

2NT Home work ideas for week beginning 22nd 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 you can access a lot of teaching materials on www.bcbitesize.co.uk or you can still use Education City.


Keep smiling and we'll see you all very soon!

<p>Paint outside! Can you create a master piece outside using watered down paint or even just water and a paintbrush!</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>Make a Rainstick Instrument and enjoy making some music!</p> <p>See instructions below.</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>Baking - You have made this recipe before so try to do it as independently as possible.</p>

Rainstick Instrument

<p><u>Supplies</u></p> <ul style="list-style-type: none">• A sturdy cardboard tube• Paint• Paper• String or wool• Rubber bands• Scissors• Pipe cleaners/craft wire• Beads, rice, pasta	<p><u>Instructions</u></p> <ul style="list-style-type: none">• Paint your cardboard tube• Cut out two circles from your paper and attach one circle to the end of the tube using a rubberband• Fill your rainstick with the pipe cleaners and rice, beans or pasta• Once youre happy with the sound of your rainstick, cover the open end with paper and attach another rubberband.• Now enjoy making some music!
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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