

2NT Home work ideas for week beginning 15th June 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!**

Remember there is loads of support online on websites such as www.bbcbitessize.co.uk and Keep exercising and getting out for walks as much as you can and lets hope the weather improves!

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

<p>Make a calming Glitter jar to help you when you are feeling worried or stressed. This glitter bottle can work quickly to calm the body and mind. Follow the instructions below to make one at home.</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 a different interactive maths game online. Choose from different categories including, numbers, ordering, shape, money and measure.</p>
<p>Play an outdoor game with someone in your family. It could be bat and ball, football, a running and chasing game or even hide and seek!</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. There's also some great learning at home ideas on there as well as links to other sites with more resources.</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 the recipe below before so try to do it as independently as possible.</p>		

Glitter Jar instructions

<p><u>Supplies</u></p> <ul style="list-style-type: none"> • A jar or bottle • Funnel • Measuring cup • Hot water • Clear glue • Food colouring • Glitter • Stir stick 	<p><u>Instructions</u></p> <ul style="list-style-type: none"> • Pour clear glue to fill about ¼ of your jar or bottle. • Fill the jar with hot water to about the ¾ mark. • Add as much and as many colours of glitter as you'd like. • Add 1-2 drops of food colouring to the bottle. • Stir and add more hot water. • Secure lid and shake.
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Small chocolate cakes

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