



Dedicated to Excellence

**Science and the Wider Curriculum - Planning and Ideas**

**Week Commencing:** 4<sup>th</sup> May 2020

**Year Groups:** Reception

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Activity</b>	<p><b>On Friday it is VE Day (Victory for Europe Day). We are celebrating this day because 75 years ago the Second World War came to an end. The war was a very sad time because different countries were fighting with each other. The men from this country went to war and fought. The women and children remained at home. This was a time of big change, as previously many women had been house wives and were not allowed to do certain jobs. When the men left to fight, women had to complete these jobs. Even the Queen trained to be a mechanic. The cities became a very dangerous place and the children were evacuated to the countryside to keep them safe.</b></p> <p><b>Challenge:</b> Look at a map of the United Kingdom. Can you find England, Scotland, Ireland and Wales on the map? Create your own Union Jack to wave on Friday.</p>	<p>Challenge One Today we will be listening a song sung during World War Two. How does the song make you feel? Do you think the song would have helped the soldiers? Is it a happy or a sad song?</p> <p><a href="https://www.youtube.com/watch?v=FsynSgeo_Uo">https://www.youtube.com/watch?v=FsynSgeo_Uo</a></p> <p><b>Challenge:</b> During the war there was not a lot of food. The government introduced rationing. This meant that you could only buy a small amount of food but it also meant that everyone would get food.</p> <p>What are your favourite foods?</p>	<p>Look at the attached picture (below). What can you see? How do you think they feel? What are they doing? What would you be doing?</p> <p>Write a sentence about the picture. Remember to use your sound mat and tricky word mat.</p> <p><b>Challenge</b> To celebrate VE day people created decorations such as bunting to decorate their homes. Can you create some bunting or other decorations for your home to celebrate VE Day? (see picture below)</p>	<p>To celebrate VE Day, the whole country had a party. Today we are going to complete activities to prepare for a party (to have tomorrow)</p> <p><b>Challenge:</b> I have attached some war time recipes. Please choose one to make (if you want to or choose something else to make for the party).</p> <p><b>Challenge</b> Write a list of other food or decorations you will need for your party.</p> <p>There will be no home learning activities set tomorrow but it would be lovely if you could have a tea party to celebrate VE Day. It would be great if you could take some pictures that you could email to us.</p> <p>We hope you have a lovely VE day.</p>	<p><b>VE DAY</b></p>



Bunting:

## Rationing Recipes

### Wartime carrot cake

#### Ingredients

230g SR Flour

85g margarine or cooking fat

85g sugar

115g finely grated carrot

55g sultanas

A little milk or water

1 reconstituted dried egg or 1 fresh egg

#### Method:

- Preheat oven to 220 degrees C/200 degrees C (fan)/gas mark 7
- Sift the flour into a mixing bowl.
- Rub in the margarine or cooking fat.
- Add sugar, carrot, sultanas and egg. Mix well and then add sufficient milk or water to make it sticky.
- Pour mixture into a lined baking tin and cook in the oven for 40-45 mins or until golden in colour.

### Potato Scones

#### Ingredients

225g (½lb) mashed potato

225g (½lb) flour

Pinch of salt

2.5ml (½ tsp) baking powder

Milk

15ml (1 tbs) oil

#### Method

- Mix the potato, flour, salt and baking powder together with enough milk to make a stiff paste
- Roll out about 5mm (¼ in) thick
- Fry the first cake in a little oil, the others will do without
- Butter and serve hot, in a pile

## Carrot Buns

### Ingredients

225g (8oz) self-raising flour  
75g (3oz) margarine or cooking fat  
75g (3oz) sugar  
4 tablespoons finely grated raw carrot  
2 tbs sultanas (optional)  
1 egg  
Little milk or water

### Method

- Preheat the oven to 220°C (425°F) Gas Mark 7
- Grease two baking trays
- Sift the flour into a mixing bowl
- Rub in the margarine or cooking fat
- Add the sugar, carrots, sultanas and egg
- Mix well then add enough milk or water to make a sticky consistency
- Put 12 small heaps on the baking trays
- Cook for 12-15 min or until firm and golden in colour

## Golden Slices

### Ingredients

- stale bread (rather than stale bread, leave a couple of slices out for a while to dry out)
- equivalent of 2 shell eggs in reconstituted egg (you will probably want to use real egg)
- 1 heaped teaspoonful of grated orange or lemon peel
- 1 dessertspoonful of orange juice
- margarine (you may want to use cooking oil)

### Method

- Cut the pieces of stale or dry bread ½ inch thick
- Beat up the egg mixture in a soup bowl
- Add the grated peel and orange juice
- Soak the stale bread in the mixture
- Fry in a little margarine until golden brown on both sides

- Sprinkle with sugar if you have it
- Serve piping hot