

Year R Home Learning Menu – Ahoy me hearties!

Our 'theme' during term 6 has a focus on Pirates and holidays. **If** your child would like to extend their learning at home, they could engage in one of the following ideas (or choose one of their own). Please upload your child's work to Tapestry by Monday 12th July so we can share it in school.

Look back at previous holidays you have been on as a family – where did you go, what did you do?

Ask a relative if they have pictures of them when they went on holiday as a child (maybe a grandparent) – discuss what holidays used to be like, what things are different, is there anything the same still?

If you have access to sand, make a sand sculpture. Maybe you could have a competition between your family to see who could build the best sandcastle.

Use some old boxes, packaging or other materials to make a pirate accessory. It could be a treasure chest, a telescope, a sword or even a parrot.

Learn some pirate songs – maybe your adult could film you singing them

Hide some 'treasure' in the house somewhere. Create a treasure map so your family can find it.

Use a gingerbread man recipe to make some pirate biscuits



We all love eating ice creams in the summer. Follow these instructions to make your own ice cream:

ICE CREAM IN A BAG

You will need:

A large bag of ice
Salt
Milk - can be flavoured
1 small sealable plastic bag
1 large sealable plastic bag
Tea towel



Optional - vanilla essence, chocolate drops, sprinkles, a cone!

Instructions

Pour a cup of milk into the small sealable plastic bag. Check the bag is tightly sealed. You don't want the salty ice getting inside.

Half fill the bigger sealable bag with ice and add two tablespoons of salt.

Put the milk bag into the ice bag and give it a good shake. Carefully roll the ice over the milk keeping the milk in contact with the ice as much as possible.

Wrap the bag in a tea towel to protect your hands if it becomes too cold to touch.

Check the milk after 5 minutes, if it's not a similar consistency to ice cream keep going!

How does it work?

Adding salt to ice lowers the freezing point of salt by a few degrees (freezing point depression). When salt is added to the ice in the outer bag, the ice (which is at 0°C) is suddenly above its freezing point, and starts to melt. Melting requires energy which in this case is taken from milk mixture in the inner bag, causing the milk to freeze!



Adult supervision required. You are responsible for your own safety.
www.sciencesparks.com



Ice cream is made up of droplets of fat from milk jumbled up with millions of tiny crystals of ice and pockets of air.