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| **Home Learning Crumpsall Lane EYFS** | | |
| **Literacy**  **Watch the Goldilocks and the Three Bears story.** – Link provided  Use the story to create your own Goldilocks and the three bears book.   * See images for an example   **Other stories**  **Goldilocks and the 3 hares**  **Goldie and the three pandas**  **Snow bears**  **Tackylocks**   * Follow the links provided   **Speech bubbles**  Watch the Goldilocks and the Three Bears story. Listen and write what the characters say in the speech bubbles.  **Trace the words**   * Document provided   **Reception challenge – write the sentences**  Can you use the words to write a sentence? Keep your sentence simple and say it before you write it.  **Topic**  In the story, there are words such as hard, lumpy.  Can you find objects in your house that are hard, lumpy, soft?  What other words would you use to describe these objects? Can you tell an adult?  **Bear masks**   * Document provided   Use the masks with your family and tell the story of Goldilocks and the Three Bears. Who has the best bear voice? | **Nursery Rhyme of the Week**  The Goldilocks song Song  When Goldilocks went to the house of the bears Oh what did her blue eyes see? A bowl that was big A bowl that was small A bowl that was tiny and that was all She counted them: one, two, three. When Goldilocks went to the house of the bears Oh what did her blue eyes see? A chair that was big A chair that was small A chair that was tiny and that was all She counted them: one, two, three  When Goldilocks went to the house of the bears Oh what did her blue eyes see? A bed that was big A bed that was small A bed that was tiny and that was all She counted them: one, two, three. When Goldilocks went to the house of the bears Oh what did her blue eyes see? A bear that was big A bear that was small A bear that was tiny and that was all And they growled at her - ROAR! ROAR! ROAR!.  **Phonics**  Remember to  watch  phonics everyday by clicking    [here](https://www.youtube.com/channel/UCo7fbLgY2oA_cFCIg9GdxtQ).  We have been very pleased with the work we have seen so far. \*If you are confident with the sounds that you have been practicing and you can say, read and write them correctly.  Try the 'Special friends' videos for an extra challenge. 9:30am or 12:30pm  - Set 1 (all reception and nursery)  10am or 1pm - Set 2 (most reception)  \*we would like those of you who were with Miss Asquith for phonics to also start to watch the word time  and red word videos which are on the Ruth Miskin youtube channel daily.    IF you think you can challenge yourself then give the  'Hold a sentence' video and activities a try.  **Maths**  Watch the videos provided. Can you sing a long?  Can you name the shapes or numbers?  **Nursery**  Counting  Days of the week  Shapes  **Reception**  Counting in 2’s  Months of the year  Patterns  **Subtraction**  Can you complete the subtraction worksheets by finding the answers to the problems?   * Document provided | OtherPorridge barsIngredients  * 130g rolled oats * 5 dried apricots * 25g dried cranberries * 30g raisins or sultanas * 20g chopped mixed nuts (optional) * 15g sunflower seeds * 10g pumpkin seeds * 1tsp cinnamon * 300ml milk * 1 large egg * 1-2tbsps runny honey (optional) * 1 tsp vanilla extract * Preheat the oven to 180°C/350°F/Gas mark 4. Your child can help to weigh the rolled oats into a medium-sized mixing bowl. * When it comes to the dried apricots you can either slice them with a sharp knife or snip with a pair of kitchen scissors. I prefer scissors as it seems quicker and less sticky. While you snip up the apricots, perhaps your helper can carefully weigh the dried cranberries and raisins into the bowl. * Once all of the dried fruit has been added, move your attention to the nuts and seeds. If you are using nuts you may need to chop them into smaller pieces before adding to the bowl. * Your little chef can easily sprinkle in the sunflower and pumpkin seeds. My little boy loves pumpkin seeds – he thinks they look like rain drops! * Now add in the ground cinnamon. I thought it best to do this part but managed to spill it all over the worktop. I’m leaving it to my son next time! * Pass a spoon to your assistant and ask them to mix all the dry ingredients together. * It’s time to move on to the wet ingredients, so dig out your measuring jug and carefully pour in the milk. * If your child wants to crack the egg, it might be best to do so in a separate, small bowl, so that any stray pieces of shell will avoid your oaty mixture. After spending some time chasing pieces of floating shell around your little bowl, pour the egg into the milk and give a quick whisk with a fork. * Carefully measure the vanilla extract onto a teaspoon and then add to the milk and egg mixture. Ask your child to give the mixture one last whisk before pouring the wet ingredients into the dry. * Your helper can now give all of the ingredients a good mix, to combine. You may start to panic at this point as the mixture is so wet – but don’t worry, this is what it’s supposed to look like. * Allow the oats to start soaking up the milk and egg while you dig out your square baking tin and line the base and sides with greaseproof or parchment paper. * Stir the mixture once more and then pour it into your prepared tin. Feel the level of panic rise as you observe the oats floating in a sea of milk! * Place your filled baking tin into the oven and allow to cook for 45 minutes to 1hr, until the mixture has set and the top is golden brown * Place your filled baking tin into the oven and allow to cook for 45 minutes to 1hr, until the mixture has set and the top is golden brown. * You may be relieved to see that the porridge bars are firm as the oats have soaked up the liquid like a sponge! * Leave the porridge bars to cool completely in the tin. * Once the bars are cold, cut into slices and enjoy a nutritious and guilt-free breakfast or snack. |