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| **Home Learning Crumpsall Lane EYFS** | | |
| **Literacy**  <https://www.worldbookday.com/videos/the-gingerbread-man-2/>  **The Gingerbread Man song**  <https://www.youtube.com/watch?v=65dEHYsxTGc>  **Make the character in the story of the gingerbread man and retell the story to your family**  Gingerbread man  Old man  Old woman  Hungry boy  Cow  Horse  Fox  river  **Try and use your phonic to label your characters.** | **Nursery Rhyme of the Week**  Once there was a gingerbread man, Baking in a gingerbread pan. Raisin eyes and a cherry nose,  Trimmed right down to his fingers and toes. A gingerbread man in a gingerbread pan!  Here's the old woman who made him so sweet, A treat for her and her husband to eat, She made him with flour and sugar and eggs, She gave him a face and two arms and two legs. A gingerbread man in a gingerbread pan!  Now open the oven to see if he's done, This gingerbread man, he know how to run. Out of the oven and onto the floor, Now run away out the kitchen door. The gingerbread man, he's out of the pan! | **Maths**  <https://www.topmarks.co.uk/learning-to-count/gingerbread-man-game>  **Reception:**  **Counting in 2’s**  <https://www.youtube.com/watch?v=OCxvNtrcDIs&t=6s>  **Counting backwards from 20**  <https://www.youtube.com/watch?v=fS60rraBhz4>  **Nursery**  **Counting backwards from 10**  <https://www.youtube.com/watch?v=T0ooQv7oHvw>  **Counting backwards from 5**  <https://www.youtube.com/watch?v=ZBe49Yo3ca8>  Create your own gingerbread men  Use paper to create them.  Use cardboard to make a stencil.  You can then either write the numeral or get an adult to do it for you.  Reception 1-15  Nursery 1-5  Practise putting them in the correct order.  Ask everyone in the house, which is their favourite gingerbread man and why?  10 Frame flash game  <https://www.youtube.com/watch?v=t8U_zZ-rW1E> |
| **Topic**  **What is ginger?**  Ginger is a plant spice used for cooking.  Look at a picture-Have you ever seen it before?  Does your mum use it in cooking? If so, what does she use it in? | **Phonics** | OtherIngredients  * 350g/12oz [plain flour](https://www.bbc.co.uk/food/plain_flour), plus extra for rolling out * 1 tsp [bicarbonate of soda](https://www.bbc.co.uk/food/bicarbonate_of_soda) * 2 tsp [ground ginger](https://www.bbc.co.uk/food/ginger_ground) * 1 tsp ground [cinnamon](https://www.bbc.co.uk/food/cinnamon) * 125g/4½oz [butter](https://www.bbc.co.uk/food/butter) * 175g/6oz light soft [brown sugar](https://www.bbc.co.uk/food/brown_sugar) * 1 free-range [egg](https://www.bbc.co.uk/food/egg) * 4 tbsp [golden syrup](https://www.bbc.co.uk/food/golden_syrup)  Method  1. Sift together the flour, bicarbonate of soda, ginger and cinnamon and pour into the bowl of a food processor. Add the butter and blend until the mix looks like breadcrumbs. Stir in the sugar. 2. Lightly beat the egg and golden syrup together, add to the food processor and pulse until the mixture clumps together. Tip the dough out, knead briefly until smooth, wrap in cling film and leave to chill in the fridge for 15 minutes. 3. Preheat the oven to 180C/160C Fan/Gas 4. Line two baking trays with greaseproof paper. 4. Roll the dough out to a 0.5cm/¼in thickness on a lightly floured surface. Using cutters, cut out the gingerbread men shapes and place on the baking tray, leaving a gap between them. 5. Bake for 12–15 minutes, or until lightly golden-brown. Leave on the tray for 10 minutes and then move to a wire rack to finish cooling. When cooled decorate with the writing icing and cake decorations, if using |

**Other stories if you liked the Gingerbread man**

The musubi man <https://www.youtube.com/watch?v=yB7SCRat1dU>

The gingerbread man loose in the school <https://www.youtube.com/watch?v=LcgGWMJWODY>

The gingerbread baby <https://www.youtube.com/watch?v=jsBO8XsKPyg>

The gingerbread baby <https://www.youtube.com/watch?v=JSMUcynEk30>

The three little pigs <https://www.youtube.com/watch?v=-gdcgnSrUvU>