

Wednesday 24th June Year 3 Home Learning

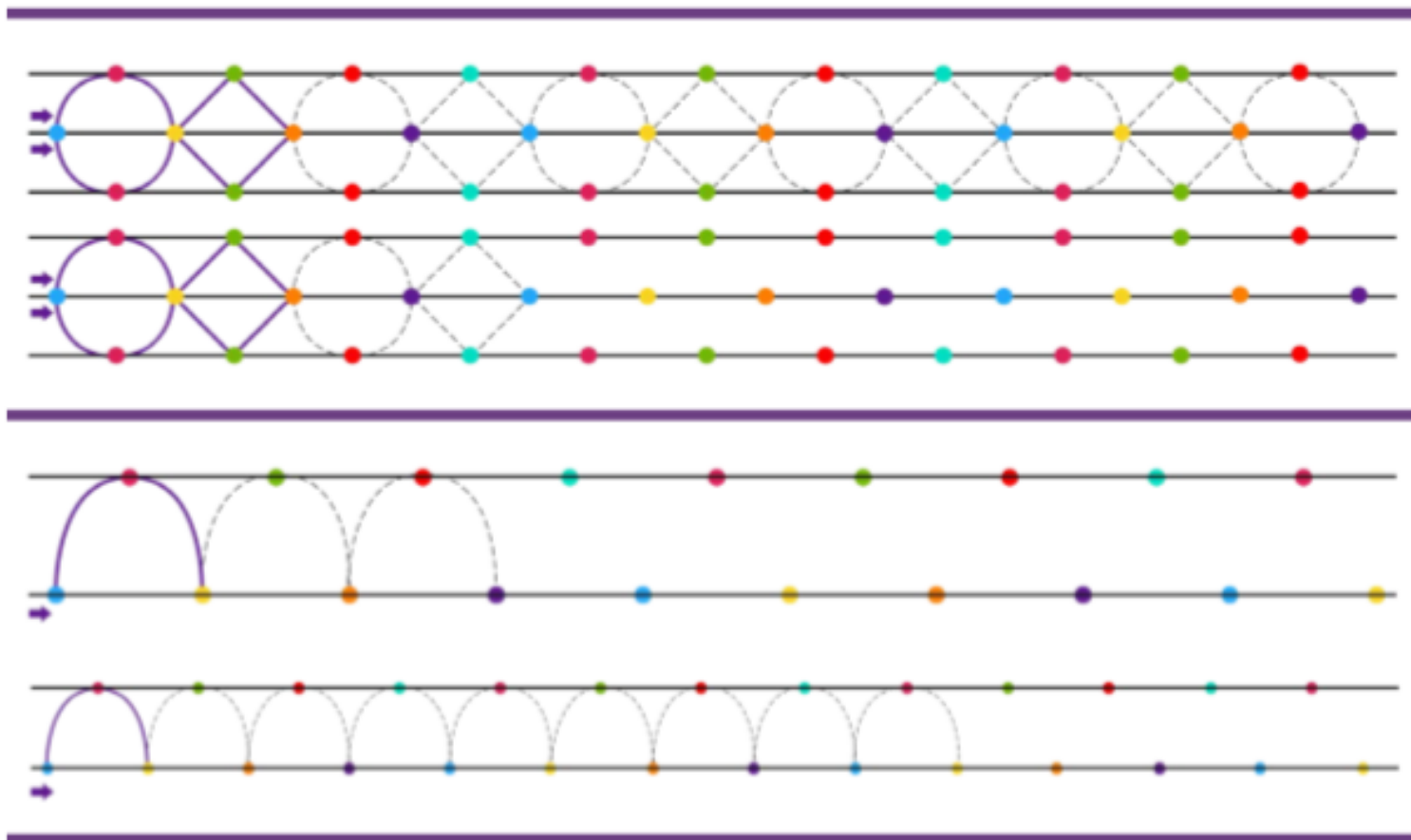
1. Physical Activity:

We had fun doing some of the activities organised by Yorkshire Sport Foundation. Here is the link to Yorkshire Sport Foundation's PE lessons. Look down the list and choose your favourite one.

https://www.youtube.com/watch?v=IvySZYSZFNY&list=PLYGRaluWWTojV3An2WEqsQ4qGFy_91jDL&index=2&safe=true

Task 2 English

Practise copying these patterns.



English Challenge

Morning Challenge

Grab a book.
Turn to page 12.
Write down the fifth sentence on
the page.

Write three sentences to follow on
from this sentence. You cannot use
the ones in the book so make up
three different sentences of your
own!

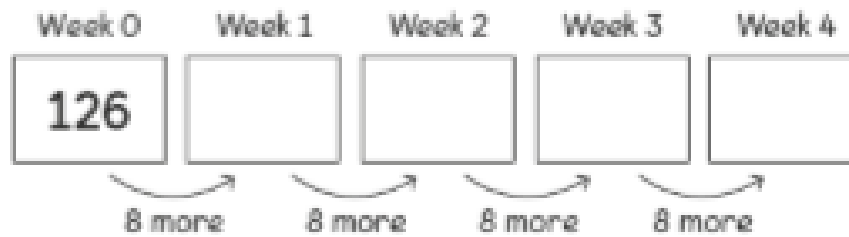
Try to add adverbs and adjectives
to make the sentences as
descriptive as possible.



Task 3 Maths Number patterns

3 Ravi saves 8 coins a week.

How many coins will he have after 4 weeks, if he already has 126 coins to start with?



He will have coins after 4 weeks.

4 Look at each number pattern and fill in the blanks.

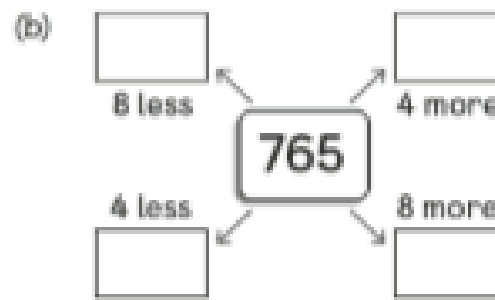
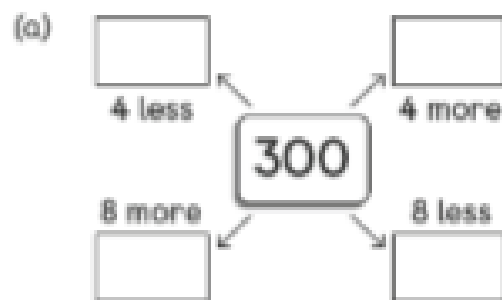
(a) 296, , 304, 308, , 316, 320

Each number is more than the number before it.

(b) 521, 513, 505, , , 481, 473

Each number is 8 than the number before it.

5 Fill in the blanks.



Wednesday's Maths Lesson

Click on the link to Oak National Academy for today's lesson.

<https://classroom.thenational.academy/lessons/use-known-multiplication-facts-to-derive-our-6-times-table>

Ancient Maya Hot Chocolate



Only the rich and noble members of Maya society drank this chocolatey treat. Is your palate distinguished enough to appreciate its rich, wholesome flavour?

Ingredients (Makes 2 small servings)

- 3 tablespoons of instant hot chocolate powder
- 250ml of milk
- 1 teaspoon of ground cinnamon
- A pinch of chilli powder

Equipment

- Small jug
- Spoon (teaspoon and tablespoon)
- Pan for boiling milk



Step 1. Mix the cocoa, cinnamon and chilli together in a small jug.

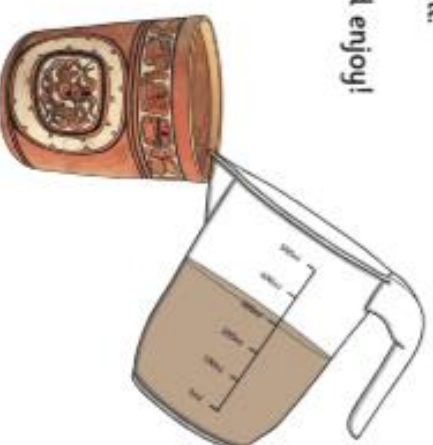


Step 2. Heat the milk slowly in a small pan on the stove (or in a microwave) until it is bubbly and frothy.



Step 3. Pour the milk into the jug containing the cocoa and spices and stir well.

Step 4. Serve and enjoy!



Top Tip!

If you want to make your hot chocolate more authentic, then use cacao (dark chocolate) and pour it back and forth between two mugs to make it frothy. Depictions on vases show us that this is what the ancient Maya did!