

Topic Home Learning Pack

Nursery

Activity One:

Theme: Incy Wincy Spider

Reading:

<https://www.youtube.com/watch?v=f8vn9dvqoYc>

- Listen through the song with your child- do not hesitate to sing along!
- Prompt your child to clap or move along to the rhythm as they listen
- This is a Makaton version so please feel free to practise the signs as you sing

Maths:

- **Make a shape spider**-encourage your child to draw around different household objects; tins, mugs or beakers to make the spider body then draw lines for the legs or draw around the handle of a spoon. Encourage your child to count as they add the legs. Name the shapes used in the picture-can your child make a square spider now?
- **Counting legs**- draw a spider-can your child count the legs? Can they stop at 8? Now draw another spider and count the legs together.

Understanding the World:

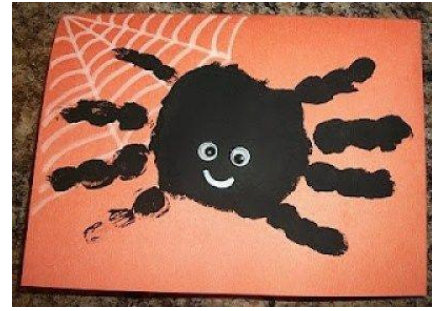
- **Ice breakers**-hide a spider toy in a small container of water/ice cube tray. Freeze it and then discuss how to free Incy Wincy from the ice [you can use any small toy if you don't have a spider]
- **Spider Hunt**-Go outside for a walk [in the morning is best]-can you see any webs? Can you find a spider hiding? Talk about what spiders eat and where they live

Art:



Toilet/Kitchen roll spider- make cuts in the roll and bend back [children can do this with support] Make sure there are 8 legs!
Dip in paint- any colour you like and splat onto paper-give spiders different faces[don't forget they have 6 eyes!]

Handprint spider- paint hands and press down onto paper, fingers opposite ways. Add eyes and smile!



Physical Development:

- **Web escape!**- use string/wool/ whatever you have to wrap around the furniture or just a chair. Can your child climb through it without waking up the spider [that is you by the way!]

Recipe: Spider cupcakes

Ingredients

- 8oz Margarine (or soft butter)
- 8oz Self-raising flour
- 4 Eggs
- 8oz Caster Sugar

For the Icing & Topping:

- 7oz icing sugar
- 1oz cocoa powder
- 5oz unsalted soft butter
- 1 tbsp of milk A couple of drops of vanilla essence
- Chocolate vermicelli
- Orange chocolate flavoured buttons/smarties
- Tube of black writing icing (Sainsbury's do a great range of coloured writing icing)
- One bag of Jelly Snakes

Method:

- Mix the flour, margarine, eggs & sugar together in a large mixing bowl
- Spoon the mixture into cupcake cases
- Pop them in the oven (180c) for 15-20mins until golden, & then leave to cool.
- While the cupcakes were cooling make up your chocolate icing. Here's where the real messy fun began!! Beat the butter until soft, then add the icing sugar, cocoa powder, milk & vanilla, & mix until smooth & combined. (If the mixture is too thick just add a teaspoon or two of milk.)
- Then simply spread over each cupcake & add two orange buttons/smarties for the eyes
- For the legs cut eight jelly snakes in half & added four (halves) to each side of the cupcake. To complete your friendly furry spiders sprinkle the chocolate vermicelli

over the cupcakes, then finish off the centres of the eyes using the black icing tubes.



Keywords: spider, legs, eight, sun,rain,up,web

Activity Two:

Theme: Humpty Dumpty

Reading:

- <https://www.youtube.com/watch?v=UlcqvQjtzQ>
- Listen through the song with your child- do not hesitate to sing along!
- Prompt your child to clap or move along to the rhythm as they listen
- This is a Makaton version so please feel free to practise the signs as you sing

Maths:

- **Build a wall**-use bricks,blocks,Tupperware, food packaging to make Humpty's wall. Count as you make the wall, encourage your child to count either with you or by themselves. Balance a boiled egg/ball on top of the wall and sing the rhyme knocking Humpty Dumpty off at the correct point.

Extension activity-write numbers to 10 on the blocks- can your child order them; do they know the number names if shown them at random; can they write some of the numbers themselves?

- **Put Humpty together**-draw an oval or print out the attached shape. Encourage your child to decorate it-mark making, make a face [use a mirror so they can look at their own face], finger paint it. Then cut it up and ask your child to put Humpty back together again. If your child doesn't want to cut up their work you or a sibling can make one to cut up.

Understanding the World:

- **Home made glue**- make your own glue to put Humpty together again! This glue can then be used to make collages

Ingredients:

½ cup of flour

1/3 cup of warm water

Method:

Pour 1/2 cup of flour into a medium size mixing bowl

Add 1/3 cup of warm water and mix until smooth

Pour into an air tight container

Once used store in a fridge until next time.

Art:

- Collage an egg- use scraps of material/ paper/sweet wrappers to decorate an egg shape. Encourage your child to cut/tear the materials themselves. Can they name the colours they can see?

Physical Development:

- **Explore the Sense of falling** - the adult can sit the child on their lap or close next to them and as they sing the song they can pretend they are falling. Let the child fall from the arm of the sofa on to the main body of it, fall on to the bed or onto a bean bag.
- **At the park/in the garden**-encourage your child to jump safely from a low wall/ climbing equipment as you sing the song together, then gallop around like the kings horses

Recipe:

Making an omelette

Ingredients

- 3 free-range [eggs](#)
- 1 tbsp [milk](#)
- 1 tsp [butter](#)
- 1 [tomato](#), finely chopped
- 2 tbsp grated [cheddar](#)
- 1 tbsp finely chopped fresh [parsley](#) or 1 tsp dried [parsley](#)
- 2 thin slices good-quality [ham](#)
- salt and [pepper](#)



Method

1. Take your eggs and crack them into a bowl – don't put them directly into the pan as you need to mix them first! Add a pinch of salt and pepper to the eggs and stir in the milk.
2. Beat the eggs with a fork, first use the fork to break the yolks of the eggs (this makes beating the eggs easier). Then tip the bowl gently and using a fork in a circular motion beat the eggs until the yolks and whites are combined and the mixture has an even colour.
3. Bring your pan to a high heat and add the butter. Pour in your egg mixture and cook on a high heat for 2 minutes, making sure that the mixture is spread out evenly. Reduce the heat.
4. As the egg begins to set, use a spatula to push the set egg towards the omelette centre, tilting the pan so the runny egg fills the space. Add the tomatoes and most of the cheese and parsley. Arrange the ham on top.
5. Cook the omelette for another minute, then loosen the edges with a spatula. Slide the omelette from the pan onto a warmed plate, tilting the pan so that the omelette folds nicely on the plate.
6. Sprinkle with the remaining cheese and parsley, then serve.

Substitute other fillings for ham/cheese as needed-tomatoes/spring onion/ tuna are all really good in an omelette.

Dairy free butter/milk and cheese can safely be used.

Encourage your child to crack the eggs, use the whisk and cut up the fillings

Activity Three:

Theme: Twinkle, Twinkle Little Star

Reading:

- https://www.youtube.com/watch?v=wah6_bc9bk
- Listen through the song with your child- do not hesitate to sing along!
- Prompt your child to clap or move along to the rhythm as they listen
- This is a Makaton version so please feel free to practise the signs as you sing

Maths:

- **Potato Printing**- cut stars of different sizes into the potatoes, dip into paint and stamp onto paper, order by size order, count the stars, name different colours.

Understanding the World:

- **Fizzy frozen stars-**

Equipment:

star shaped ice cube tray [or any ice cube tray its still as much fun]

Bicarbonate of soda

Water

Glitter

Tray/baking tray

Food colouring

Eye dropper or small container/jug to drop vinegar

Vinegar



Method:

1. Mix water and bicarbonate of soda together until it is thick enough to mould, don't let it get too runny.
2. Spoon into ice cube trays and freeze
3. Empty out onto a tray
4. Mix food colouring and vinegar

5. Drip onto the stars and watch them fizz!

- **Make a telescope:**

You will need- cardboard tube, card, elastic band, stickers, coloured pens paints etc to decorate.



1. Roll a piece of card over a cardboard tube. Add some rubber bands.



2. Decorate your telescope with stickers and markers.

3. Pull the tube to make your telescope longer.

Physical Development:

- Rockets!- start off curled up as small as possible, count down from 10 and begin to stretch as you count. Stretch up tall on 1 and jump up on Blast off!
- Practice mark making in star dust [flour and glitter or a sprinkle or sugar in the flour] use fingers to make marks, and draw stars. Use pencils, feathers, paint brushes to mark make and talk about the different marks they make.



Recipe:

Star biscuits-

Equipment

- 2 large baking trays (or whatever you've got...pizza trays, roasting trays and cake tins all work well)
- Baking paper or the butter wrapper (for greasing the baking trays)
- Mixing bowl
- Wooden spoon
- Rolling pin
- Star shaped cutters (or any other shape you fancy)
- Wire cooling rack (or improvise with your grill rack or a roasting rack)
- Biscuit tin for storing your biscuits in when they've cooled down

Ingredients

- 250 g self raising flour (US - self rising four) (plus extra for rolling out)
- 125 g cold butter cut into 1 cm (½inch) cubes (plus extra for greasing)
- ½ teaspoon cinnamon
- ½ teaspoon ginger
- 125 g caster sugar
- 1 egg beaten

1. Grease 2 large baking sheets with a thin layer of butter. Preheat your oven to 200C / 180C fan / gas mark 6 / 400F.
2. Place the flour in a large mixing bowl (you can sieve it if you like, but I never bother) and add the cubes of cold butter. Rub the butter and flour between your fingers (as if you are trying to rub the flour into the butter) until it resembles breadcrumbs.
3. Add the sugar and spices, and stir in thoroughly. Then add the beaten egg and stir again. Gradually the mixture should start to come together as a dough, but if it doesn't all stick together, add a tiny bit of water to help it come together. Don't add too much, though!
4. As soon as your biscuit mixture starts coming together, use your hands to squish it together into a ball.
5. Sprinkle your work surface with a little flour and pop your ball of biscuit dough on top. Sprinkle some more flour on top of your dough, then roll out the biscuit dough to a thickness of about 5mm / ¼inch (it doesn't have to be perfect – no need to get your ruler out!)

6. Using a selection of star shaped cutters, cut out your stars and gently lay them on the prepared baking tray. Be sure to spread them out a bit as they will grow a little in the oven.
7. When you have got as many stars out of the biscuit dough as possible, squish the mixture back together, shape into a ball again and then roll out again. You should find you can get a few more stars out of the re-rolled dough. Keep squishing and rerolling until you have run out of biscuit dough.
8. Put the biscuits in your preheated oven for 10-15 minutes, until the stars are pale gold on top and just a little bit darker round the edges. Start checking after 8 minutes and if in doubt get them out! They can always be popped back in if they are not done enough.
9. When your biscuits are cooked, place them on a wire rack to cool. They can be eaten warm or cold. When they are completely cool they can be stored in a biscuit tin or other airtight container, where they will keep for about a week.

Keywords- star, mix, hot, cold, sky, rocket, wonder, little

Activity Four:

Theme: Old MacDonald Had a Farm

Reading:

- <https://www.youtube.com/watch?v=yJvEwjK0ISQ>
- Listen through the song with your child- do not hesitate to sing along!
- Prompt your child to clap or move along to the rhythm as they listen
- This is a Makaton version so please feel free to practise the signs as you sing

Maths:

- **Matching-** find the pairs of animals
- **Counting-** Counting animals in pictures or on toy farm, count on one more animal as you add them
- **Capacity-** Use different milk containers in water play and discuss capacity - emphasise comparative vocabulary - biggest, smallest, tallest, shortest etc.
- **Sizes-** compare different animals for size; put pictures in order of animal size.

Understanding the World:

- **Planting-** Plant seeds in compost/beans in a jar with kitchen towel - then replant into a growing bag - discuss what plants need to grow-talk about watering them, putting them in the light, keeping them warm. Take pictures as the seeds/beans sprout, measure them as they grow

Art:

- **Animal Tracks-** use toy animals, dip their feet into paint [add a dash of washing up liquid to make them easier to clean]
- **Popcorn sheep-** draw or print out a sheep shape, colour head, legs, give him a face. Make up some icing using water and icing sugar. Make it quite thick but runny enough to paint onto the sheep body, then stick down some popcorn and leave to dry. When dry you can pick off the popcorn and eat it!

Physical Development-

- **Animal actions-** can you slither like a snake, waddle like a duck, hop like a rabbit, run like a horse or jump like a goat? Think about the ways you can move like other animals or stamp around like the farmer and chug like the tractor.

Recipe-Mini cheese munchies

Ingredients

- [vegetable oil](#) for greasing
- 1 free-range [egg](#)
- 1 tbsp [polenta](#) (quick cook)
- 1 large handful baby [spinach](#)
- 100g/3½oz plain [cottage cheese](#)
- pinch mild [chilli powder](#)
- 45g/2oz [plain flour](#)
- ground [black pepper](#)

Method

1. First wash your hands and put on an apron. Weigh and measure all the ingredients. Ask a grown-up to preheat the oven to 200C/400F/Gas 5. Oil a mini-muffin tray using the pastry brush and vegetable oil.
2. Break the egg into a bowl and beat it with the fork, then add the polenta. This allows the polenta to soften slightly before cooking.

3. Ask a grown-up to help you to snip the spinach leaves into small pieces using scissors.
4. Add the cottage cheese, chilli powder and black pepper to the mixing bowl. Then stir in the egg and polenta mixture. Sprinkle the plain flour over the mixture and stir again until it is thoroughly combined
5. Divide the mixture equally between the six parts of the muffin tin. Bake for 12-15 minutes or until they are brown on top. Leave to cool. Serve one or two of these little savoury cakes with ham.

Keywords- cow, duck, chicken/hen, sheep, dog, cat, tractor, farmer, farm, rabbit, goat, jump, run, dig,

