

	Monday	Tuesday	Wednesday
Reading	<p>The Smeds and The Smoos by Julia Donaldson Week 2</p> <p>Listen again to the story of The Smeds and The Smoos on you tube.</p> <p>https://www.youtube.com/watch?v=EgAGW7YjmDE</p> <p>Vocabulary</p> <p>All resources for this week's lessons are on the PowerPoint that you will find on our website.</p> <p style="text-align: center;">clamber, suspicious, lure, scowl</p> <p>Go through the above vocabulary using the PowerPoint. Ask children to read the words and discuss their meanings.</p> <p>Ask your child to say or write a sentence using one of these words.</p> <p>Read the extract</p> <p>Ask your child to read the extract to you. Encourage them to use their decoding skills where appropriate. Read again to develop fluency and confidence. After reading discuss what has happened in this part of the story and find today's vocabulary words.</p>	<p>The Smeds and The Smoos</p> <p>Listen again to the story being read on you tube if you want to.</p> <p>Ask your child to read the extract again.</p> <p>Children then complete the questions on the PowerPoint. Ask them to write their answers using full sentences reminding them about capital letters and full stops.</p>	<p>Pippi Longstocking by Astrid Lindgren</p> <p>Follow the reading lesson from BBC Bitesize Daily lessons by clicking this link:</p> <p>https://www.bbc.co.uk/bitesize/articles/zrwbp4j</p>

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Maths	<p>Temperature</p> <p>Follow the Maths lesson from BBC Bitesize Daily lessons by using this link:</p> <p>https://www.bbc.co.uk/bitesize/articles/zfvfbk</p>	<p>O'Clock and Half Past</p> <p>Follow the Maths lesson from BBC Bitesize Daily lessons by using this link:</p> <p>https://www.bbc.co.uk/bitesize/articles/zs6tjsg</p>	<p>Quarter To and Past</p> <p>Follow the Maths lesson from BBC Bitesize Daily lessons by using this link:</p> <p>https://www.bbc.co.uk/bitesize/articles/zn9k3j6</p>	<p>Telling the Time to 5 Minutes</p> <p>Follow the Maths lesson from BBC Bitesize Daily lessons by using this link:</p> <p>https://www.bbc.co.uk/bitesize/articles/zsvbp4j</p>	<p>Maths Challenges</p> <p>Follow the Maths lesson from BBC Bitesize Daily lessons by using this link:</p> <p>https://www.bbc.co.uk/bitesize/articles/zqpvhcw</p>

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English	<p>Action words</p> <p>Follow the English lesson from BBC Bitesize Daily lessons by using this link:</p> <p>https://www.bbc.co.uk/bitesize/articles/zt9gn9q</p>	<p>Description Words</p> <p>Follow the English lesson from BBC Bitesize Daily lessons by using this link:</p> <p>https://www.bbc.co.uk/bitesize/articles/zshm8hv</p>	<p>Alliteration</p> <p>Follow the English lesson from BBC Bitesize Daily lessons by using this link:</p> <p>https://www.bbc.co.uk/bitesize/articles/z2pp7yc</p>	<p>What is a story</p> <p>Follow the lesson on BBC Bitesize Daily Lesson.</p> <p>https://www.bbc.co.uk/bitesize/articles/zw98bqt</p>	<p>Story Writing</p> <p>Make up your own story or retell a story that you ave enjoyed reading. Remember to include all features that you have learned about this week:</p> <ul style="list-style-type: none"> • Action words • Description words • Alliteration <p>Challenge: use an online thesaurus to find better synonyms for the action and descriptive words you use. Eg instead of using big use enormous, gigantic, large, massive etc.</p>

Science

This term our Science Topic is 'Plants'.

Choose **one** activity to do each week.

- **Parts of a Plant**

Go on a flower/plant hunt in your garden or on your daily walk. You can also use books to help you. How many different kinds can you see? Now:-

<https://www.bbc.co.uk/bitesize/topics/zpxnyrd/articles/z3wpsbk>

Watch the video. Can you draw a plant and label the different parts of it.

- **Lifecycle of a Plant**

Watch the video to find out about the lifecycle of plants. Choose a plant and find out about its lifecycle. Just as you did with the dandelion last term, now draw and write headings for each stage of its growth.

<https://www.bbc.co.uk/bitesize/topics/zpxnyrd/articles/z2vdjxs>

- **Seed Dispersal**

Question: - 'I found a plant in my garden but I definitely didn't plant it there! How do you think it might have got there?'

Watch the video and make a list of all the different ways a seed can travel.

<https://www.bbc.co.uk/bitesize/clips/znvfb9q>

- **Growing plants**

Question: - 'What do you think a plant needs in order to grow and stay healthy?'

Write a list of all the ways you could care for your plant. Now watch the video. Did you include everything?'

<https://www.bbc.co.uk/bitesize/topics/zpxnyrd/articles/zxxsyrd>

If possible, grow your own plants from seeds. Keep a diary and take photographs so that you can record how it grows.

- **Hydroponics**

Question:- 'Does a plant need to have soil in order to grow?'

Watch the video to find out! Perhaps you could have a go at growing your own beans in a bag.

Or, could you write a list of all the places where there might not be any soil for plants to grow. Think Worldwide!!

<https://www.youtube.com/watch?v=I26Uuxc2mwU>

Topic

Healthy Biscuits

This week you will need to have a look at your design and decide what ingredients you will need. Have a look at the basic recipe below and alter with your new ingredients.

Now you need to weigh out each ingredient and make your biscuits to your design. It would be great to see photos of you preparing, making and decorating your biscuits.

Time to get baking! Follow the steps carefully and ask your grown up to help you.

Basic Biscuit Recipe:

Ingredients:-

100g butter or sunflower spread

50g caster sugar

140g white self-raising flour

Step 1:

Wash hands carefully and tie back your hair.

Preheat oven to 180 C/350 F/Gas Mark 4.

Grease baking sheet with sunflower spread.

Step 2:

Cream together the butter/spread and sugar until pale and fluffy.

Sieve the flour, stirring it gradually into the mixture.

Using your hands, gather the mixture into a soft dough.

Step 3:

Either-



Roll into small balls and place well apart on baking sheet.

Dip a fork into cold water and flatten each ball to leave a pattern.

Or-

Roll out the whole mixture to about 1 ½ cm thick and cut out shapes using biscuit cutters.

Step 4:

Bake for 12 – 15 minutes until pale and golden.

Step 5:

Cool for 5 minutes then remove from tray and place on cooling rack to firm.

Step 6:

Time to taste!

