions are changes to the same recipe.

SERVING FOR TAMARIKI

Provide drinking water. Use starter portions and adjust for the child. Serve food seated and supervised, with age-appropriate textures and sizes. Keep bread tender and fillings moist. Review each individual feeding or allergy plan before service.

KITCHEN TESTING

Weigh prepped edible portions, check actual yields, verify ingredient labels and cross-contact controls, and test the methods in the centre kitchen. Apply the centre’s food control procedures to cooling, reheating and service. Supplier costs and qualified review are pending.