



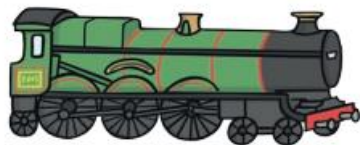
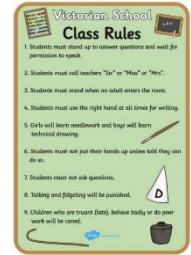







Victorians Rowan Class Homework Autumn 2023

<p>Reading</p> <p>5 times per week and parent / adult to fill in Reading Record book.</p> 	<p>Maths</p> <p>Fractions practice! Complete the attached sheet</p> $\frac{1}{3} \quad \frac{1}{4} \quad \frac{1}{2} \quad \frac{3}{4}$	<p>Cooking & Maths</p> <p>Can you make and enjoy a Victoria Sponge Cake, named after Queen Victoria. Take a picture and write out the recipe in your neatest handwriting. Use your maths to weigh out ingredients!</p> <p>(I am happy to try a slice!)</p> 	<p>Art</p> <p>Use of sketching skills to sketch teddy bear - can you show the texture of the fur?</p> <p>(Only use pencil – think about shading light / dark etc.)</p> 
<p>Geography</p>  <p>Can you learn the countries and capitals of the United Kingdom?</p> <p>See diagrams to colour and label below.</p>	<p>History</p> <p>Make a poster showing Victorian transport.</p> <p>Can you draw or trace and label, 2 different types of transport from Victorian times?</p> 	<p>History</p> <p>Plan a typical day in a Victorian Classroom - you may need to research this!</p> <p>Can you make up your own school rules?</p>  <p>https://www.youtube.com/watch?v=F0mRCimh_k</p>	<p>Geography</p> <p>Learn the 7 continents and oceans.</p> <p>Map below!</p> 
<p>History</p> <p>Why was Florence Nightingale a famous Victorian?</p> 	<p>History</p> <p>The Victorian Era was a time of great change.</p> <p>Make a fact file or poster of some of the key inventions during Victorian Times</p>  <p>(By hand or use IT eg. PowerPoint)</p>	<p>History</p> <p>Who was Queen Victoria? Can you make a fact file with 10 facts? Illustrate your work.</p> 	<p>Science</p> <p>Can you solve the Space Wordsearch?</p>  <p>Feel free to make your own using the template – think of words associated with Earth or Space!</p> <p>See below.</p>

Victoria Sponge Recipe example - <https://thegreatbritishbakeoff.co.uk/recipes/all/mary-berry-victoria-sponge/>

INGREDIENTS

For the sponge:

4 large eggs

225g caster sugar, plus extra for sprinkling

225g self-raising flour

1 level tsp baking powder

225g unsalted butter, softened, plus extra for greasing

For the jam:

200g raspberries

250g jam sugar

For the buttercream:

100g unsalted butter, softened

200g icing sugar, sifted

2 tbsp milk

EQUIPMENT

You'll also need:

2 x 20cm sandwich tins

electric mixer




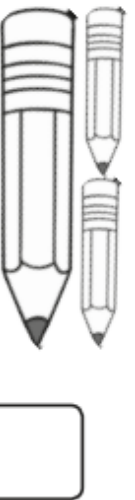

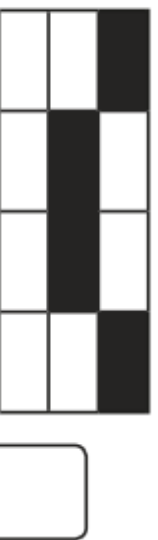
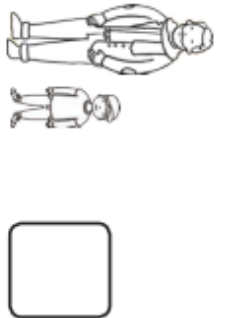
piping bag fitted with plain nozzle

Step	Instruction
1	Preheat the oven to 180°C/160°C fan/350°F/Gas 4. Grease and line 2 x 20cm sandwich tins: use a piece of baking or silicone paper to rub a little baking spread or butter around the inside of the tins until the sides and base are lightly coated. Line the bottom of the tins with a circle of baking paper.
2	Break the eggs into a large mixing bowl, then add the sugar, flour, baking powder and soft butter.
3	Mix everything together until well combined. Be careful not to over-mix – as soon as everything is blended you should stop. The finished mixture should be of a soft 'dropping' consistency
4	Divide the mixture evenly between the tins. Use a spatula to remove all of the mixture from the bowl and gently smooth the surface of the cakes.
5	Place the tins on the middle shelf of the oven and bake for 25 minutes. Don't be tempted to open the door while they're cooking, but after 20 minutes do look through the door to check them.
6	The cakes are done when they're golden-brown and coming away from the edge of the tins. Press them gently to check – they should be springy to the touch. Remove them from the oven and set aside to cool in their tins for five minutes. Then run a palette or rounded knife around the inside edge of the tin and carefully turn the cakes out onto a cooling rack, or clean tea towel.
8	To take your cakes out of the tins without leaving a wire rack mark on the top, put the clean tea towel over the tin, put your hand onto the tea towel and turn the tin upside-down. The cake should come out onto your hand and the tea towel – then you can turn it from your hand onto the wire rack. Set aside to cool completely.
9	For the buttercream, beat the butter in a large bowl until soft. Add half of the icing sugar and beat until smooth. Add the remaining icing sugar and one tablespoon of the milk and beat the mixture until creamy and smooth. Add the remaining tablespoon of milk if the buttercream is too thick.
10	To assemble, choose the sponge with the best top, then put the other cake top-down onto a serving plate. Spread with the jam carefully, then add the buttercream in small piles on top of the jam. Very carefully spread the buttercream gently. Place the other sponge on top (top-side up) and sprinkle with caster sugar to serve.

Identifying Quarters, Thirds and Halves

Write one of these fractions in each answer box:

$$\frac{1}{3} \quad \frac{1}{4} \quad \frac{1}{2} \quad \frac{3}{4}$$

<p>1. What fraction of the animals are snakes?</p>  <div style="border: 1px solid black; width: 50px; height: 50px; margin: 10px auto;"></div>	<p>2. What fraction of the pizza has been eaten?</p>  <div style="border: 1px solid black; width: 50px; height: 50px; margin: 10px auto;"></div>
<p>3. What fraction of the pizza is remaining?</p>  <div style="border: 1px solid black; width: 50px; height: 50px; margin: 10px auto;"></div>	<p>4. What fraction of the length of the big pencil are the small pencils?</p>  <div style="border: 1px solid black; width: 50px; height: 50px; margin: 10px auto;"></div>
<p>5. What fraction of these apples are circled?</p>  <div style="border: 1px solid black; width: 50px; height: 50px; margin: 10px auto;"></div>	<p>6. What fraction of this shape is shaded?</p>  <div style="border: 1px solid black; width: 50px; height: 50px; margin: 10px auto;"></div>
<p>7. How much of his chocolate bar does Steve have left?</p> <p>Sam's Bar CHOCO</p> <p>Steve's Bar CHOC</p> <div style="border: 1px solid black; width: 50px; height: 50px; margin: 10px auto;"></div>	<p>8. What fraction of his dad's height is Michael?</p>  <div style="border: 1px solid black; width: 50px; height: 50px; margin: 10px auto;"></div>

South America

North America

Antarctica

Australasia

Africa

Europe

Asia



WORLD CONTINENTS



SPACE THEMED WORDS

O	T	L	D	A	I	N	R	N	M	O	O	N	I
N	R	E	O	I	O	A	R	A	E	O	I	T	A
O	T	B	M	I	O	T	H	U	S	S	E	U	N
S	T	I	I	L	T	R	E	A	T	C	O	A	S
S	N	T	P	T	E	N	E	V	E	A	P	N	T
P	O	P	I	S	N	H	E	T	E	S	S	O	A
A	T	B	A	U	E	S	E	S	S	N	T	R	R
C	E	O	S	E	S	L	C	C	P	A	U	T	S
E	N	S	E	E	N	E	I	I	A	I	S	S	R
S	A	R	A	S	E	S	C	H	T	P	A	A	T
H	L	E	E	A	R	T	H	A	V	T	S	S	T
I	P	U	U	U	A	P	O	A	P	E	M	M	N
P	S	J	U	P	I	T	E	R	H	S	E	N	U
B	T	E	L	E	S	C	O	P	E	O	S	I	S

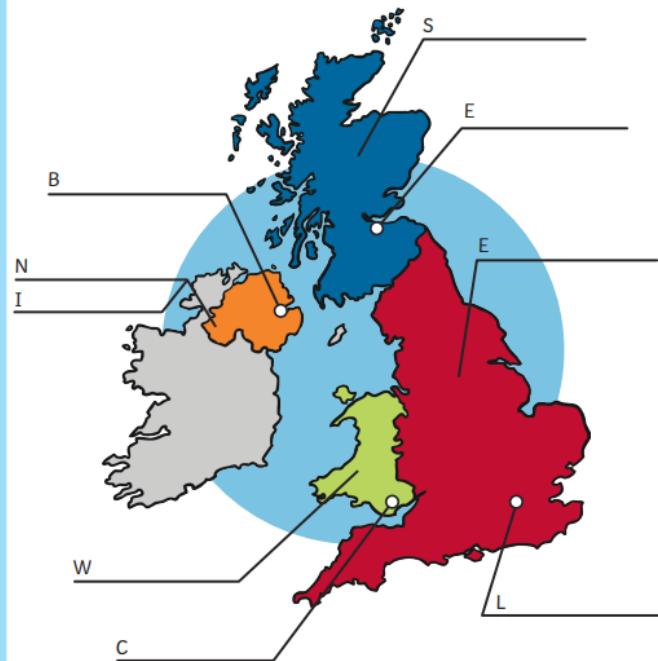
EARTH
SATURN
SPACESUIT
MOON
TELESCOPE
SUN
ASTEROID
ORBIT
SPACEHELMET
SPACESHIP
VENUS
JUPITER
STARS
ASTRONAUT
PLANET

A blank 12x12 grid for graphing, consisting of 12 columns and 12 rows of squares.

Can you make your own?



Countries and Capital Cities of the United Kingdom



England	Scotland	Wales	Northern Ireland
Belfast	Cardiff	Edinburgh	London



1. Colour in the British Isles



2. Colour in N. Ireland



3. Colour in Wales



4. Colour in Scotland



5. Colour in England



6. Colour in UK