

2NT Home work ideas for week beginning 11th 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!

Using the internet, find out about interesting drums from other countries. Draw a picture of your favourite.	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?	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.
Do some exploring! Use 'Go Jettors' to learn about different places in the world. (Link below)	Look at 'Oxford Owl' for a range of free staged reading books from the Oxford Reading Tree. (link below)	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.
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.		

<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.