



Activities and ideas you can do when learning at home



*Measure your sunflower and keep a weekly record of it in cm.



*Measuring in metres- problem solving



(1m of tape, 1m of string) make your own metre stick (10cmx10cm)



*Estimate and then measure the length of your garden, or the perimeter



*Make a miniature garden in a seed tray or shallow dish (to scale?)



*Compare and order lengths of household objects, ribbons, string , wool, sticks, paintbrushes and pencils- photo and share



*Use of tape measure- measure circumference of their heads/parents head



*Make a hat using the circumference results



*Measure elbow to finger tip, around wrist(make a bracelet out of pasta to fit)





***Measure and compare your own height compared to your brother or sister**



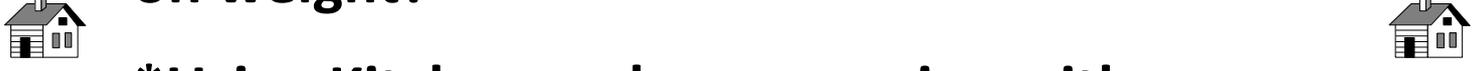
***Measuring longer lengths eg your garden/back yard – a metre string or stick is better for measuring round corners?**



***My Mass- using Kg and bathroom scales**



Weigh your family! Has anyone lost or put on weight?



***Using Kitchen scales measuring with grams and kilograms- can you make...**



Homemade Hummus



Flapjacks



Pizza



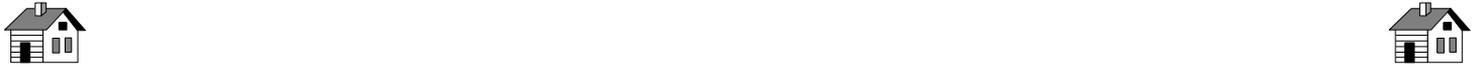
Biscuits- recipes to follow



Soup



Banana bread





***Capacity- use non standard measures to fill up your paddling pool, vase, tub, saucepan, bucket. Paint pot, egg cup, teacup, spoon.**



Understand that fewer of a bigger unit will be needed to fill the pool.



Making up to a litre- 5 containers which hold less than a l, 5 containers that hold more than a l.- encourage the mathematical language and talk of comparison.



Measuring jugs, read the scale accurately to make the correct strength of juice to freeze and make lollies.



What can we do in a minute?



Use timer/watch to...



Do star jumps



Do up shoelaces



Write your name



Use a calendar to measure how many days,weeks, Sundays are in April

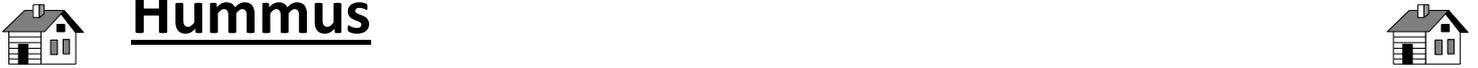




Recipes for measuring maths (Hummus, flapjacks, pizza)



Hummus



1 can chickpeas



2 cloves garlic



Olive oil 45ml (3tbs)



Juice of 2 lemons



Yoghurt/or mayonnaise 60ml (4 tbs)



Peanut butter 25g (1 tbs)



Put all ingredients into a food processor and whizz up!



Or put in a bowl and mash up or use a soup stick blender to make a lovely smooth hummus.



Season with salt and pepper and add more lemon juice if wished.



Serve with hot pittas or toast! Yum yum





Flapjacks



150g butter or margarine



75g brown sugar



75g of syrup or black treacle



225g porridge oats



Pinch of salt



Melt the butter , sugar and syrup in a pan, do not let it boil.



Mix in the oats and salt and stir thoroughly.



Press into a baking tin.



Bake in the oven at 190C /gas mark5 for 25-30 minutes.



Mark into squares while still warm, then leave to cool.





Pizza base



500g of strong white flour



1 ½ tsp dried fast action yeast



½ tsp salt



1 tbs olive oil



To make the dough put the flour in a large



bowl , add yeast and salt, make a well in the



middle pour in 400ml warm water and the



oil. Make a dough and knead for 5 mins until



elastic, you can leave it to rise in a bowl but



this isn't essential for a thin crust.



Topping



1 can chopped tomatoes &



2tbs(30ml)tomato puree



1 small clove garlic



Pinch of dried thyme



160g grated cheddar or mozzarella



1 red pepper sliced





 **1 yellow pepper sliced** 

 **Olives, mushrooms, whatever you have!** 

 **Cook the tomatoes in a pan with the garlic,** 

 **thyme and tomato puree until thick and** 

 **reduced.** 

 **Roll out the dough onto one large baking** 

 **tray or should make 4 individual rounds.** 

 **Top with tomato topping then cheese.** 

 **Use your other topping to make a face!** 

 **Bake in the oven at 220C/Gas mark7 for 25** 

 **minutes, or 15mins for 4 smaller ones.** 

 **Write your own recipes** 

 **Hope these are useful!** 

 **Mrs Neal** 

 **😊 xx** 

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