

2NT Home work ideas for week beginning 18th 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!

<p>Collect lots of items outdoors that could play out a beat or make an interesting sound. Explore what happens when you beat a drum stick on a wall, the ground, a tree trunk, a bin lid, a fence etc.</p>	<p>Can you follow instructions to make a percussion instrument of your choice? There are some good examples on YouTube.</p>	<p>Think of objects that begin with the letter 'M' sound. Can you draw some of them and write the words underneath?</p>
<p>Have a look on bbc bitesize for some fun maths learning activities that you can do online. (Link below)</p>	<p>Continue to do some reading. Look at 'Oxford Owl' for a range of free staged reading books from the Oxford Reading Tree. (link below)</p>	<p>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.</p>
<p>Baking - You have made this recipe before so try to do it as independently as possible.</p>		

<https://www.bbc.co.uk>subjects>

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

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

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.



Small Chocolate Cakes



Equipment



cake tray



bowl



sieve



wooden spoon



spoon

4

4



cake cases



Ingredients



flour



margarine



sugar



egg



baking powder



cocoa powder

