

## 2NT Home work ideas for week beginning 20<sup>th</sup> April 2020

Hello pupils and Parents! We are missing you all and hope that you had a good Easter.

We would still like you to try and get as much physical exercise as possible and do some reading whenever you can.

We are sending you a few home working ideas around what would be our current Imaginative Learning Project, topic – **Beats, Band, Boogie!**

<b>Do a sound walk in your home or garden. What can you hear? Make a list or record the sounds that you hear.</b>	<b>Make a tin can/yogurt pot telephone with the help of someone in your family. Try different connectors like wool, string or plastic.</b>	<b>Make a musical instrument out of junk materials. Can you use it to be part of a band?</b>
<b>Find and follow the instructions to make play dough. How many different shapes can you make?</b>	<b>Use audio software to record yourself reading a poem or nursery rhyme. Can you clap out a beat as you read or sing it?</b>	<b>Use a music making app to create some music of your own. There are a number of free music apps available. You can find a list on the music page on the Beverley School website under 'Working from Home' and then scroll down to music.</b>
<b>Baking - Make the Flapjack recipe below with someone in your house. Remember to this as independently as possible.</b>		

Neil and Bianca

## Flap jack (microwave method)

<p><b><u>Ingredients</u></b></p> <p>50g golden syrup          50g block margarine          25g sugar          75g oats          25g Self raising flour</p> <p>Optional: 2          tablespoons dried fruit</p>	<p><b><u>Equipment</u></b></p> <p>Foil container          Small basin          Wooden spoon          Desert spoon          Food scissors          Knife          Baking tray</p>	
--	--	--

### Method

Step	Process	
1	Wash your hands, put an apron on and collect your equipment.	
2	Put the oven on to 190°C.	
3	Lightly grease the foil container.	
4	Weigh 25g sugar and put into a mixing bowl.	
5	Weigh 25g flour and add to the mixing bowl.	
6	Weigh 75g oats and add to the mixing bowl. Put the mixing bowl to one side for later.	
7	Weigh 50g of golden syrup straight into a small basin.	
8	Weigh 50g of margarine and add to the basin.	
9	Melt the margarine and syrup gently in the microwave.	
10	Pour the melted margarine and syrup into the mixing bowl and mix everything together.	
11	Stir 2 tablespoons of dried fruit into the mixing bowl if wanted.	
12	Use a desert spoon to put the mixture into the foil container and press it down using the back of the spoon.	
13	Stand the foil container on a baking tray and bake for approximately 10 minutes until set.	
14	Let the flap jack cool slightly before cutting into pieces.	
15	Wash up and tidy away.	



## Flapjacks



1. Put the sugar into the big bowl.



2. Add the flour and the oats and stir.



3. Use a small bowl.



4. Put margarine and golden syrup into the small bowl.



5. Ask an adult to help you use the microwave.



6. Pour the melted margarine into the big bowl and stir.



7. Spoon the mixture into the foil tin.



8. Put the foil tin on a baking tray and bake in the



oven for 10 minutes.





## Flapjacks



### Equipment



foil tin



baking tray



big



bowl



small



bowl



wooden spoon



### Ingredients



flour



margarine



sugar



golden



syrup



oats