



Year 4 Home-learning activities

Monday 29th June 2020

Subject	Activity/Resource
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English



In our writing we often write stories, letters, poems etc.... but we have not looked much at instructional writing, so this is what we will do today! We use and listen to instructions every day, sometimes without even realising it. Today you are going to **write some instructions for cooking or baking something in your kitchen!**

Below is one example of some instructions for cooking something and an instruction checklist. You may cook or bake whatever you want. You may want an adult to help you with your instruction writing (especially the list of ingredients) and of course use Google/the internet to help you!

Crispy Fish Fingers

This should take about 45 minutes

You will need:

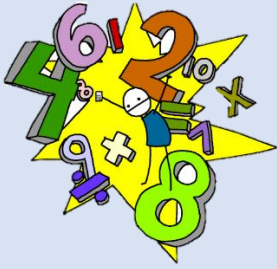
- vegetable oil
- 1 egg
- 1 slice day old bread
- 2 tbsp polenta (quick cook, dried)
- 3 tbsp plain flour
- Pinch paprika
- 1 white fish fillet (skinned and boned)
- $\frac{1}{2}$ lemon (ask an adult to cut this for you) or lemon juice



Method:

1. Weigh and measure the ingredients.
2. Grate the bread into bread crumbs and put these into a bowl.
3. Add the polenta and black pepper to the breadcrumbs.
4. Mix together with the spoon.
5. Put the plain flour and a pinch of paprika into another bowl and mix.
6. Place some baking paper onto a baking tray and brush with vegetable oil.
7. Cut the fish fillet into strips about 3 cm wide using the scissors.
8. Squeeze the lemon juice all over the fish pieces.
9. Break the egg into another bowl and mix it well with the fork.
10. Arrange the three mixing bowls in order.
11. Turn and roll each fish strip in the flour bowl, then the egg bowl and finally the polenta mix bowl.
12. Put the fish on the oiled baking paper.
13. Put the fish in the oven for 10 - 12 minutes.
14. Serve with fresh vegetables.

Maths



Your maths challenge today is going to be different to normal. Last week you did a lot of work on money and today's challenge continues that learning.

Put together a list of 10 items from around your home. They can be any small item up to the value of £20. You can ask your parents how much some items cost and write them in to a list. Before you add the values together, can you make an estimate of the total cost? Add them up and see if you were close.

For an extra challenge, you could set up a shop or a cafe in your house and get your family to buy items from you. You could even ask your adults if you could use real money (but only for fun – you should give it back!) **Try to use all the skills you have learnt to do with money – adding, subtracting, estimating, giving change.**

Topic - Cooking



Once you have finished writing your instructions, **it's time to make the food!** Make sure you have all the ingredients and kitchen equipment you need.

YOU MUST HAVE AN ADULT WITH YOU WHEN YOU STEP INTO THE KITCHEN AND START MAKING THE FOOD.

We want to have fun with this task however kitchens can be unsafe places.

You must have an adult with you, Cherry Class!

You may want to make something incredibly simple like jam on toast or porridge or something ambitious like a cake or desert. Have fun! Of course, any photos of your process or the final product are very welcome - I would love to see them!

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