

## 2NT Home work ideas for week beginning 11<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.

Keep exercising and let's hope for more sunshine!

<b>Using the internet, find out about interesting drums from other countries. Draw a picture of your favourite.</b>	<b>Thinking about your favourite drum, look for the country that it comes from on a world map. Can you find a video on YouTube of someone playing it?</b>	<b>Find and collect objects in your home or garden that begin with the 'I' and 'N' sound. Take a photo or draw them if you can.</b>
<b>Do some exploring! Use 'Go Jettors' to learn about different places in the world. (Link below)</b>	<b>Look at 'Oxford Owl' for a range of free staged reading books from the Oxford Reading Tree. (link below)</b>	<b>Try a different music making app to create some music of your own. There are lots of free apps to choose from. 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>Make some biscuits – You've made this recipe before. Can you find your own equipment and complete the recipe with very little help. Recipe below.</b>		

<https://www.bbc.co.uk/iplayer/group/p035r7g9>

<https://home.oxfordowl.co.uk>

## Design your own biscuits - 1 person

<u>Ingredients</u>	<u>Equipment</u>
50g soft margarine	Mixing bowl
50g caster sugar	Wooden spoon
$\frac{1}{2}$ egg (approx.)	Jug
100g plain flour	Baking tray
50g dried fruit (your choice)	Dessert spoon
$\frac{1}{2}$ teaspoon mixed spice	Sieve
(optional)	Rolling pin
	Fork
	Cutters
	Yoghurt pots for weighing

### 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 on to 190°C.	
3	Lightly flour a baking tray.	
4	Weigh the margarine and sugar into a mixing bowl. Cream them together with a wooden spoon until light and fluffy.	
5	Weigh the flour and sieve into the mixing bowl. Stir with a wooden spoon.	
6	Weigh your choice of dried fruit and add to the bowl. Add mixed spice if wanted.	
7	Half an egg (watch the demonstration of how to do this). Add enough egg to the bowl to bring the mixture together - but do not make it too sticky.	
8	Flour the work top and roll the mixture out to about 1cm thick. Cut out shapes using the cutters.	
9	Place the biscuits on the baking tray and cook for about 8 minutes until light golden brown.	
10	Wash up and tidy away.	



## Biscuits



## Equipment



baking tray



bowl



sieve



wooden spoon



rolling pin



cutter



## Ingredients



flour



margarine



sugar



egg



dried fruit



## Biscuits

**1**



1. Mix the margarine and sugar.

**2**



2. Sieve the flour into the bowl and mix.

**5**



5. Add dried fruit and mix.

**6**



6. Add half an egg and mix.

**7**



7. Roll the mixture to 1cm.

**8**



8. Cut out shapes with cutter and place baking tray.

**9**



**8**



9. Put in oven for 8 minutes.