St Margaret's-at-Cliffe CP School

Home Learning

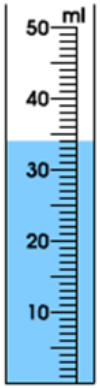
Class 6 w/b 23rd March	Monday 23rd March	Tuesday 24th March	Wednesday 25th March	Thursday 26th March	Friday 27th March
English	WALT: offer our opinions based on a text. Consider the following questions when writing your book review of Kensuke's Kingdom: - What is the book about? - What did you like about it? - Is there anything you didn't like? - Who would you recommend it to and why? You can email this to me to be marked.	WALT: plan a horror story You have all been asking me for a long time to let you write a horror story. Today you should plan your writing…think about: - The main character(s) - The setting - The main plot (story mountain) Visit https://www.literacyshed.com/the-ghostly-shed.html and watch some of the videos for inspiration if you are not sure.	WALT: write for a range of purposes (horror story) Today you can write your horror story that you have planned. Think about all the learning we have done on character, setting, action as well as sentence structure.	WALT: edit and improve. Today you should finish your horror story if you have not done already. Spend some time editing to improve your writing. Read through and check it makes sense, check you haven't missed any words out. Can you uplevel any vocabulary? Have you used a range of punctuation? Have you used a dictionary to check your spellings? You can email me your edited story for marking.	WALT: read and understand a text. Visit this site and download the ZIP file containing reading comprehensions. https://www.twinkl.co.uk/resource/t2-e-3423-sats-survival-year-6-reading-1-revision-activity-mat-pack Complete Fiction and Non-Fiction today – The Railway Children and a newspaper article in the Hobbiton Herald. Complete the questions at the bottom. The answers are included within the download so you can self-mark.

Mathematics	WALT: calculate volume of a cube and cuboid. Use the formula l x w x h to calculate the volume of the cubes and cuboids on the homework sheet. PARENTS: answers are attached below for children to self-mark.	This week is designed to consolidate learning you have already done at school. WALT: accurately read scales Find some kitchen weighing scales and/or a measuring jug at home. You could use flour, water or anything else your grown-ups allow you to use. Can you accurately measure: - 100g and/or 100ml? - 500g and or 500ml? - 650g and or 650ml? - 1kg and/or 1 litre? Then complete these scale questions below. PARENTS: answers are attached below for children to self-mark.	WALT: scale measurements and recipes Here is a recipe for easy-bake chocolate chip cookies: https://www.bbc.co.uk/food/recipes/frozen_chocolate_chip_95194 This recipe makes 18 cookies. The ingredients are measured in grams as well as ounces – please focus on the grams. It also uses tbsp (tablespoons) and tsp (teaspoons). Using scaling, work out quantities of the ingredients needed in order to make: - 9 cookies - 27 cookies - 36 cookies - 72 cookies - 108 cookies PARENTS: answers are attached below for children to self-mark.	WALT: consolidate our learning of reading scales and scaling measurements/recipes If your grown-ups are happy to (and you have the ingredients at home) why not have a go at making the cookies from the recipe yesterday? You would need to make sure you use your maths knowledge to ensure you measure out the ingredients accurately for the number of cookies you wish to make. If you would like to, take a photo of your cookies and email to me!	Times tables rock stars – you can challenge each other to see how many you can answer in 1 minute. Can you beat me?
Topic	ICT:	PE:	French:	PSHE:	Science:

	Log in to Purple mash online and begin using coding to create your own game. (This can be ongoing and might take you several sessions)	Visit Joe Wicks' YouTube channel for a 30 minute keep fit video that you can follow along with at home. The video is called "PE with Joe" and he is uploading these daily. https://www.youtube.com/user/thebodycoach1	French: Write a list of digits 1-100. Write in words, the French word for each of the numbers that you know. This should highlight to you which ones you know and which you still need to learn. e.g. 1 = un 2 = deux 3 = trois 4 5 6 7 8 9 10 = dix 11 And so on….	Big Life Journal – please complete the next chapter as these were sent home from Mrs Saynor recently.	As we almost finished our 'Light' unit of work before school finished, I would like to be able to see what you learned. Complete a 'fact file' page, giving all the information that you learned in the topic. Think back to our lessons: - How does light travel? - Which materials are best at reflecting light? - How can the detective see around corners? - Why do shadows hold the same shape as the object creating them? You can email me this for marking if you wish.

Capacity

a)



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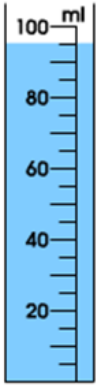

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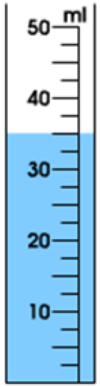

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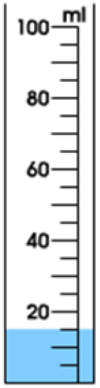

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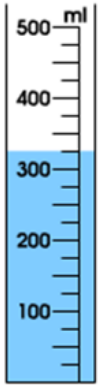
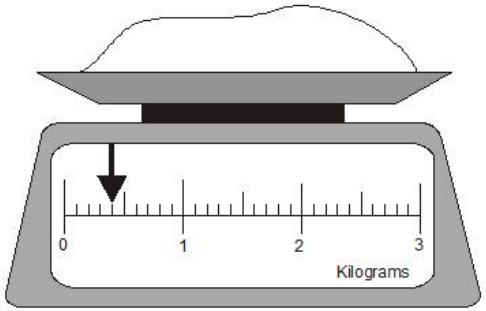


a)

b)



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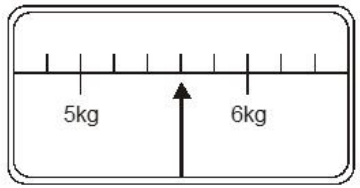

ANSWERS:

<table>
<tr><td></td><td>Maths</td></tr>
<tr><td>Monday</td><td>Volumes:
1) 7 x 2 x 5 = 70cm³
2) 3 x 2 x 8 = 48cm³
3) 6 x 2 x 5 = 60cm³
4) 6 x 2 x 2 = 24cm³
5) 2 x 3 x 5 = 30cm³</td></tr>
<tr><td>Tuesday</td><td>Capacity
a) 31ml
b) 95ml
c) 35ml
d) 15ml
e) 325ml

Weight
a) 65kg
b) 0.4kg or 400g
c) 450g
d) 5.6kg or 5600g</td></tr>
<tr><td>Wednesday</td><td>
<table>
<tr><td>9 cookies</td><td>27 cookies</td><td>36 cookies</td><td>72 cookies</td><td>108 cookies</td></tr>
<tr><td>137.5g unsalted butter, softened
137.5g soft light brown sugar
112.5g granulated sugar
1 large free-range eggs
1/2 tbsp vanilla extract</td><td>412.5g unsalted butter, softened
412.5g soft light brown sugar
337.5g granulated sugar
3 large free-range eggs
1.5 tbsp vanilla extract
712.5g plain flour</td><td>550g unsalted butter, softened
550g soft light brown sugar
450g granulated sugar
4 large free-range eggs
2 tbsp vanilla extract
950g/1lb 1oz plain flour</td><td>1100g (or 1.1kg) unsalted butter, softened
1100g (or 1.1kg) soft light brown sugar
900g granulated sugar
8 large free-range eggs
4 tbsp vanilla extract</td><td>1,650g or 1.65kg unsalted butter, softened
1,650g or 1.65kg soft light brown sugar
1,350g or 1.35kg granulated sugar
12 large free-range eggs
6 tbsp vanilla extract</td></tr>
</table>
</td></tr>
</table>

	237.5g/1lb 1oz plain flour 1 tsp baking powder 150g/10½oz good-quality milk chocolate, chopped roughly into chunks sea salt	3 tsp baking powder 450g good-quality milk chocolate, chopped roughly into chunks sea salt	4 tsp baking powder 600g good-quality milk chocolate, chopped roughly into chunks sea salt	1900g (or 1.9kg) plain flour 8 tsp baking powder 1200g or 1.2kg good-quality milk chocolate, chopped roughly into chunks sea salt	2,850g or 2.85kg plain flour 12 tsp baking powder 1800g or 1.8kg good-quality milk chocolate, chopped roughly into chunks sea salt	