

## 2NT Home work ideas for week beginning 4<sup>th</sup> May 2020

Hello pupils and parents!


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

It would be really beneficial if pupils could also spend some time reading or listening to a story and practicing maths related activities. The BBC Bitesize website has some great skills-based activities that pupils can access.

Get out to exercise if you can and enjoy the sunshine!

<b>Make a bottle orchestra by filling lots of different bottles to different levels with water. Investigate how the levels of water affects the sound made when you tap them with a pencil.</b>	<b>Make a den somewhere in your house and use a torch while you are inside. Can you make some shadow puppets?</b>	<b>Find and collect objects in your home or garden that begin with the 'T' and 'P' sound. Take a photo of them when you've grouped them if you can.</b>
<b>Paint a portrait of someone in your family. It could even be of your favourite pet!</b>	<b>Help an adult to polish or vacuum in your home.</b>	<b>Have fun with the BBC interactive music game. This is the link <a href="https://www.bbc.co.uk/games/embed/bring-the-noise?exitGameUrl=http%3A%2F%2Fbbc.co.uk%2Fteach%2Fbring-the-noise%2Feyfs-ks1-music-play-it-bring-the-noise%2Fz4sq92p">https://www.bbc.co.uk/games/embed/bring-the-noise?exitGameUrl=http%3A%2F%2Fbbc.co.uk%2Fteach%2Fbring-the-noise%2Feyfs-ks1-music-play-it-bring-the-noise%2Fz4sq92p</a> Enjoy</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 small chocolate cake recipe below with someone in your house. Remember to this as independently as possible.</b>	

### Small chocolate cakes

<u>Ingredients</u>	<u>Equipment</u>	
50g SR flour $\frac{1}{2}$ teaspoon baking powder 10g cocoa powder 50g caster sugar 50g soft margarine 1 egg	Mixing bowl Bun tin/muffin tin Wooden spoon Dessert spoon Sieve Knife Cooling rack 5 paper cake cases	

### Method of making

<u>Step</u>	<u>Process</u>	
1	Wash your hands, put an apron on and collect your equipment.	
2	Put the oven onto 180°C. Put 5 Paper cases into a bun tin.	
3	Weigh and sieve the flour into a mixing bowl.	
4	Weigh and add the cocoa powder to the bowl.	
5	Add the baking powder to the bowl.	
6	Weigh and add the caster sugar to the bowl.	
7	Weigh and add the margarine to the bowl.	
8	Add 1 egg to the bowl.	
9	Use a wooden spoon to mix the ingredients together until they are soft and creamy.	
10	Use 2 spoons to carefully divide the mixture between the cake cases.	
11	Bake the cakes for 10 to 12 minutes until they are risen and golden brown.	
12	Wash up and tidy away.	

    
Small Chocolate Cakes



**Equipment**



cake tray



bowl



sieve



wooden spoon



spoon

**4**

4



cake cases



**Ingredients**



flour



margarine



sugar



egg



baking powder





cocoa powder



    
Small Chocolate Cakes





**1**       
1. Sieve the flour into the bowl and mix.



**2**     
2. Add the cocoa powder and baking powder.

**3**     
3. Add the sugar and margarine.

**4**    
4. Add the egg.

**5**    
5. Mix with a wooden spoon.

**6**    **4**   
6. Spoon the mixture into the 4 cake cases.

**7**   **10**   
7. Put in oven for 10 minutes.