

2NT Home work ideas for week beginning 29th 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!**

<p>Sensory stress ball. Have fun squeezing your very own home made stress ball. See below for instructions.</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 pair of Bottle Top Castanets.</p> <p>You can follow the instructions on YouTube – https://youtu.be/tlrczXY80FI</p> <p>Or follow the written 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.</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 - Make the Flapjack recipe below with someone in your house. Remember to this as independently as possible.</p>

Bottle Top Castanets

<p><u>Supplies</u></p> <ul style="list-style-type: none"> • Cardboard • 2 Metal bottle tops • Craft Glue • Paint • Stickers, glitter, felt pens 	<p><u>Instructions</u></p> <ul style="list-style-type: none"> • Cut your cardboard into 20cm x 3cm wide. • Decorate the cardboard with paint, felt tips, stickers etc. • Once the paint has dried, fold the cardboard in half • Glue on the bottle tops to the inside top of each half. • Enjoy making some music!
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Stress Ball

<p><u>Supplies</u></p> <ul style="list-style-type: none"> • Flour • Balloons • Funnel • Spoon • Pencil 	<p><u>Instructions</u></p> <ul style="list-style-type: none"> • Blow up the balloon and then let the air out slowly to stretch it. • Put the balloon opening over the funnel • Scoop flour into the funnel and push it down with the pencil until it's nice and full. • Squeeze out extra air and then tie. • Your all done!
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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



1. Put the sugar into the big bowl.

2



2. Add the flour and the oats and stir.

3



3. Use a small bowl.

4



4. Put margarine and golden syrup into the small bowl.

5



5. Ask an adult to help you use the microwave.

6



6. Pour the melted margarine into the big bowl and stir.

7



7. Spoon the mixture into the foil tin.

8



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

