






# Homework Autumn 2022 Rowan Class Romans

Write a fact file about a Roman God or Goddess. Illustrate your work.	Learn how to play the Roman game of Jacks 	Make a model of a Roman villa. Follow the link below for instructions if you need guidance.	Make a Roman loaf (recipe below) or a traditional Roman recipe. Either photograph your food or bring it in to show.
Use a range of historical source materials to find out how the Roman invasion transformed the lives of the Celtic Britons. Use the information gathered to write a short non-chronological report or information poster.	Can you find out some facts about Roman Gloucester?  OR  Find out about Roman roads and how they were built.	Research and produce a short biography / fact file about a Roman Emperor or significant person - Claudius, Julius Caesar, Augustus.	Make your own erupting volcano  (See link below)
Design and make your own Roman shield 	Design a new Celtic necklace or brooch. Can you make it in card? 	Make a Roman wreath headband  (See link below)	Complete 4 activities before the end of October and 4 more before Christmas. Take photographs of the bigger projects and send them to <a href="mailto:rowan@lea-primary.hereford.sch.uk">rowan@lea-primary.hereford.sch.uk</a>  Some of these activities we may also do in class.
Do some calculations using Roman numerals. See information sheet below. (Can you do your number bonds to 20 using them? Or make calculations to 50.)		Complete some careful Celtic colouring.  See below	

## Useful Websites

Roman villa

[Roman http://www.bbc.co.uk/history/handsonhistory/romans.shtml](http://www.bbc.co.uk/history/handsonhistory/romans.shtml)

Make a Roman wreath headband

<http://www.ucandostuff.com/Guide-1428-How%20to%20make%20a%20Roman%20Laurel%20%20a%20crown%20of%20leaves.aspx>

Make your own erupting volcano

<https://www.nhm.ac.uk/discover/how-to-make-a-volcano.html>

# Recipe – Roman bread

Follow these instructions to make a simple bread roll, similar to the type that Ancient Roman bakers and soldiers would have made.



## Ingredients

- 125g strong white flour
- 125g strong wholemeal flour
- ½ teaspoon salt
- 1 sachet dried yeast
- Warm water – enough to create a dough

## Equipment

- Scales
- Large mixing bowl
- Wooden spoon
- Jug for the water
- Board for kneading the dough
- Palette knife (for scoring the dough)
- Non-stick baking tray
- Clean tea towel or clingfilm to cover the bread
- Oven
- Wooden board for serving

# Recipe – Roman bread

## Method

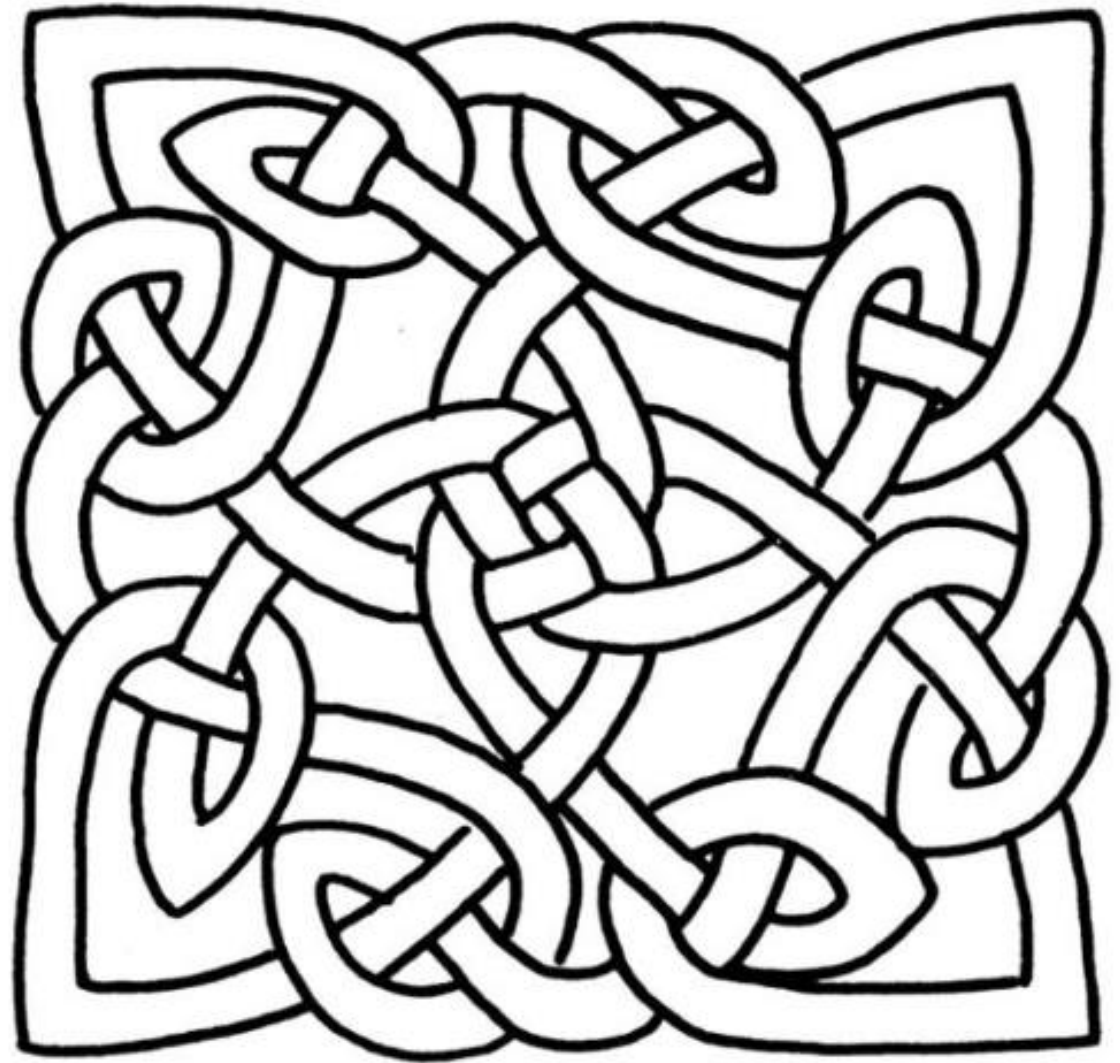
1. Place both types of flour, salt and yeast into a bowl and mix.
2. Add warm water to form a dough. Add a little water at a time. Use a large wooden spoon to begin mixing and then use your hands once the mixture starts to form a ball of dough.
3. Place the dough on a floured board and take turns to knead it until it is smooth and stretchy.
4. Form the dough into two small loaves.
5. Place the shaped loaves on a baking tray and cover with clingfilm or a slightly damp tea towel. Put the tray in a warm place to rise, such as a chair near a heater – this is called 'proving'. It will take about an hour, but may vary depending on how warm it is.
6. Once the loaves have approximately doubled in size, **ask an adult** to place them in a hot oven (gas mark 7/220°C) for 20–25 minutes to bake.
7. Allow the loaves to cool a little and then remove from the tray. The bread can be served with grapes, olives and olive oil for dipping to create an Ancient Roman meal.

**Did you know?** Most Roman bread would have been made into flat, round loaves, but they would also make 'baguette' shapes, often with sections scored along the top, so pieces could be broken off easily. For special occasions they formed them into shapes such as plaits.





ROMAN NUMERALS				
I	II	III	IV	V
1	2	3	4	5
VI	VII	VIII	IX	X
6	7	8	9	10
XI	XII	XIII	XIV	XV
11	12	13	14	15
XVI	XVII	XVIII	XIX	XX
16	17	18	19	20
XXV	XXX	XXXV	XL	XLV
25	30	35	40	45
L	LX	LXX	LXXX	XC
50	60	70	80	90
C	CXXV	CCL	D	M
100	125	250	500	1000



Celtic Colouring. Use this design, design your own or find a different pattern to colour.