

INFO BOX



Diverse Community, Sustainability education, and equality for all

الحملة الوطنية لمكافحة فيروس كورونا (COVID-19)



Mi Mi

حفاظًا على صحة وسلامة الجميع للتصدي لفيروس كورونا (19-COVID) يرجى الدلتزام بعدد من التدابير الدحترازية **خلال عيد الفطر المبارك** المتمثلة في:



الالتزام بالتباعد الاجتماعي

وعدم التزاور حفاظًا على سلامة الجميع



توزيع العيادي عبر

المنصات الدلكترونية للبنوك أو التطبيقات



اختصار تجمعات العيد

على العائلة الصغيرة التي تقيم في نفس المسكن



المعايدة عبر وسائل

التواصل الدجتماعي بدلدً عن التجمعات

واعين

-- #معاً_ضد_الكورونا | #كلنا_فريق_البحرين —



Sustainability and equality for all

What are the traditional dishes served in Ramadhan?

in this section you will discover exciting new dishes every week. this week our dish will be Harees
Harees is a dish of boiled, cracked, or coarsely-ground wheat, mixed with meat and seasoned.

Harees Recipe

Ingredients:

2 lb lamb neck or shoulder with bone

6 cups whole wheat berries(harees grains)

¾ cup ghee clarified butter

Water

salt and pepper THE BAHRAIN BAYAN SCHOO





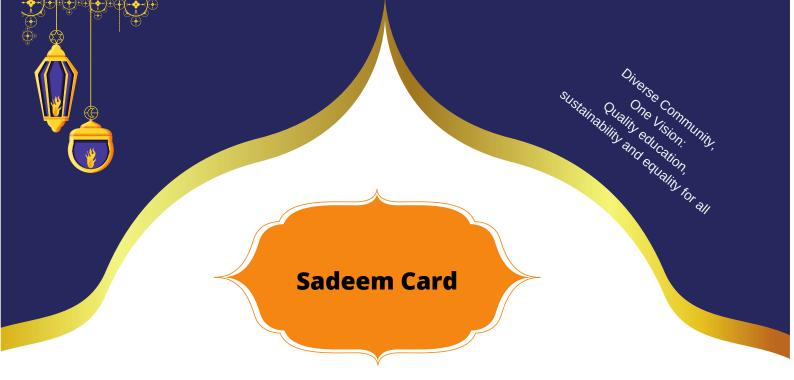
Preparation

- Soak the wheat for 8 hours in a large amount of cold water.
- In a large pot, place the pre-soaked and drained wheat, add 1 quart (1 liter) of water, cover and boil until the wheat begins to swell and soften slightly, about 30 minutes.
- While cooking the wheat, soak the lamb in a large amount of lightly salted water.
- When the wheat is soft, rinse and drain the meat.
- In a large cast iron pot or heavy bottom place the wheat and meat. Season with salt and pepper.
- Cover with water until reaching about 2 inches (5 cm) above the wheat and meat. Cover.
- Bring to a boil over high heat, then reduce heat and cook over very low heat for 4 hours, stirring occasionally and removing any foam or fat from the surface.



Preparation..

- Once the wheat is very soft, has lost its shape and most of the water has been absorbed, remove the pot from the heat and let cool a little, then remove the bones.
- If all the water has been absorbed, add about 1 cup (250 ml) of boiling water. If there is too much water but the wheat is cooked, pour off the excess water.
- Shred the lamb if there are any larger pieces left. There should not be any, because almost all the meat will have melted in the wheat.
- Using a medhrab (a specially designed wooden beater) or a large wooden spoon, beat the wheat and meat vigorously until you obtain the consistency of homogeneous and slightly elastic porridge.
- This process can be done by hand but it is also possible to beat it in a food processor or use a hand blender.
- Transfer the wheat porridge to a large earthenware dish and top with the seasoned ghee.



In line with government directives to facilitate non-monetary financial transactions, and to keep pace with public demand for electronic financial payments. Benefit Company announced a partnership with Bahrain Petroleum Company (Bapco) to provide the option of paying through the national electronic wallet for smartphones (BenefitPay).

*Sadeem card can be used at any participating BAPCO service station



You can apply for Sadeem Card through the link below http://www.sadeemcards.com/en-us/Apply-Now-Individual



Diverse Community, and equality for all

Covid-19 updates



Bahrain will not enforce an economic lockdown during next week's Eid Al Fitr holiday, revealed a senior government official.Industry, Commerce and Tourism Minister Zayed Alzayani said yesterday that businesses will continue to operate under strict protocols to limit the spread of Covid-19.

THE BAHRAIN BAYAN SCHOOL



Sustainability education, and equality for all

Covid-19 updates



Bahrain's health authorities are deploying two robots in the fight against the coronavirus (Covid-19). The two robots have been assigned to isolation wards dedicated to treat patients who have contracted the virus, said Health Ministry Under-Secretary Dr Waleed Al Manea.

He said the initiative was part of efforts to employ Artificial Intelligence in the global fight against the pandemic.



For any inquiries you can always contact the Human Resources Department through email:

Ms. Fatima Al Banna:

fatima.albanna@bayanschool.edu.bh

Ms. Zainab Dairi:

zainab.shaban@bayanschool.edu.bh

Ms. Katherine Carlos:

katherine.carlos@bayanschool.edu.bh

or through the Bayan On Call +97333244244

THE BAHRAIN BAYAN SCHOOL