



Sandringham Infant and Nursery School

Remote Learning



YEAR 1 - OTTERS AND SQUIRRELS

Week 2 1.3.21

Topic: Heroes and Villains

Yippee!

We can't wait for all of the children to be back in school with us. We are super excited!

Originally, we had planned some Superhero activities, but have decided to wait until we are all back together before we do these.

DAY	DAILY ACTIVITIES
Monday 1st	<p>Welcome: Listen to the video explaining the day's activities.</p> <p>Phonics: Watch Mrs Robinson's Daily My Turn Your Turn video as sent previously. Phonic Focus: 'or' (see attachment entitled WEEK 2 PHONICS on Tapestry for links to websites)</p> <p>Maths: Weight – Find an object in your house. Can you find something that is heavier and something that is lighter than your object? You could use weighing scales to measure, or just by feeling them in your hands. Complete the worksheet called MONDAY 1.3.21 Heavier and Lighter Than.</p> <p>English: Grammar – Connectives and/but. Watch the PowerPoint called MONDAY 1.3.21 Using and & but. Complete the worksheet called MONDAY 1.3.21 and but Connectives Worksheet.</p> <p>Spellings: Practise your spellings; friend, school, put, push.</p> <p>Story: Listen to the daily story by a member of the team.</p>
Tuesday 2nd	<p>Welcome: Listen to the video explaining the day's activities.</p> <p>Phonics: Watch Mrs Robinson's Daily My Turn Your Turn video as sent previously. Phonic Focus: 'au' (see attachment entitled WEEK 2 PHONICS on Tapestry for links to websites)</p> <p>Maths: Weight - Find three objects. Put them in order from lightest to heaviest. Complete the worksheet called TUESDAY 2.3.21 Comparing Weights Worksheet.</p> <p>English: Complete the comprehension called TUESDAY 2.3.21 'Holiday Postcards'. You can answer the questions orally or record them on the worksheet. Read the first postcard and answer questions 1-3, the second postcard and answer questions 4-7 and then the third postcard answering questions 8-11. Can you challenge yourself and answer questions 12, 13 and 14 about all three postcards?</p> <p>Spellings: Practise the spellings; friend, school, put, push.</p> <p>Handwriting: Watch the video by Mrs Thomas called TUESDAY 2.3.21 Handwriting h & b by Mrs Thomas and practise writing the one-armed robot letters h and b. Use the worksheet called TUESDAY 2.3.21 Handwriting lines to record this on if you want to.</p> <p>Story: Listen to the daily story by a member of the team.</p>
Wed 3rd	<p>Welcome: Listen to the video explaining the day's activities.</p> <p>Phonics: Watch Mrs Robinson's Daily My Turn Your Turn video as sent previously. Phonic Focus: 'aw' (see attachment entitled WEEK 2 PHONICS on Tapestry for links to websites)</p> <p>Maths: Weight – baking. Can you follow the Fairy Cake recipe instructions below or find another recipe that you fancy making?</p> <p>English: Can you think about coming back to school next week? Make a list of all the things that you are looking forward to and a list of the things that you might be worried about.</p> <p>Spellings: Practise the spellings; friend, school, put, push.</p> <p>Story: Listen to the daily story by a member of the team.</p>
Thursday 4th	<p>Welcome: Listen to the video explaining the day's activities.</p> <p>Phonics: Watch Mrs Robinson's Daily My Turn Your Turn video as sent previously. Phonic Focus: Recap all (see attachment entitled WEEK 2 PHONICS on Tapestry for links to websites)</p> <p>Maths: Weight – after using the weighing scales yesterday, can you find things that measure more than 500 grams in your house? Can you find things that measure 1 kilogram? How about weighing some fruit? How many pieces of fruit do you need to make 1 kilogram? Find other objects; how many of these will you need to weigh 1 kilogram in total? Present these in any way you wish – take a photograph, draw pictures, make a simple table etc.</p> <p>Spellings: Get someone to test you on your spellings; friend, school, put and push. Can you also write some sentences using the spellings you have learnt over the last few weeks? Let us know how you get on with your test.</p>

	Story: Listen to the daily story by a member of the team.
Friday 5th	<p>Welcome: Listen to the video explaining the day's activities.</p> <p>Phonics: Watch Mrs Robinson's Daily My Turn Your Turn video as sent previously.</p> <p>Phonic Focus: Recap all (see attachment entitled WEEK 2 PHONICS on Tapestry for links to websites)</p> <p>Summary: Use this day to collect all your home learning and get it ready to bring to school on Monday to share with us. Don't forget your list of the things that you are looking forward to and those that you are worried about.</p> <p>Physical: Complete the PE challenge set by Mrs Thomas and Mrs Roberts on Tapestry.</p> <p>Story: Listen to the daily story by a member of the team.</p>



Fairy Cakes

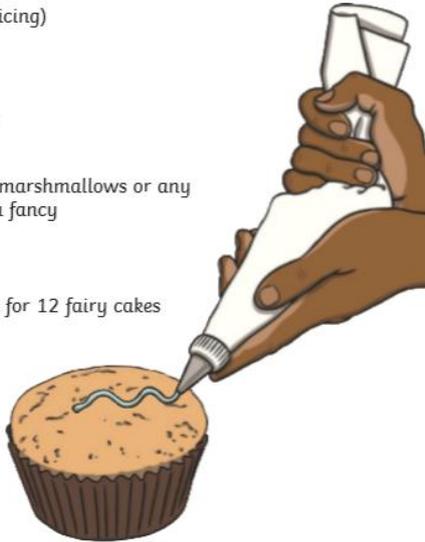


Ingredients

100g caster sugar
 100g softened butter (for cakes)
 200g softened butter (for icing)
 100g self-raising flour
 2 eggs
 1 teaspoon vanilla extract
 200g icing sugar
 Food colouring, sprinkles, marshmallows or any other decorations that you fancy

Equipment

Oven
 Fairy cake tray with room for 12 fairy cakes
 12 fairy cake cases
 Large mixing bowl
 Small mixing bowl
 Wooden spoon
 Fork
 Icing bag



Method

1. Turn the oven on at 180°C or gas mark 4.
2. Put a paper fairy cake case in each hole of your fairy cake tray.
3. Put the sugar and 100g of butter in the large mixing bowl and mix it together. The butter needs to be soft so that you can really work it together with the sugar. It should be fluffy and creamy once combined.
4. Sift the flour into the bowl. This gets rid of any horrid lumps and make the flour nice and airy so you have light fairy cakes. Fold the flour into the sugar and butter.
5. Break the eggs into the small mixing bowl. Fish out any bits of shell that accidentally drop in and whisk the eggs together with a fork.
6. Add the vanilla extract and the eggs to the butter, sugar and flour mixture and mix together.
7. Divide the cake mixture out evenly between the 12 fairy cake cases.
8. Put the tray in the oven for 20 minutes. The fairy cakes should be golden once cooked.
9. Whilst the fairy cakes are cooking, wash and dry the large mixing bowl. Add the remaining 200g of softened butter to the bowl. Sift the icing sugar into the butter and mix together. The icing should be smooth and creamy. You can add a drop of food colour at this point if you want coloured icing.
10. Put the icing into the bag, ready to ice the cakes.
11. Once the fairy cakes have cooked, let them cool completely in the tray. When the cakes are cool, pipe the icing onto each fairy cake. Letting the cakes cool fully stops the icing from melting!
12. Decorate the cakes with your choice of sweets and sprinkles!
13. Serve your yummy fairy cakes and enjoy!

