


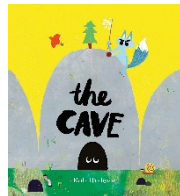



Home learning Menu Reception - Term 1 Week 4.

Hello Reception children. In addition to your home learning pack, you will also receive daily texts with links to stories and activities which you can do at home. Below are some more suggestions for activities you can do each day. Please tick off any you manage to do at home. Thank-you.

TASK	TICK
<p>Down load 50 Things to do Before you are 5 App https://bradford.50thingstodo.org/app/os#!50thingstodobefore5/whats-it-all-about Most of the activities on here are free and cheap and some can be done at home</p>	
<p>Make some honey cake. To make a delicious honey cakes follow the recipe on the back of this page.</p> <p>#47</p>	
<p>Building with lego Use your bag of lego blocks (given out with these packs) to build a model. It might be a person, a house or a building. You might be able to make some capital letters with the blocks.</p> <p>#11 making Connections</p>	
<p>Look at the front cover of the story called The cave, written and illustrated by Rod Hodgson. Follow this link pause the video straight away. https://www.youtube.com/watch?v=i0hJfnQ8q7</p> <p>Ask your child to predict what the story is about? What can they see? Who is in the story? Where is it set? Now watch the story and enjoy it together. When it has finished discuss if their predictions were right? #10</p>	
<p>Set up a pretend café in your house. You could use real food, plates and cups and even real money. Ask an adult or a brother or sister to play with you. Be the waiter and write down the orders in a note book or be the customer and pay for the food. You could even dress up!</p>	
<p>Sing along to these brilliant songs. Polar Bear follow the link here https://www.youtube.com/watch?v=AXIEGj0twYI Bear Song – Learn some bear facts while singing this song, follow the link here https://www.youtube.com/watch?v=K1S748kZRb0 Every Tuesday at 9.00am join 'FeelgoodFifteen with singup' For more information click on the following link https://www.singup.org/singupathome</p> <p>#6</p>	
<p>Playing, exploring and Investigating Ice Make some different shaped ice cubes and blocks (you could freeze water in plastic bowls, balloons, cups) Put the ice shapes into a bowl. Touch them, sprinkle salt on them, add food dye, watch them melt. (words to use – frozen, freeze, melt, sparkle, cold, icy, water, solid)</p> <p>#12</p>	
<p>Make your own bear den First use chairs and tables to build your den frame. Next, find some blankets or scarves to drape over. You could read in your den or have a picnic.</p>	
<p>Dance, sing and movement! Join in with this fantastic song and dance routine called 'The Freeze Game'. It's a brilliant way to help your child develop their gross motor coordination skills while singing and moving to the music. https://www.youtube.com/watch?v=0ebf3dGGdFg #18</p>	

Honey Cake.

Ingredients

- 250g clear honey, plus about 2 tbsp extra to glaze
- 225g unsalted butter
- 100g dark muscovado sugar
- 3 large eggs, beaten
- 300g self-raising flour



Method

• STEP 1

Preheat the oven to fan 140C/ conventional 160C/gas 3. Butter and line a 20cm round loose bottomed cake tin. Cut the butter into pieces and drop into a medium pan with the honey and sugar. Melt slowly over a low heat. When the mixture looks quite liquid, increase the heat under the pan and boil for about one minute. Leave to cool for 15-20 minutes, to prevent the eggs cooking when they are mixed in.

• STEP 2

Beat the eggs into the melted honey mixture using a wooden spoon. Sift the flour into a large bowl and pour in the egg and honey mixture, beating until you have a smooth, quite runny batter.

• STEP 3

Pour the mixture into the tin and bake for 50 minutes-1 hour until the cake is well-risen, golden brown and springs back when pressed. A skewer pushed into the centre of the cake should come out clean.

• STEP 4

Turn the cake out on a wire rack. Warm 2 tbsp honey in a small pan and brush over the top of the cake to give a sticky glaze, then leave to cool. Keeps for 4-5 days wrapped, in an airtight tin.