

Fun/STEM/HE

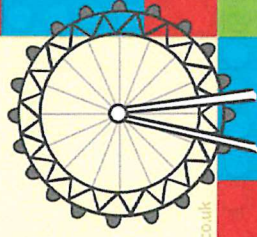
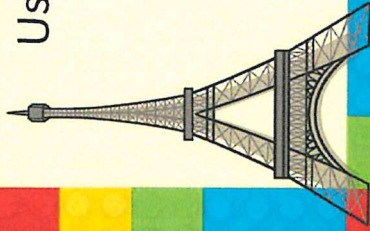
Activity

Two



Building Challenge!

Use your building bricks
to recreate a
famous landmark.

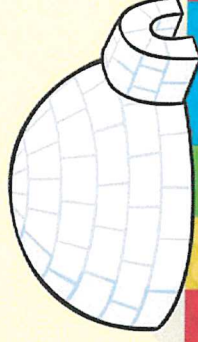


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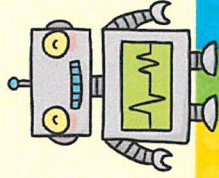
Building Challenge!

Use your building bricks
to build an igloo.



Building Challenge!

Use your building bricks
to build a robot.



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Building Challenge!

Use your building bricks
to create an alien.



Coloured milk

Food colouring

Eye droppers

Washing up liquid

Milk

dish

- 1) Pour enough milk to cover the bottom of a small dish
- 2) Use the eye droppers to drop in small amounts of food colouring to the milk
- 3) Add a drop of dish washing liquid to the milk
- 4) Watch it move



Making sherbet



2 tbs icing sugar

1 tbs citric acid

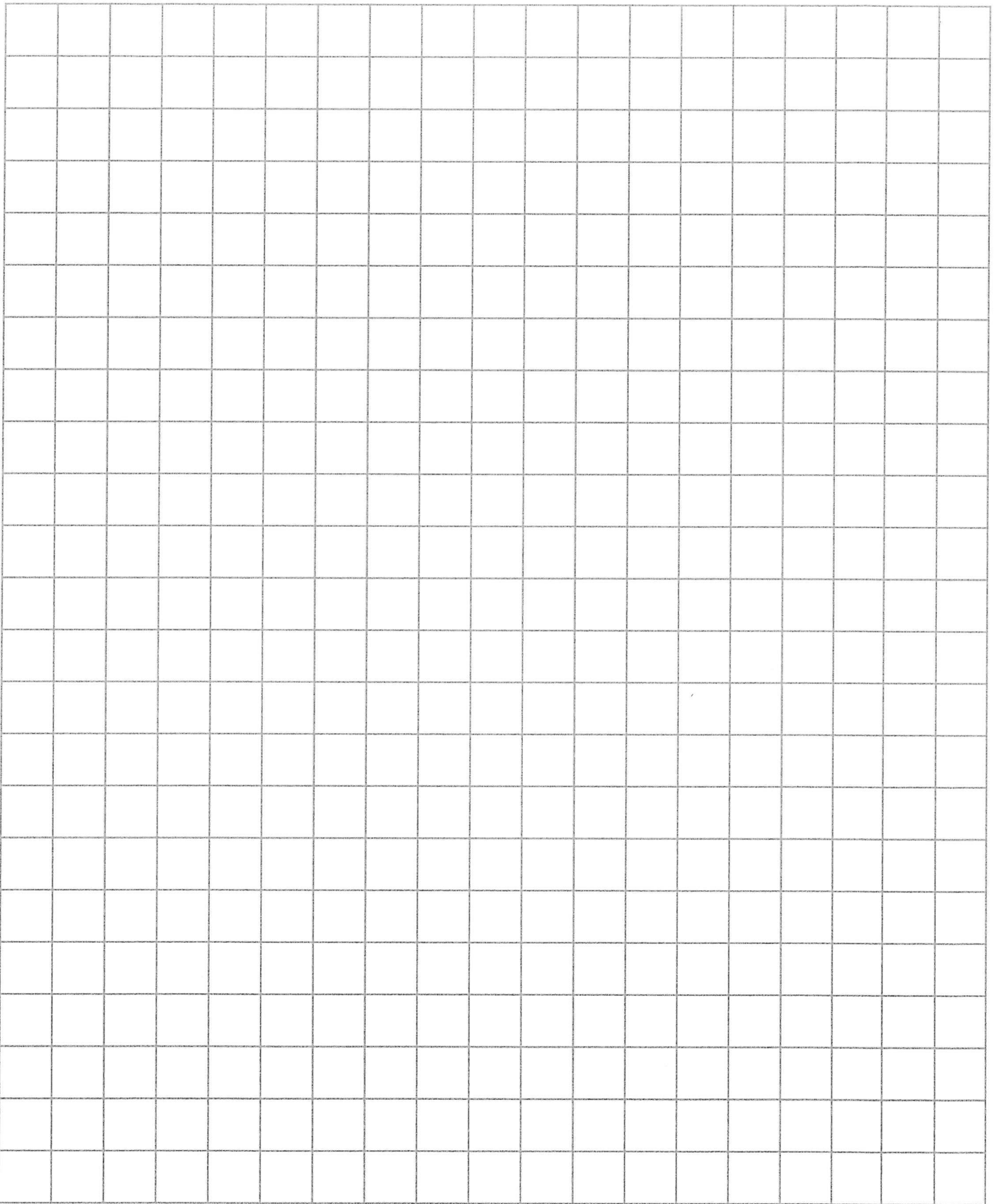
½ tsp bicarbonate soda

Jelly crystals for flavouring

straw

- 1) Add icing sugar, citric acid, bicarbonate soda and a small dash of jelly crystals to a small dish. (alternatively can make own bags)
- 2) Mix well
- 3) Use a straw to eat.

Perfect Playground Design Sheet



Activity 2



BRING YOUR CASTLE TO LIFE

Great for: quick game inside, or outside on a sunny day.

Now that you have your castle, you can put people in it for a Norman adventure. You could:

- Collect together your toy figures.
- Draw figures on thick card and cut them out.
- Act out the adventures yourself with friends, imagining you're in your castle.

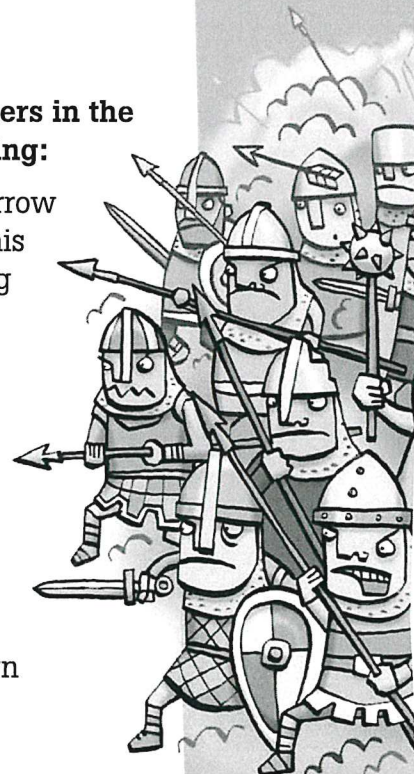
You can make up your own stories for the characters in the castle or use our story starters to help you get going:

- It's night time. The castle is asleep. Suddenly an arrow whisks through the air and strikes the lookout in his tower. He falls to the ground. From the surrounding countryside, invaders emerge. The castle is under attack!
- A beggar arrives at the castle gate saying he has news of attackers on the move. He is allowed into the castle – but is he telling the truth?
- A violent storm washes away the palisade and destroys the crops – many of the animals escape. How will the castle survive?

Pleased with your final story? You could write it down for others to read.



You've built all the sections of a Norman castle.



bbc.co.uk/history

BBC
HANDS ON
HISTORY
THE NORMANS

Week 2: Home Economics KS3 and KS4

Please find below tasks some pupils may be able to complete or experience with support at home.

Daily Tasks

Please find below tasks some pupils may be able to complete or experience with support at home.

- Encourage pupils to set the table every night, assist or wash and dry dishes away in the correct places also.
- Encourage pupils to make their bed everyday if they can and tidy their rooms.
- Where possible as a family talk about what will be made for lunch and dinner every day. Make simple lunches and teas.
- Recycling: Encourage pupils to recycle items properly using the bins provided

Budgeting (2)

Please find below tasks some pupils may be able to complete or experience with support at home.

- Look online or use a Catalogue for eg Argos, to discuss what items are needed to design a new bedroom and living room eg: paint, bed, wardrobe, bedding etc. Where possible work out costs and compare costs.
- *For a simpler activity:*

Look up pictures of all the items needed to design a bedroom and a living room. Cut them out and stick them onto paper.

Chicken Curry with Rice



Ingredients:

1 Chicken fillet
Cooking oil
 $\frac{1}{2}$ onion
Crushed frozen garlic/fresh garlic
 $\frac{1}{2}$ pepper
 $\frac{1}{2}$ jar curry sauce

Equipment:

red/brown chopping boards
frying pan or wok
vegetable knife
Wooden spatula
2 small plates
2 large plates

Method:

1. Collect equipment and ingredients.
2. Cut chicken into even sized slices.
3. Peel and slice onion.
4. Wash, deseed and slice pepper.
5. Heat oil in frying pan. Add chicken and onion (garlic). Cook for about 5 minutes (until browned).
6. Add pepper and cook for 5 minutes.
7. Stir in sauce, reduce heat and simmer.
8. Cook rice in microwave following instructions on packet. (Cook for 2 minutes)
9. Serve rice and curry on a plate.

Simmer: To cook slowly over low heat.

Remember to cut the chicken in half to see if it is white in the middle. This will see if it is cooked!