

Hello everyone,

I hope you are keeping warm in the chilly weather we are having at the moment. After a year of COVID challenges for our clients, families and staff, it's wonderful to feel like we are moving forward again with some of the plans we have had to put on hold.

We have saved up enough money to build a new house for some of our long term residents who have been renting a house. The house doesn't suit their needs and we look forward to planning personal spaces within the house with the residents over the next couple of months. When the new house is finished we will be able to advertise vacancies in the older house, in conjunction with My Home Victoria (DFFH).



Our Bromfield Street site has had some exciting new works completed as you will read on the next page and the Colac Otway Shire have provided a grant to continue tidying up the windows and the external paintwork.

The administration team are busy preparing reports and documents for our annual financial audit and Annual Report. If you have any wonderful stories of client or staff achievement please suggest them to your supervisor for inclusion in our newsletter or Annual Report.



We have been offered assistance by Health Care Australia to access COVID -19 vaccines for our clients and staff. If you would like to be vaccinated and have not been able to access the appropriate vaccine locally, please contact the office and we will see what we can do to link you in to appropriate services.

I look forward to seeing you all in person soon at client, family and staff forums in planning now that we can have bigger gatherings again and I especially hope to see you at our AGM.

Stay healthy and well

Monica



Report from the Operations Manager

2021 has brought many operational challenges in which continuing to build our staff groups being the major challenge and opportunity.

Since the start of the year, we have successfully recruited an additional 25 staff. All of the new staff have engaged in a revamped induction process which includes a range of learning tasks applicable to the organisation, service areas and the sector generally.

The new staff bring to CODA a wide range of experiences and qualifications which add to our current staffing capacities and capabilities.

The new staff bring a renewed freshness to our team and has allowed CODA to be able to engage new clients, provide staff variations to current clients and to develop up new services such as accommodation options with our new Harris Street service and one other accommodation service planned for later in 2021.

Finally, given the uncertainty around the current COVID environment, the new staff provide an adequate buffer for the organisation should it see a repeat of the lockdowns we experienced in 2020.

Regards, Tony

New staff Questionnaire



Anton

What is your role at CODA and where will you be working mainly?

Disability Support Worker.

At the moment, I work at the LEAP shop, Langdon House, Launch Pad and Individual Support.

What do you like to do when you aren't working?

Movies, listening to music, photography, and hanging out with friends.

What is your favourite thing about working at CODA so far?

Great people to work with (staff and participants) and always something to learn.

Where's your favourite place in the world?

Wherever that surprises me, entertains me, and gives me a sense of awe.
I really enjoyed the Cenotes in Mexico.

What is your favourite movie

That's a toughie. Recently, I got into the TV show 'Dark'.

Do you have any pets? How many?

Nope. Maybe a dog and/cat in the future.

What is your favourite food?

Chocolate, cheesecake, Peking duck, hot chips, pizza, pasta, and more.
Too hard to pick a favourite.

Bromfield Street Renovations

Our 57 Bromfield Street site known as the LEAP shop and the activity space, which is used by Launch Pad and Specialist & Children recently underwent some changes and renovations. Everyone is enjoying the new and improved layout of the two areas.

With the new changes to the LEAP's flooring, the staff and participants took the opportunity to rearrange the layout of the shop making it more inviting and easier to move about. They have been busy sorting

out stock, organising new shelving for storage and creating a new system for placing out stock that allows for wider walkways and better access for individuals with mobility aids. These changes have allowed some participants to be more independent with the

tasks they love completing at the LEAP shop. Maddie one of our participants said, "I like the new systems that we have and I like not coming to staff asking for help as much". In the near future participants and staff will be making the LEAP's front window a display feature of the shop, they are also going to be starting a new monthly sale system to rotate their stock and to offer bargains to the community. As the community have really noticed the new renovations, Hannah stated "we have had so much positive feedback from customers. A lot of people have commented on how spacious and bright the space is."



The activity space also received new flooring and a fresh coat of paint on the

walls, which has certainly made the area more open and bright.

With the new shelving and storage systems, it allows the staff and participants to make the most of the space making it a more productive hands-on environment. The extra room allows the participants to explore and branch out their creative sides in all aspects, making it easier to communicate and interact with one another and to carry out tasks/activities that the participants really enjoy without distracting others who may be using the space. A few of our participants said what they enjoy the most while being at the new spacious program space, Brooke said "I like doing art", Lydia said "I enjoy interacting with my friends."



Recipe for Shepard's Pie

Ingredients

800g potatoes, quartered
20g butter
1/2 cup hot milk
1 1/2 tbsp olive oil
1 carrot, finely chopped
1 celery stick, finely chopped
1 zucchini, finely chopped
1 brown onion, finely chopped
1 garlic clove, crushed
400g beef mince
1/2 cup tomato sauce
2 tbsp Worcestershire sauce
3/4 cup Massel beef stock
1/3 cup grated cheddar cheese

Step 1-

Cook potatoes until tender. Drain. Add butter and mash until smooth. Add milk and beat to combine.

Step 2-

Heat oil in a large, heavy-based frying pan over medium heat. Cook carrot, celery, zucchini, onion and garlic for 8 to 10 minutes or until vegetables soften.

Step 3-

Cook mince until lightly brown, add sauces and beef stock. Cook, stirring, until mixture comes to the boil. Simmer for 3 minutes. Set aside to cool.

Step 4-

Preheat oven to 200°C. Spoon mixture into 4 x 1 cup ramekins or 1 x 4-cup ovenproof dish. Top with mashed potato. Rake surface with a fork.

Sprinkle with cheese. Bake for 15 to 20 minutes or until golden.



Recipe & Joke provided by Elise

The Joke of the Day!

**Why did the
bike fall
over?
It was two
tired!**



If you would like to submit a joke, recipe or story for the newsletter, please email coda@coda.org.au or let your supervisor or support worker know.

Privacy

Are you happy with how CODA is keeping your information private?

If you have any concerns please contact your supervisor, the Operations Manager or CEO.





Christmas Card Design Competition



We would like you to design our CODA Christmas card this year!

You can get creative with your design by drawing, painting, making a collage, taking a photograph etc.

Entries need to be submitted by
Sunday the 31st of
October, 2021.

Please send your entry to coda@coda.org.au
or hand it in at the office
6/58 Hesse St.

