

Home learning target: 5

Year 6 Home Learning

Reading pond target: 25

Term 5

Weekly challenges:

Reading Challenge	Times Tables	Spelling	Maths
<p>Make sure you read at least five times a week at home to be entered into the reading pond!</p> <p>We're practising our comprehension skill; especially the skill of inference. We are also looking at how we can use Point Evidence Explain, when answering questions about a text. Using a book of your choice, practise inferring what a character may be thinking or feeling. What is your evidence for this? What words lead you to think this?</p>	<p>Practise your target times table set for you on TTRS.</p> <p>Ideas: count up and down in your target times table; practise writing it forwards and backwards; ask a friend or family member to test you; practise division facts.</p> <p>Remember, get on TT Rock Stars every day! Can you earn 50 points in studio a day?</p>	<p>Practise your termly spellings. sufficient, opportunity, interfere, temperature, environment, correspond, accommodate, apparent, convenience,</p> <p>Use the Sir Linkalot app to help you learn spellings. T5 wk 1 we are learning 'Diamond Dickinson' and will continue to work through the bundles. If you need the login details again, please ask.</p>	<p>Each Monday, I'll set you a Purple Mash maths activity to complete. It will be linked to what we are learning that week, so show off what you know!</p>

Challenges for Term 5 - complete 5 of these activities to earn a home learning certificate.

English	English	Maths	Maths
Write a guide to Dover Castle's WW2 Operation Dynamo tour and the Secret Codes & Ciphers workshop that we went on at the end of T4. Make it factual and descriptive. Explain the highlights of the tour / workshop. Include pictures (drawn or printed).	Write a character description of the two main characters, Skellig and Michael, from our T5 book. What do we know about Skellig's physical appearance? What do we know about his personality and what is your evidence? What impressions do you have about the character Michael and what is your evidence?	Think of a project that could involve you collecting data. It could be the colour of cars in your street or the number of people who walk past your house. Decide if the data is discrete or continuous, then decide how you could then present your data on a graph/chart. Challenge: Interpret your data. What does it show you?	Complete <u>your weekly arithmetic papers and return these to school.</u> Extra: where do fractions, decimals and percentages appear in everyday life? Explore your house, the street, the shop and spend some time looking for these within the real world and present your findings.
Topic	Topic	Science	Mindfulness / Well-Being
Design a poster promoting a WW2 VE Day street party. Consider the meanings behind VE Day; the colours you will use; the words to interest people. How can you show British spirit? Remember to consider the elements of design when doing this.	Explore some WW2 cooking (see pg 2). Can you find a recipe for a WW2 treat or dish? Explore what people made using their small amounts of rations. Take lots of photos. Challenge: create a review on the food you made.	Watch the BBC clip, 'The effect of weather on rocks'. https://www.bbc.co.uk/bitesize/clips/zt3ygk7 Summarise the clip in your own words and try and relate this to The White Cliffs of Dover.	Keep a wellness journal. Record each day things that didn't go to plan/upset you and leave them on the pages. Record things that did go well/made you happy and reflect on how good they made you feel. Don't forget that talking to a trusted adult about any worries is important.

Example recipes

Eggless Sponge



Ingredients

1/2 pint of tea (without any milk or tea leaves/bags)
3 oz butter/margarine
3 oz sugar
3 oz sultanas
10 oz wholewheat flour (add 3-4 teaspoons of baking powder)
1 teaspoon all spice (mixed spice) extra cinnamon if required

Method

1. Add the tea, sugar, butter and sultanas into a saucepan. Heat gently until the butter has melted, leave it to cool.
2. Mix all the dry ingredients together.
3. Add and mix the dry ingredients into the cooled liquid. Give it a beat and mix it well.
4. Grab a 7 inch cake tin and grease it. Put the mixture into it.
5. Cook on 180 degrees for around 45 minutes or more.
6. Serve and Enjoy!

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

1. Put bread and a little bit of water into the basin and leave for 10 minutes.
2. Squeeze the bread until it is fairly dry.
3. 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.
4. Gradually add the cinnamon a little bit at a time until you like the taste.
5. Place all the mixture into a greased pan (like a lasagna pan).
6. Cook at 160 degrees C for an hour until you see that the edges have become brown and the centre is hot.
7. 10 minutes before the end of cooking, sprinkle some sugar on.
8. Allow it to cool. Finally, serve and enjoy.
9. Serves 8 to 10

Pancakes



Ingredients

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

Method

1. Mix all the wet ingredients together
2. Mix all the dry ingredients together
3. 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.
4. Add a little bit of margarine into the pan and wait until it is bubbling.
5. Pour in the batter and cook until both sides of the batter are brown.
6. Serve with either syrup, jam or sprinkle a little bit of sugar.
7. Enjoy.
8. Makes 6-10 pancakes.