

2NT Home work ideas for week beginning 1st June 2020

Hello pupils and parents!

We hope you had an enjoyable half term and are ready to do some more learning during this new half term. Here are a few more home working ideas around what would be our current Imaginative Learning Project, topic – **Beats, Band, Boogie!**

Remember there is loads of support online on websites such as www.bbcbitessize.co.uk and www.thenational.academy/

Keep exercising and getting out for walks as much as you can and enjoy this lovely weather!

We miss you all and hope to see you all very soon!

<p>Collect leaves, stones, twigs from your garden or when you go out for a walk. Make a picture of your face using these items. You can either arrange them on the ground or on a piece of white paper.</p>	<p>www.speechandlanguage.info</p> <p>Adults, this parent portal offers free practical speech and language resources for all ages. Practice the concepts before and after or have a go at games like describe it! To extend communication skills.</p>	<p>www.topmarks.co.uk</p> <p>Try out some interactive maths games online. There'rea some fun games to do with numbers, ordering, shape, money and measure. You choose!</p>
<p>Find a song, poem or nursery rhyme about marching. Can you learn it off by heart and perform it for your family?</p>	<p>www.oxfordreadingowl.co.uk</p> <p>Choose from over 100 free ebooks to read by yourself or with your family. You can even have a go at some creative writing.</p> <p>There's also some great learning at home ideas on there as well as links to other sites with more resources.</p>	<p>Baking - You have made the recipe below before so try to do it as independently as possible.</p>
<p>Try a different music making app to create some music of you 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>		

Flap jack (microwave method)

<p><u>Ingredients</u></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><u>Equipment</u></p> <p>Foil container Small basin Wooden spoon Desert spoon Food scissors Knife Baking tray</p>	
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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