# Week 4 · Kindergarten Teas

Morning tea alternatives and optional evening tea · Monday to Friday

| Day | Morning tea | Evening tea (optional) |
|---|---|---|
| Monday | Baked pear and egg custard<br>NZTE-016 · Source p. 18 | Fish and kūmara mash cups<br>NZTE-036 · Source p. 38 |
| Tuesday | Banana wholemeal waffle pieces<br>NZTE-017 · Source p. 19 | Soft vegetable and couscous spoon bowls<br>NZTE-037 · Source p. 39 |
| Wednesday | Soft baked plum and oat crumble<br>NZTE-018 · Source p. 20 | Mini soft pizza rounds<br>NZTE-038 · Source p. 40 |
| Thursday | Creamy pumpkin and maize breakfast cups<br>NZTE-019 · Source p. 21 | Baked kūmara with cottage cheese<br>NZTE-039 · Source p. 41 |
| Friday | Soft fruit tasting plate<br>NZTE-020 · Source p. 22 | Mini lentil shepherds pie<br>NZTE-040 · Source p. 42 |

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## 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.