

## An English task will be posted each day to be completed at home. ☺

### Daily Reading

Please make sure that your child keeps reading! This is a great opportunity to read some good books. Why not take the time to read too!

### Writing:

Go to <http://www.pobble365.com/> Complete a Free Write for the picture of the day. We would love you to share the writing with us on Dojo!

**EGPS:** Learn your weekly spellings on spelling shed. Learn the Year 3 & 4 statutory spellings.

### Science

On Thursday 2<sup>nd</sup> April, log into Developing Experts and learn how different objects move on different surfaces.

Investigate items around your house. How many magnetic objects can you find? Why are they magnetic?

Explore these BBC Bitesize pages and watch each video, all about magnetism:

What is a magnet? <https://www.bbc.co.uk/bitesize/topics/zyttyrd/articles/zpvcrdm>

Which materials are magnetic? <https://www.bbc.co.uk/bitesize/topics/zyttyrd/articles/zw889qt>

How do magnets help in a scrapyard? <https://www.bbc.co.uk/bitesize/clips/zcntsbk>

Magnets and their invisible force. <https://www.bbc.co.uk/bitesize/clips/zk9rkqt>



### History & Geography

Could you create a Power-Point or an information leaflet about a country in Europe?

(You could create as many of these as you like.)

Use your Oddizzi login to find all the information you need.

Explore the BBC Bitesize website about Mountains, following the link:

<https://www.bbc.co.uk/bitesize/topics/z849q6f/articles/z4g3qp3>



### Newsround

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

Keep up to date with what is happening in the world!

Why not write a news report?



### French

Explore the different topics on the BBC Bitesize website, following the link:

<https://www.bbc.co.uk/bitesize/subjects/z39d7ty>



Dear Families,

Here is an overview of tasks we would like the children to have a go at at home over the forthcoming weeks. We are committed to ensuring that your child is still learning as much as possible and will do our very best to keep this happening. We will be communicating with you via Dojo as much as possible during this time.

All the best,

Miss Barr. ☺

### Religious Education

Explore the BBC Bitesize pages about Lent & Easter. Watch the videos as well, following the links below:

<https://www.bbc.co.uk/bitesize/topics/ztkxpv4/articles/z77jf4j>

<https://www.bbc.co.uk/bitesize/topics/ztkxpv4/articles/z4t6rj6>

- Create a comic book strip to tell the story of Easter.
- Design or make an Easter card.
- Create an information leaflet to explain what lent is.



**Please keep in touch and send photos of what you are up to over Dojo!**

### Maths

**A Maths task will be posted each day to be completed at home. ☺**

**Daily Arithmetic** will be posted three times a week and a Times Table speed test.

**Learn how to tell the time!** You need to: know the hours in a day; be able to tell the time to 5 minutes; be able to tell the time to the minute; use am and pm accurately & recognise a 24 hour clock.

**Learn your times-tables:** 3s, 4s, 9s, 6s, 8s, 7s, 11s and 12s. (Use your Times Table grid and TT-Rockstars.)

Complete the work set on Mathletics and work towards your **certificates!**

## Art & Design / Design & Technology

You could create your own observational drawing!

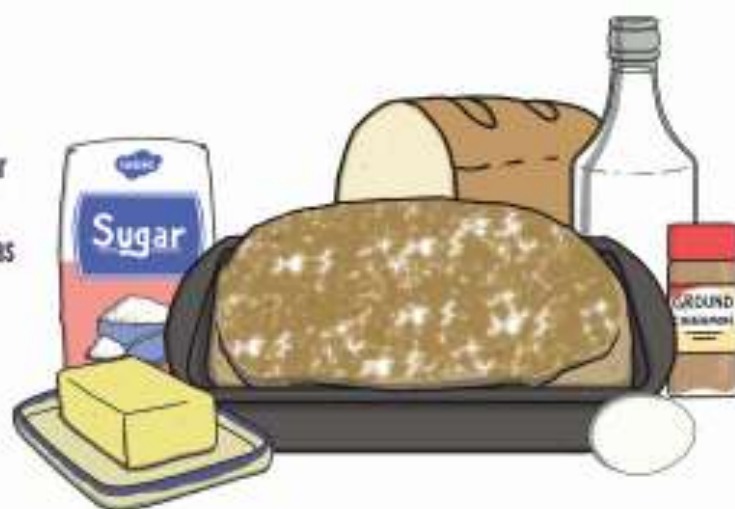
If you have the ingredients available, you could make a War Time recipe:

# WARTIME RECIPES

## ★ bread pudding ★

### Ingredients

10 ounces of stale bread  
2 ounces of margarine or butter  
1 ounce of sugar  
2 ounces of dried raisin sultanas  
1 egg (fresh or dried)  
milk to mix  
cinnamon  
extra sugar for topping



### Method

Put bread and a little bit of water into the basin and leave for 10 minutes.

Squeeze the bread until it is fairly dry.

After, add the bread and all the ingredients (minus the spice) into the empty basin. Add a little bit of milk to give the bread a sticky consistency.

Gradually add the cinnamon a little bit at a time until you like the taste.

Place all the mixture into a greased pan (like a lasagna pan).

Cook at 160 degrees C for an hour until you see that the edges have become brown and the centre is hot.

10 minutes before the end of cooking, sprinkle some sugar on.

Allow it to cool. Finally, serve and enjoy.

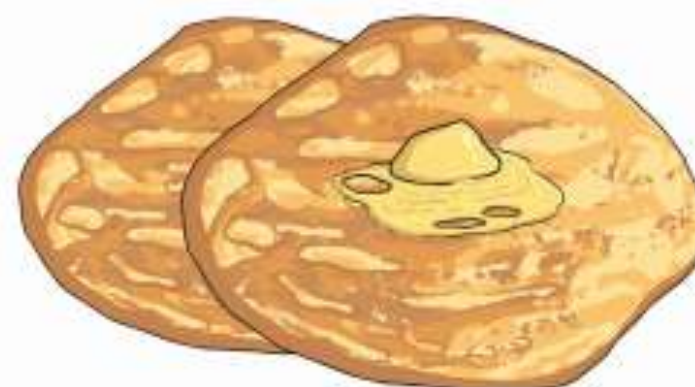
Serves 8 to 10

# WARTIME RECIPES

## ★ Pancakes ★

### Ingredients

1 egg  
4 oz of wholewheat flour  
pinch salt  
1/2 pint of milk and water mixed



### Method

Mix all the wet ingredients together.

Mix all the dry ingredients together.

Once you have mixed the ingredients, slowly add the wet ingredients to the dry ingredients to create a stiff batter then continue add the rest. Beat it well until it's smooth.

Add a little bit of margarine into the pan and wait until it is bubbling.

Pour in the batter and cook until both sides of the batter are brown.

Serve with either syrup, jam or sprinkle a little bit of sugar.

Enjoy.

Makes 6-10 pancakes.

## PE

**Remember to get some physical activity every day.**

### Supermovers

<https://www.bbc.co.uk/teach/supermovers>

### Joe Wicks Body Coach

<https://www.youtube.com/watch?v=d3LPrh10v-w>

**Go Noodle** <https://www.gonoodle.com/>

**Change4Life** [Change For Life](https://www.change4life.co.uk/)



## Great Websites!

### BBC Bitesize

<https://www.bbc.co.uk/bitesize/primary>

### Grammarsaurus: Learn grammar through songs on the Grammarsaurus YouTube Channel

<https://www.youtube.com/channel/UCMhWKrdwzFr994ZhwqG4nIA>

### Education Quizzes:

<https://www.educationquizzes.com/>

**Year 6 SATS:** Old style test papers that are still useful for practise. View on screen or print off.  
<https://www.emaths.co.uk/index.php/student-resources/past-papers/ks2-sat-2016-practice-papers>

### Classroom Secrets Home Learning Packs:

These packs are split into different year groups and include activities linked to reading, writing, maths and practical ideas you can do around the home.  
<https://classroomsecrets.co.uk/free-home-learning-packs/>