

Winter

Activity 1 – Ice Play

Key Areas of learning:

- Science – changing materials
- Maths – colour recognition and size
- Writing – pre-writing shapes, letter formation
- Creativity

What you will need:

- Water
- Food colouring or paint
- Containers of different sizes to make ice cubes in

What to do:

- Allow your child to choose their preferred colours of food colouring or paint and mix it into water
- Fill containers of varying sizes and freeze them
- Once frozen, remove the ice cubes/ shapes from the freezer and allow your child to explore melting them by pouring warm water over them etc.
- Give your child some paper and encourage them to make marks with the ice shapes



Activity 2 – Snowflake Activities

Key recognition:

- Maths – size and colour recognition
- Fine Motor skills
- Creativity

What you will need:

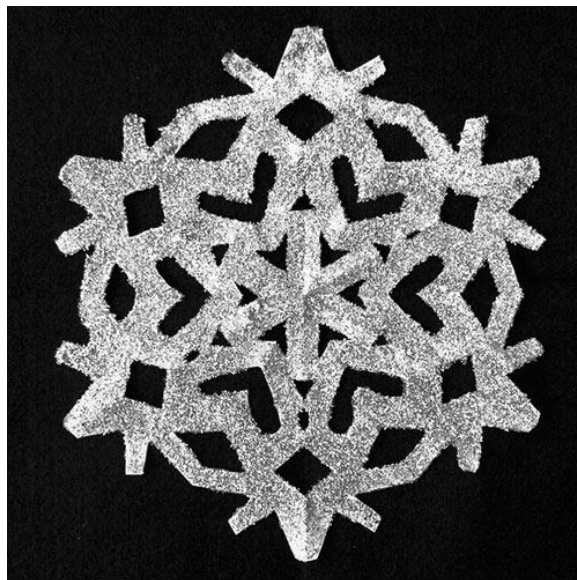
- Paper
- Scissors
- Glue
- Glitter
- Colouring pens/ pencils

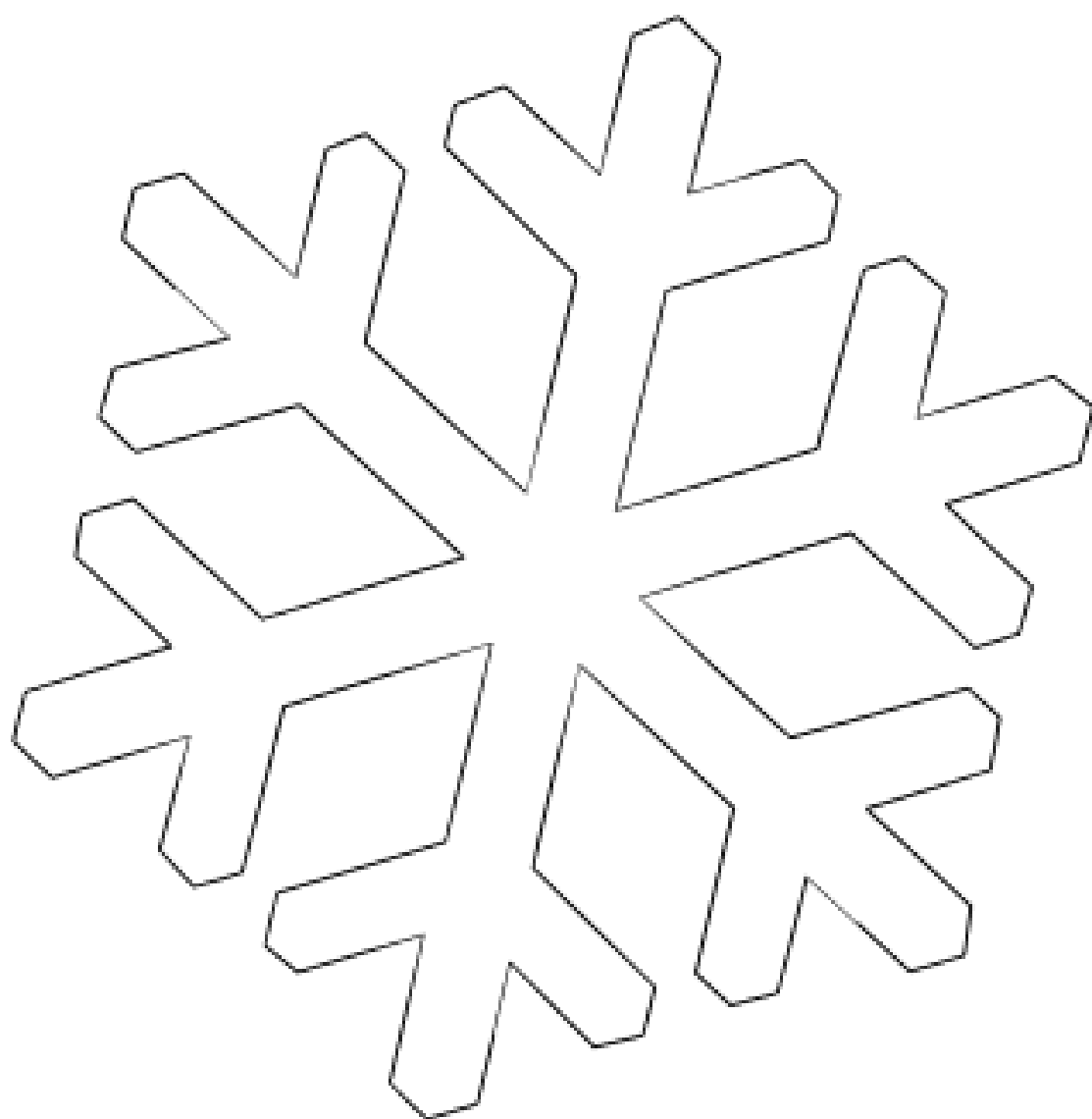
Preparation:

- If you would prefer, you can pre-cut snowflakes for your child to then decorate with glitter/ colouring pens etc.

What to do:

- Support your child to cut out the snowflake following the template over the page
- Once the template has been cut out, encourage your child to glue the shape, then sprinkle glitter over it or alternatively they can use colouring pens/ pencils to colour in the shape





Activity 3: Out and About

Key areas of learning.

- English – communication
- Life skills – independence in the community, gross motor skills

What you need:

- Appropriate clothing

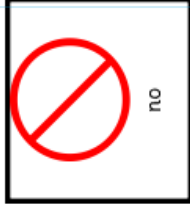
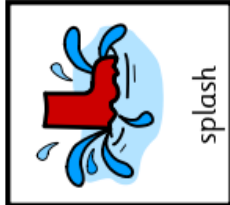
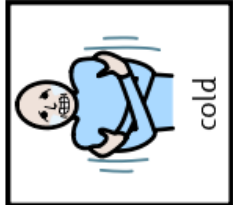
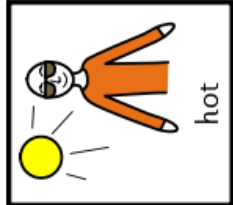
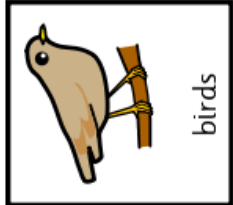
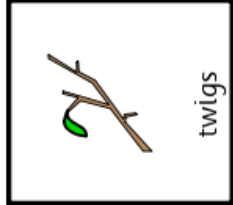
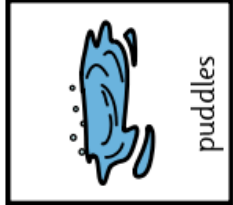
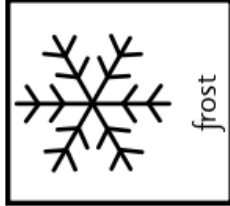
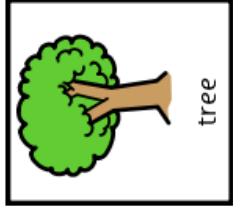
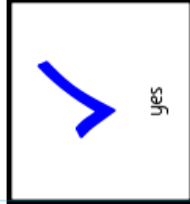
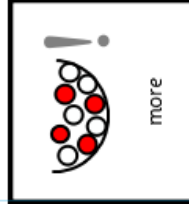
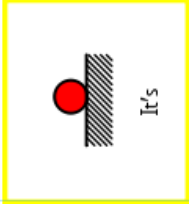
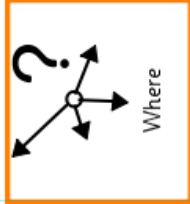
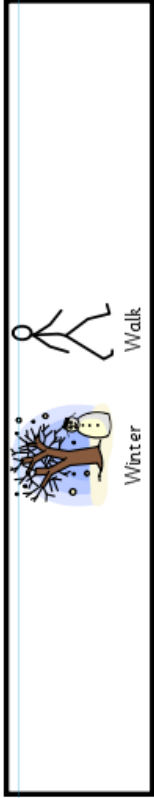
What to do:

- Identify a day and time to go out for a winter walk with your child. You could walk in a local park, woods etc.
- Re-inforce the appropriate clothing your child needs to wear for the weather outside
- Encourage them to identify items when on the walk, with support from the communication board over the page
- The National Trust has a link on their website that has a list of winter activities that can be done with your child.

<https://www.nationaltrust.org.uk/lists/50-things-top-activities-to-do-in-winter>

- Please note, that some of the activities may not be appropriate for every child





Activity 4: Snow Dough

Key areas of learning.

- English – communication
- Science – changing materials

What you need:

- Baking soda
- Water in a spray bottle
- Glitter (optional, but lovely)

What to do:

- Snow dough is light and fluffy just like freshly fallen snow, it's cool to the touch and it can be moulded into snowballs just like regular snow can be!
- Simply pour your baking soda into a large mixing bowl and alternate spraying it with water while mixing it.
- If you're adding glitter, add that into the mix too. When it's ready, the snow dough will still be very loose and fluffy, but it'll easily come together into a ball when you squeeze it in your hands.
- No need to measure the ingredients exactly as you really can't go wrong here, but for reference, it is approximately 1/2 a cup of water for three 500 gram boxes of baking soda.
- You can then mould the dough into snowballs or use it to hide animals in it for your child to find



Activity 5: Melting Snowman Biscuits

Key areas of learning.

- English – communication
- DT – using utensils appropriately
- Fine motor skills

What you need:

This makes 6 biscuits:

- 200g icing sugar
- 6 white marshmallows
- 6 large biscuits (digestives or similar)
- 24 mini Smarties or similar
- 6 pretzel sticks or Matchmakers
- Tube black writing icing

What to do:

- Support your child to put the icing sugar into a bowl and add cold water a teaspoon at a time until the mixture is runny but thick enough to coat a spoon
- Spoon a little icing onto each biscuit and attach a marshmallow
- Drizzle a little more icing onto the biscuit to make melting snow
- Break the pretzel/ Matchmaker sticks in half and place on the biscuit for arms
- Stick orange Smarties on for the noses. Stick three chocolate beans on each biscuit to represent buttons
- Using the writing icing, pipe small blobs for the eyes and mouth. Leave to set



Activity 6: Christmas Shape Cutting

Key areas of learning.

- English – communication
- Maths – shape identification
- Fine Motor Skills – cutting skills

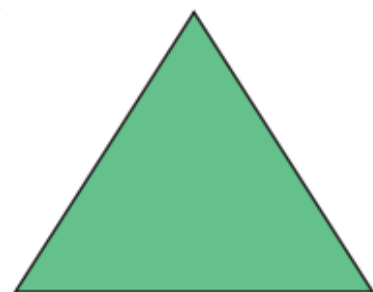
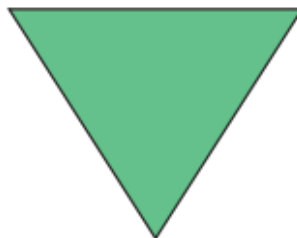
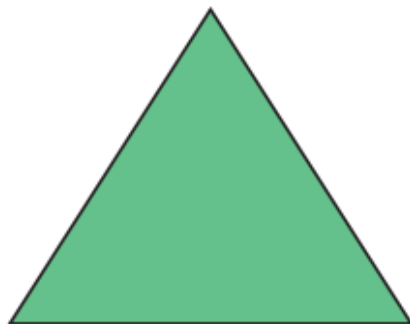
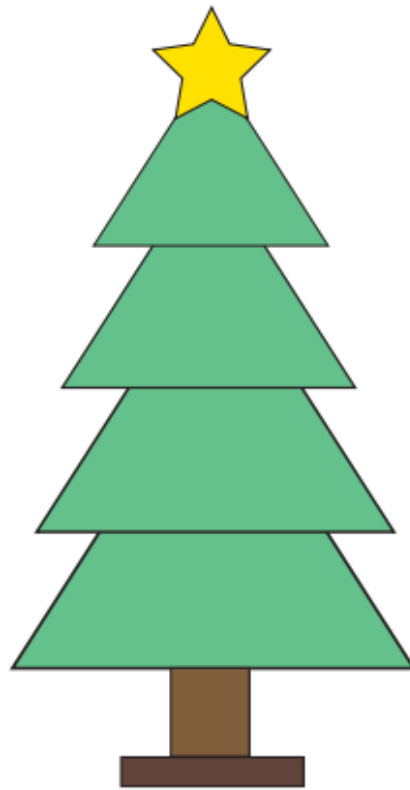
What you need:

- Print outs of Christmas shapes below (if you don't have a printer you could always draw the shapes for your child to cut and colour in)
- Glue
- Paper
- Optional – colouring pens/pencils

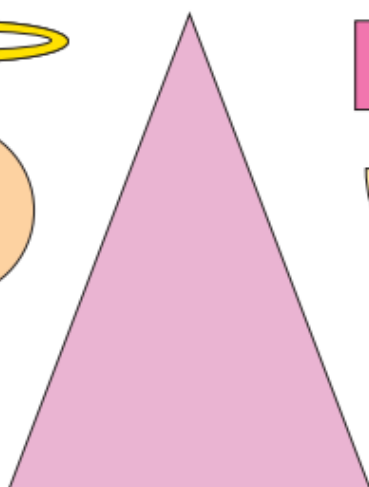
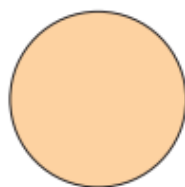
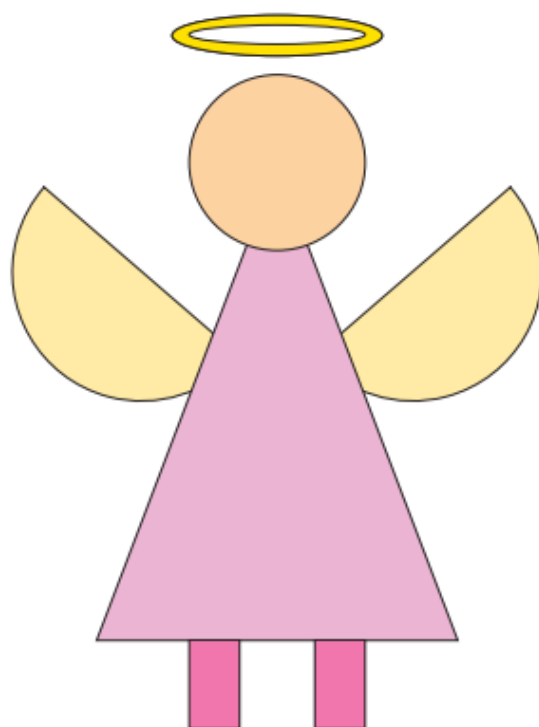
What to do:

- Allow your child to choose their preferred shape to cut and stick
- Support them to cut around the shapes with as much independence as possible
- Support them to stick the shapes in the correct places, using positional language, e.g. next to, on etc. where appropriate

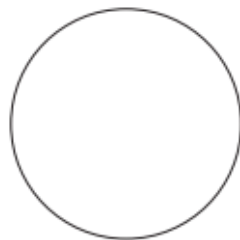
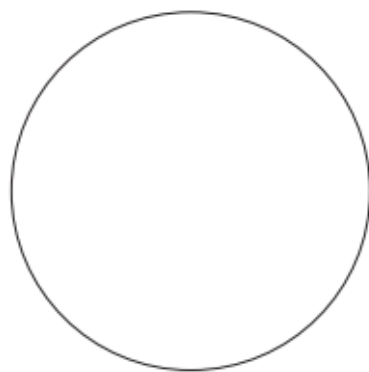
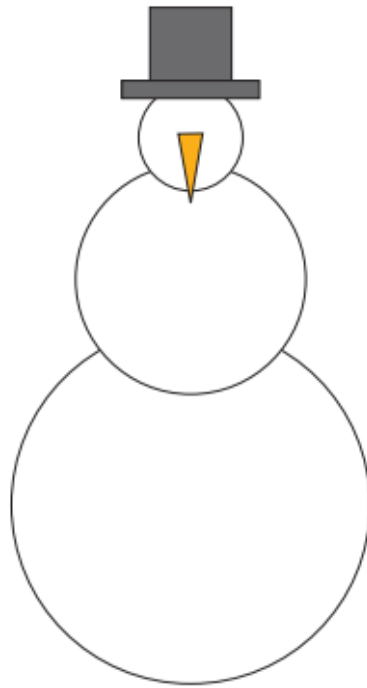
Cut and Stick Activity



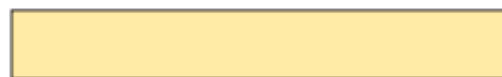
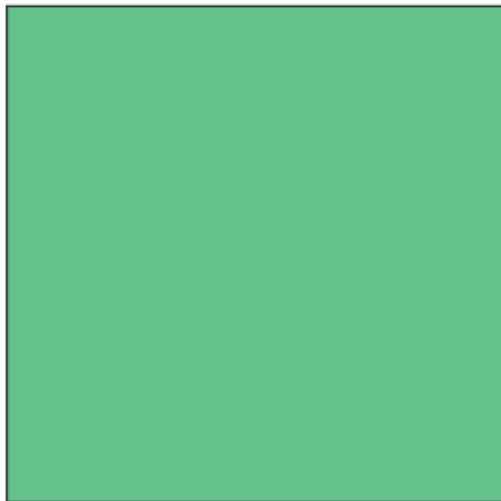
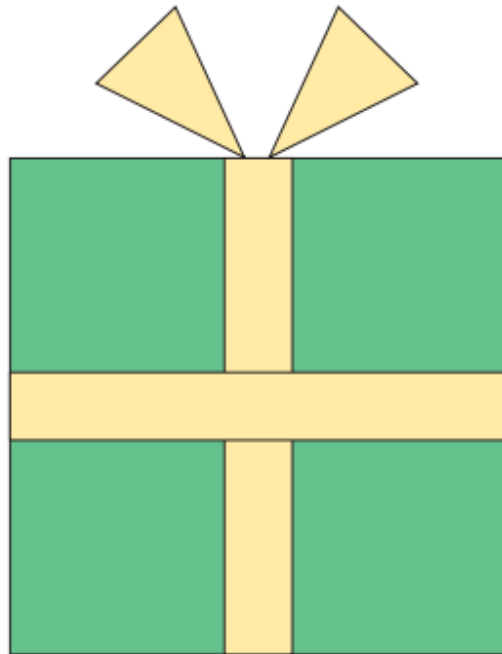
Cut and Stick Activity



Cut and Stick Activity



Cut and Stick Activity



Activity 7: Mince Pies

Key areas of learning.

- English – communication
- Maths – quantities
- Fine Motor Skills – using cooking utensils appropriately

What you need:

- 1 pack of ready made pastry
- 280g mincemeat
- 1 small egg, beaten
- Icing sugar, to dust
- Butter to grease cake tin
- Flour (if needed to prevent pastry sticking to work surface)
- Cake tin
- Rolling pin
- Pastry cutters, one round and one star/ other shape to create a lid

What to do:

- Heat the oven to 200C/180C fan/gas 6
- Using butter, grease a cake tin to prevent the pies from sticking
- Sprinkle a little flour onto the work surface and roll out the pastry. Using the round cutter, cut out 12 rounds and place them in the cake tin
- Spoon the mincemeat into the pies
- Using the shape cutter, cut 12 lids for the pies out of the pastry and place on the mincemeat
- Brush the tops of the pies with the beaten egg
- Bake for 20mins until golden. Leave to cool in the tin for 5mins, then remove to a wire rack
- To serve, lightly dust with the icing sugar.
- *Will keep for three to four days in an airtight container.*