

Write a fact file about the Egyptian Pharaoh Tutankhamun  
Illustrate your work.

Create a leaflet persuading tourists to visit Egypt,



Create a wordsearch where all the words are about Ancient Egypt.

OR

Create a crossword where all the answers are words about Ancient Egypt.

Make and design your own Ancient Egyptian necklace.

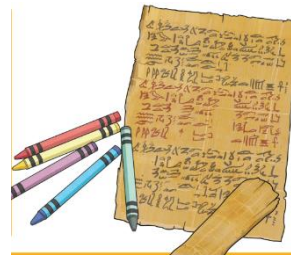


Write your full name in Hieroglyphics, you will have to research and translate each letter to the Hieroglyphic alphabet.

Using the words - Ancient Egypt create an acrostic poem

A  
N  
C  
I  
E  
N  
T  
E  
G  
Y  
P  
T

Make your own papyrus paper and write any message on the paper.



Research and write a report on how the mummification process happened.

Design and make a tomb for a mummy using any materials.



Make Ancient Egyptian flatbread (recipe below) or a traditional Ancient Egyptian recipe. Either photograph your food or bring in to show.

Research and create a fact file for why cats were so important to the Ancient Egyptians.



Make your own pyramid using any materials you like such as unifix cubes, lego, sugar cubes etc.



Aim to complete as many as you can before Easter. Take photographs of the bigger projects and send them to [rowan@lea-primary.hereford.sch.uk](mailto:rowan@lea-primary.hereford.sch.uk)

Some of these activities we may also complete in class.

# Egyptian Flatbread

## Makes 8 flatbreads

### Ingredients

300 grams of whole wheat flour.

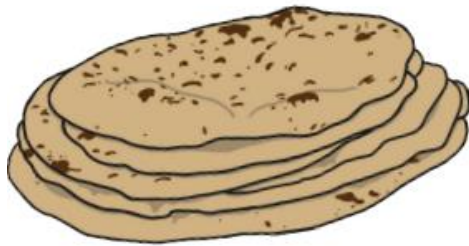
Half a tablespoon of (active dry) yeast.

Half a tablespoon of salt.

Half a tablespoon of oil.

2 teaspoons of sugar.

300ml of warm water.



## Method

1. Mix the yeast with the water and sugar in a big mixing bowl.
2. Cover the bowl with a tea towel and let it sit for 10 minutes until it is bubbly (caused by the yeast activating).
3. Add half the flour to the bowl and mix it together with a spoon.
4. Cover again with the tea towel and leave it in a warm place for 30 minutes.
5. Then, add the rest of the flour, the salt and the oil to the bowl.
6. Knead the dough for 10 minutes until it is soft, not sticky.
7. Cover the bowl with the tea towel again (for the last time!) and wait about an hour until the dough doubles in size!
8. Now you can divide the dough into 8 balls and roll them out to look like flatbreads on some baking paper.
9. Place the flatbreads on a baking tray (still on the baking paper) in the oven at 240°C for about 6 minutes and watch them fluff up! Make sure an adult helps you with the oven.
10. Enjoy your yummy Egyptian flatbread!