



HOME LEARNING

Nursery

20/04/20

Morning Message

Good Morning! I hope you have all had a peaceful and restful Easter holiday! Thank you so much again, for the wonderful video you sent me. I loved seeing you all so happy and enjoying the sunshine we have had.

With us all still being off school, we will be doing the weekly focus children, but slightly different. If it is your week, you can present something that you would like to share in your Home Learning book (like you would in the scrap book!). Or you could upload something special to 2Simple and that way I will be able to see it too. You could even practise talking about your Show and Tell to your family.

You will notice that the format of Home Learning has changed this week. At the bottom, there are some suggested activities that you can do throughout the week, choose the ones that you would like to do the most.

Focus children this week: Astrid, Aya, Bella, Ben, Indira

Physical Development

Cross the room

Every time your child crosses the room, they have to do a different activity. E.g. balancing something on their hand, hopping, slithering like a snake, walking backwards, pushing a ball gently, throwing a ball up and catching it, windmill arms. Can they think of their own?

Singing and Action Songs

Wind the bobbin up. Play this video for your child and encourage them to follow the actions <https://www.bbc.co.uk/iplayer/episode/p07j4yy5/mr-tumble-songs-12-wind-the-bobbin-up> Are they able to follow the actions?

Literacy (Writing/ Mark Making and Phonics)

Mark making

Start by doing Page 3 and 4 of The Very Hungry Caterpillar pencil control sheet.

Next, practice name writing with laminate and white board pen. Encourage your child to start in the correct place of each letter.

Phonics

Learn the song 'Pat-a-cake, pat-a-cake, baker's man'. Show your child how to clap along to the rhythm of the song. Can they follow the rhythm without help? Here is a link to the song

<https://www.bbc.co.uk/cbeebies/radio/sugar-plum-rhyme-pat-a-cake> you will only need the first 1 minute and 20 seconds.

Maths

Number

Play this video for your child,

<https://www.youtube.com/watch?v=6RfIKqkvHTY> encourage them to count along with their fingers.

Next, trace the laminated numbers from the Home Learning pack and the whiteboard pen. Encourage your child to start at the top of the numbers, take their time and to stay on the lines. If they find this easy, you can write out the numbers onto paper (with highlighter pen or dots) and they can trace over them.

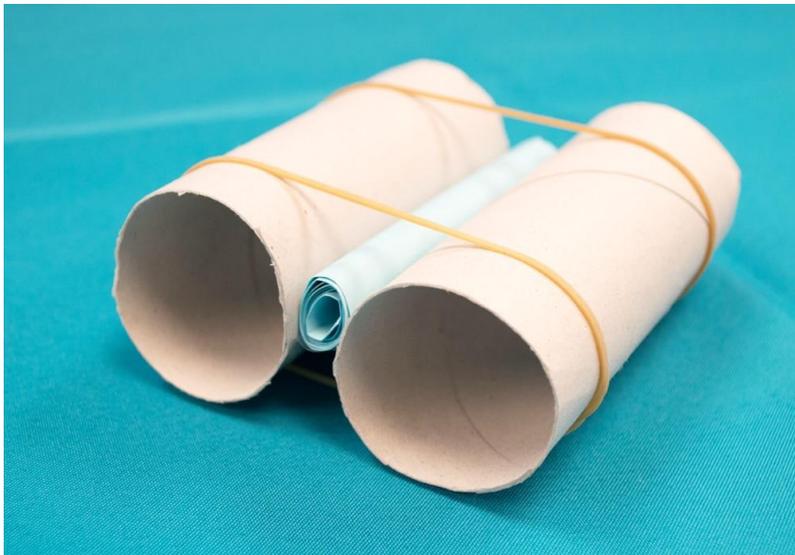
Topic /Cross Curricular /Around The House

Suggested Activities to try throughout the week

Make a rainbow from things you can find around your home. You could use magazines, catalogues, newspapers or natural found objects to cut up and stick. Or arrange objects you have found around the house for each colour, into a rainbow and take a picture of it. I have included a picture below that could be used as inspiration.



Make some binoculars out of cardboard tubes, or even rolls of paper. Let your child decorate them if they want to. We will use them later in the week to help us with some maths! There is another picture below to give you some ideas.



Make some playdough. I have included a no-cook playdough recipe that you could make it together with your child. There are some great activities to do with playdough, you can use this website www.learning4kids.net/list-of-play-dough-activities/ or find your own. Similarly, Dough Disco is a great way to improve fine motor skills. Here is a YouTube playlist from the creators of Dough Disco www.youtube.com/watch?v=KSBO8N4ctJg&list=PLtw-

[7Jf06an2kfRMTdYqf21GkM0YT2HaP](https://www.youtube.com/watch?v=7Jf06an2kfRMTdYqf21GkM0YT2HaP) You could find a video you both enjoy and do it with your child.

No Cook Playdough

Ingredients

2 cups plain flour

1 cup salt

1 tbsp oil

1 cup cold water

2 drops liquid food colouring – any colour of your choosing

No-Cook Playdough Method

- 1. Mix the flour and salt together in a large mixing bowl.*
- 2. Add the cold water, oil and drops of food colouring and mix together.*
- 3. When your ingredients are well mixed, take them out of your bowl and place your dough onto a flat surface, such as greaseproof paper.*
- 4. Knead vigorously for a few minutes, until your dough feels like playdough and all of the stickiness has gone.*

If your dough is too wet, add a little extra flour and carry on kneading. If your dough is too dry and crumbly, add an extra drop of cold water and carry on kneading. Make sure you add any extra ingredients a little bit at a time.

Listen this clip from BBC school radio. www.bbc.co.uk/teach/school-radio/eyfs-playtime-weather/z4qsxyc They talk about different types of weather, the effects of the weather and what you will see. Can you keep a weather diary for the week? Try to put down as much detail as your child gives you. You could watch weather forecasts on TV or look at them online. The BBC give a 14-day forecast www.bbc.co.uk/weather/2643743 maybe you could compare what the weather is actually like, compared to the forecast over the week.

Joe Wickes P.E. lesson on YouTube is a great way to keep everyone fit and active whilst at home!

<https://www.youtube.com/playlist?list=PLyCLOpd4VxBvD7ogmmPLjXyA1q0gFF3pe>

If they find these workouts a bit tricky, Joe also has some shorter videos that may be

useful.

<https://www.youtube.com/playlist?list=PLYCLoPd4VxBvPHOpzoEk5onAEbq40g2-k>

Look at your beans. Have they grown? Can you see any changes? Write down everything your child says. Draw a picture of what you can see. What do you think your bean will look like when it is fully grown? Can you draw a picture of it?

Baking biscuits. I have included an egg-free recipe for biscuits that would be fun to make with your child. You can make any shape, or even use a cup to make circles. Show them how to measure ingredients, set a timer and make sure the oven is at the right temperature.

Egg Free Biscuits

Ingredients

100g butter
50g caster sugar
175g plain flour
A few drops of
vanilla extract

Equipment

Bowl
Spoon
Rolling pin
Star cookie cutter
Baking tray

Method

1. Preheat the oven to 150°C.
2. Add butter and sugar in a bowl and mix well until light and fluffy.
3. Add the vanilla, mix, then add the flour and mix well.
4. Roll out to about 5mm thick. Cut into star shapes.
5. Bake for 25 minutes or until golden brown.

