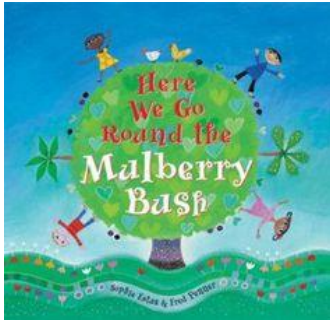


## Reception Home Learning Pack

### Activity One:

#### Reading: Here we go round the Mulberry Bush



- <https://www.youtube.com/watch?v=LjIwUnVXQ4U>
- Listen through the story with your child- do not hesitate to sing along!
- Prompt your child to clap or move along to the rhythm as they listen
- Encourage your child to copy the actions – use real props so that they can really brush their teeth/ put on their clothes etc.
- You can use the song throughout the day as they do the actions eg sing ' this is the way we wash our hands' as they are washing their hands. Use a mirror so they can look at their faces as they complete their morning routine of washing face, brushing teeth, brushing hair.

**Maths: Colour sorting/** matching: pasta, colour using a pen start with 2 colours or Red and Green, and then have a muffin tray (or separate containers) and put one of each colour in each pot and then get the child to match these.



Extension: Name the colours (use colour cards to label/"name")

**Number peg** cards make these up square or round write a number on each one and then get the child to put pegs on the cards



matching the same amount of pegs to that card. You can also show them through this big and little... 1 being little 10 being big.

<https://www.youtube.com/watch?v=0CULFFdkyfI> (Pegs and number match)

### **Art & fine motor skills**

Ziplock bags with paint inside. Then tape onto a surface let the children use their finger to write/ mark-make.



Also nice for sensory actions: Squeeze, press, use index finger to make dots, horizontal, vertical lines or circles/ spirals (model and copy)

### **Extension:**

Practise writing letters/ numbers (adult to model by writing first)

Use Feltip pens for them to try and grip and write.

### **P.E.:**

- <https://www.youtube.com/watch?v=dUXk8Nc5qQ8>
- actions: clap hands, spin around, bend knees, touch the ground etc.
- join in with your child to show them what to do and that it is fun!

### **Recipe: Mini pizza flyers**

#### **Ingredients**

- 1 large white tortilla [flatbread](#)
- 30g/1oz tomato [passata](#)

- Selection of toppings such as fresh basil, sliced peppers and shredded cooked [chicken](#)
- 30g/1oz mature [cheddar](#), grated

### Method

1. Preheat the oven to 170C/325F/Gas 3.
2. Use a 7cm/2¾in cookie cutter to cut six small circles out of the wrap and place on a baking tray.
3. Spoon a teaspoon of passata onto each circle and spread it to the edge. Sprinkle over some toppings and top with some grated cheese.
4. Bake in the oven for 10-15 minutes or until the cheese is melted and golden-brown.

### Activity Two:

#### Reading: Walking through the Jungle

- [https://www.youtube.com/watch?v=25\\_u1GzruQM](https://www.youtube.com/watch?v=25_u1GzruQM)
- Sing along to the song
- Encourage your child to join in with the actions

### Maths:

- Sing '5 little ducks went swimming one day' with your child. Focus on engaging with them in a way that they prefer and sing along together
- <https://www.youtube.com/watch?v=pZw9veQ76fo>
- Use a tray with water and toy ducks to act out songs ( you can use any bath toys and sing 'toys' instead of ducks) - count the ducks after each verse, you can show the number on your fingers or write the number down to extend the activity.

- Extension activities

- - Write down numbers up to 20 or 30 (or higher) and fill with water. Pour water out gradually and ask "how much water?" is left in the container according to the number on the container. You can add food colouring if it helps make the water more visible.



## Understanding the World:

Make “moon sand” counting the measurements as they go in the bowl.  
Encourage action words like “mix, pour, stir, squeeze, feel” etc.

## Ingredients:

- 8 cups of plain flour (gluten free if required)
- 1 cup of baby oil
- Glitter (optional)
- Food colouring (optional)

## Method:

- Put flour into a large bowl and gradually add the baby oil
- Mix in the glitter and food colouring if you wish
- Mix together with spoon or hands
- It is ready to use when you can mould it with your hands

Put into tray with toys/ sand moulds (messy activity)

## P.E.:



## Dinosaur Stomp



Make dinosaur feet (see picture)

You could use kookookangaroo – dinosaur stomp once the “feet” have been made to copy the actions

<https://www.youtube.com/watch?v=Imhi98dHa5w>

## Recipe: Easy jam tarts

### Ingredients

- 250g plain flour, plus extra for dusting
- 125g butter, chilled and diced, plus extra for the tin
- 1 medium egg

100g jam, fruit curd or marmalade of your choice

### Method

#### • STEP 1

Put the flour, butter and a pinch of salt in a bowl and rub them together with your fingertips (or you can pulse these ingredients together in a [food processor](#) if you have one). When the mixture looks and feels like fresh breadcrumbs, stir in the egg and vanilla seeds, if using, with a cutlery knife. Add 1 tbsp cold water, then start to bring the dough together in one lump with your hands – try not to knead it too much. Add 1 more tbsp of water if it's not coming together, but try not to add more than that. Wrap in cling film and chill in the fridge for 30 mins.

#### • STEP 2

Heat oven to 200C/180C fan/gas 6. Butter a 12-hole tart tin, then dust your work surface with flour. Unwrap and roll out the chilled pastry so it's about the thickness of a £1 coin, then use a straight or fluted round cutter to cut out 12 circles, big enough to line the holes in the tin. Dollop 1-2 tsp of your chosen filling into each one and, if you like, cut out little pastry hearts (perfect for Valentine's Day) and pop them on top.

#### • STEP 3

Bake for 15-18 mins or until golden and the filling is starting to bubble a little. Leave to cool in the tin for a few mins then carefully transfer to a wire rack to cool completely.

**It's also fine to use ready rolled pastry if you like the idea but don't want to spend too long in the kitchen [you can get GF ready made pastry and some is dairy free]**

## Activity Three:

### Reading: The Very Hungry Caterpillar

- <https://www.youtube.com/watch?v=75NQK-Sm1YY>
- This was our topic story last term so it is something familiar for the children.
- Talk about what he ate, why did he have a tummy ache?
- Look at pictures of different butterflies and caterpillars

### Understanding the World-

- **Corn flour sand castle**- mix cornflour and water add some yellow food colouring, use bowls and cups to make sand castle
- **Sensory flour games** - Mix cornflour and water together and it makes a great sensory play tool. Also put flour into a plastic bag and seal it with some food colouring. As it gets squished round it will change colour.
- **Sensory indoor tray play**- Use a plastic box, filled with different things, like dried beans, sand, shaving foam, even toothpaste, for sensory play.
- **Sensory tent** - Kit out a play tent with everyday items, such as old CDs, tinsel, fairy lights – for a great sensory space.
- **Smelly socks game** - Use old socks. Scent some cotton wool balls with different smells like tea, coffee, lemon, apple or tomato ketchup etc. When the cotton balls are dry, put them in the socks, tie them up with a ribbon, let your child explore them. Do they have a favourite smell?

### Art: Butterfly painting

- Take a piece of paper and fold in half
- Open it up and paint on one side
- Fold it back and squash it together
- Open it up and admire your work

#### Extension activity-

- cut it into a butterfly shape
- add lolly stick or pipe cleaner body
- talk about the fact that both sides look the same
- talk about how the colours have mixed, have they made new colours?



**P.E.:** Join in with Joe Wickes!!

## Recipe: Vegetable spring rolls

### Ingredients

50g/2oz [carrot](#), grated

- 2 tbsp [cannellini beans](#)
- 50g/2oz [beansprouts](#)
- 1 [spring onion](#), sliced
- ¼ red [pepper](#), sliced
- 1 tbsp sweet [chilli sauce](#), plus extra to serve
- 8 x 23cm/9in squares ready-made [filo pastry](#)
- [vegetable oil](#), for greasing



### Method

1. Preheat the oven to 220C/425F/Gas 7. Line a baking tray with greaseproof paper.
2. Mix the carrot, beans, beansprouts, spring onion, red pepper and sweet chilli sauce together in a bowl.
3. Lay a piece of filo pastry on the work surface in a diamond shape. Brush with a little oil, then cover with another piece of pastry. Brush with more oil.
4. Spoon one-quarter of the filling onto the corner nearest you. Fold this corner towards the centre and tuck it under the filling. Fold the two outside corners in towards the middle so it looks like an envelope. Brush with oil, then roll up the pastry to look like a sausage. Repeat with the remaining mixture and pastry.
5. Bake in the oven for 15-20 minutes, or until crisp and golden-brown.

## Activity Four:

### Reading: The Gingerbread Man

- <https://www.youtube.com/watch?v=YoQyyB5xvLk>
- Listen to the story together and talk about the animals he meets

### Maths: Counting

- Count things that can't be touched- jumps, hops, skips
- Count fruit into the bag when shopping or into the bowl when you come home
- Count the cars you can see driving past out of the window

*Concentrate on counting to 5 first and work up.*

### Science: Floating and Sinking

- In the bath/sink or a washing up bowl set up your experiment
- Find different objects around the house that can get wet!

- Decide if you think they will float or sink before you try
- Try it out to see if you were right

### **Art: Tin Foil painting**

- Encourage your child to hold the paint brush using a pincer grip hold.
- When painting focus on key action words. E.g. painting, big line, up, down etc.



### **P.E.: Run. Run!**

Run around the room, the block or the garden like the Gingerbread Man. Try jumping over things to see if you could have jumped away from the fox and escaped.

### **Recipe: Gingerbread Men [you can also make cookies/stars etc]**

#### **Ingredients**

Makes: 15 Makes 15 - 25 depending on size of cutters used

- 350g plain flour
- 100g butter
- 5 1/2 teaspoons ground ginger
- 1 1/2 teaspoons ground cinnamon
- 1 teaspoon bicarbonate soda
- 175g light brown soft sugar
- 4 tablespoons golden syrup
- 1 medium egg

#### Method

Prep:30min › Cook:15min › Ready in:45min

1. Preheat the oven to 180 C / Gas 4.
2. Put the flour, butter, ginger, cinnamon and bicarbonate of soda in a mixing bowl. Mix it all together with fingertips until crumbly. Add the sugar, syrup and egg and mix until it forms a firm pastry mix.
3. Using the rolling pin, roll out the pastry to about 5mm thick. Make sure the surface and the rolling pin are well dusted with flour. Use gingerbread men cutters to cut out shapes.
4. Place the cut out pastry on a greased or non-stick baking tray.



5. Bake in the preheated oven until golden, about 15 minutes. Check after 10 minutes. Gingerbread may be ready after 12 minutes in a fan assisted oven.
6. Enjoy :)

### **Activity Five:**

#### **Reading: Going on a Bear Hunt**

- Listen to the story and sing along
- Pretend to go on the Bear Hunt too
- Make a den to hide with the bear

#### **Maths: One and lots**[this activity develops understanding of differing amounts]

- Have two bowls and ask your child to 1 in one and lots in the other
- Ask if they want 1 sweet/crisp/grape or lots!
- Play with 1 doll/car or lots
- Blow bubbles can you pop 1, now can you pop lots?

#### **Art/fine motor- Flour play**



- Use a tray, with a layer of flour, and encourage your child to make marks in it. You can put a picture underneath the flour so that as your child moves the flour away with their hands, the picture is revealed.
- Add spoons and bowls and encourage your child to use the spoons to fill the containers.
- Add a paint brush to encourage your child to develop their pencil grip and begin to draw circle/lines/letters.

#### **P.E.: Go for a walk**

- Jump in the puddles
- Walk on the grass
- Crunch through any leaves that are left
- Stamp in the mud

## Recipe: Soda Bread

### Ingredients

- 75g/3oz [plain flour](#)
- 100g/3½oz [wholemeal flour](#)
- 25g/1oz [oats](#)
- 1½ tsp [caster sugar](#)
- ½ tsp [salt](#)
- ½ tsp [bicarbonate of soda](#)
- 2 tbsp [linseeds](#) (you can use sesame or sunflower [seeds](#), or just leave them out)
- 175ml/6fl oz natural [yoghurt](#)



### Method

1. Preheat the oven to 220C/425F/Gas 7. Line a baking tray with greaseproof paper.
2. Stir all of the ingredients, except the yoghurt, together in a bowl. Add most of the yoghurt and mix together to a soft dough. Add a little extra yoghurt if the dough is dry.
3. Tip the dough out onto a floured work surface and knead for a few minutes until smooth.
4. Shape into round loaf and put on the baking tray. Flatten slightly with your hand then mark a deep X on the top using a knife. Make sure to cut almost all the way to the bottom of the dough, so that the middle of the bread cooks all the way through.
5. Bake in the oven for 20-25 minutes.

