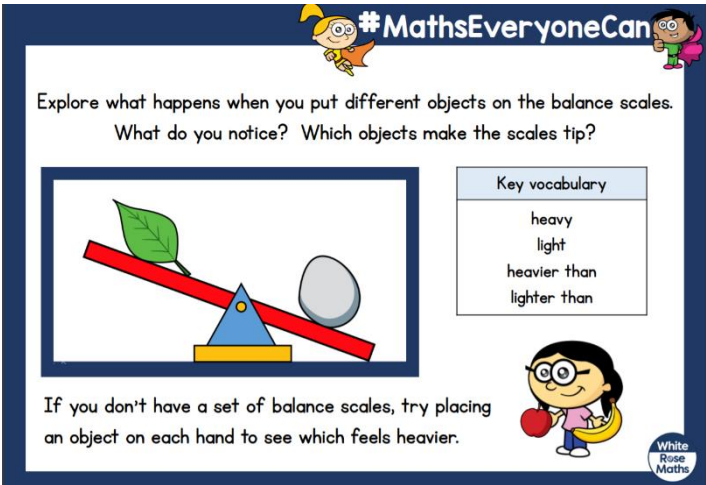
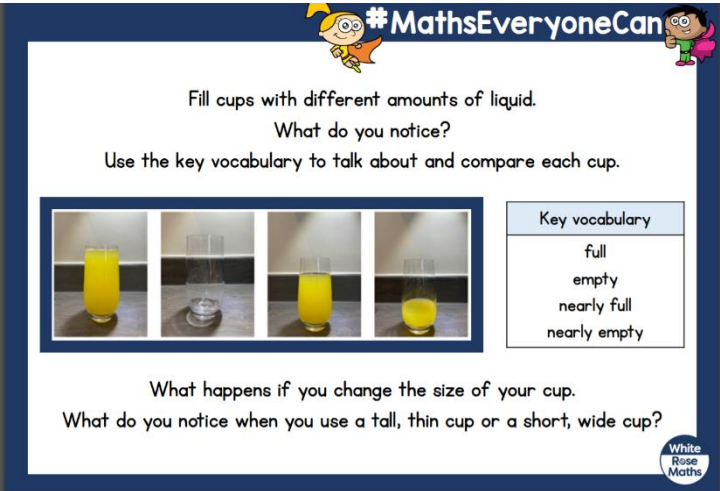


# Maths Planning w/c 18-1-21

## Alive in 5! – Week 3

Day	Input	Activity
<b>Monday 18-1-21</b>	Session 1 - Video <a href="https://whiterosemaths.com/homelearning/early-years/alive-in-5-week-3/">https://whiterosemaths.com/homelearning/early-years/alive-in-5-week-3/</a>	Session 1 - Activity <a href="https://wrm-13b48.kxcdn.com/wp-content/uploads/2020/12/PDF-Alive-in-5-Week-3-Session-1.pdf">https://wrm-13b48.kxcdn.com/wp-content/uploads/2020/12/PDF-Alive-in-5-Week-3-Session-1.pdf</a> 
<b>Tuesday 19-1-21</b>	Session 2 - Video <a href="https://whiterosemaths.com/homelearning/early-years/alive-in-5-week-3/">https://whiterosemaths.com/homelearning/early-years/alive-in-5-week-3/</a>	Session 2 - Activity <a href="https://wrm-13b48.kxcdn.com/wp-content/uploads/2020/12/PDF-Alive-in-5-Week-3-Session-2.pdf">https://wrm-13b48.kxcdn.com/wp-content/uploads/2020/12/PDF-Alive-in-5-Week-3-Session-2.pdf</a> 


**Wednesday  
20-1-21**

Session 3 - Video  
<https://whiterosemaths.com/homelearning/early-years/alive-in-5-week-3/>

Session 3 - Activity  
<https://wrm-13b48.kxcdn.com/wp-content/uploads/2020/12/PDF-Alive-in-5-Week-3-Session-3.pdf>

#MathsEveryoneCan

Explore filling different sized containers.  
What do you notice?  
Which pot holds the most? Which pot holds the least?



Key vocabulary	
smaller	smallest
larger	largest
most	least

White Rose Maths

**Thursday  
21-1-21**

Session 4 - Video  
<https://whiterosemaths.com/homelearning/early-years/alive-in-5-week-3/>

Session 4 - Activity  
<https://wrm-13b48.kxcdn.com/wp-content/uploads/2020/12/PDF-Alive-in-5-Week-3-Session-4.pdf>


#MathsEveryoneCan

Go on a hunt to find some objects that will fit inside a matchbox.

You could go around your house or outside.

Make sure you think about the size and length of each object you find.

How many objects fit inside your matchbox altogether?



White Rose Maths

Friday  
22-1-21

Session 5 – Video  
<https://whiterosemaths.com/homelearning/early-years/alive-in-5-week-3/>

<https://wrm-13b48.kxcdn.com/wp-content/uploads/2020/12/PDF-Alive-in-5-Week-3-Session-5.pdf>

The recipe provided by White Rose Maths involves using cream of tartar. We have included a recipe which does not require this ingredient. However, you may like to follow a recipe to make something else entirely e.g. pancakes, mug cakes or fairy cakes with simple measuring (cups, tablespoons).

#MathsEveryoneCan

Have a go at making your own playdough.  
Remember to measure out your ingredients carefully.

### No Cook Playdough Recipe

- 2 cups of flour
- ½ cup of salt
- 2 tablespoons of cream of tartar
- 2 tablespoons of oil or baby lotion
- 1 cup of hot water

1. Combine the dry ingredients in a bowl, add the oil or baby lotion and then the water.  
You could also add some food colouring here if you would like a colourful dough.

2. Stir everything together and then knead the dough until you are happy with the consistency.

White Rose Maths

### Activity - Capacity Matching Cards

Can you match the words (full, nearly full, half full, half empty, nearly empty and empty) to the correct pictures? – **see attached**

Follow the instructions on this sheet to make your own playdough  
– no cooking or hot water required!



## No-Cook Playdough



### Ingredients

2 cups plain flour

1 cup salt

1 tbsp oil

1 cup cold water

2 drops liquid food  
colouring  
– any colour of  
your choosing

### Method

1. Mix the flour and salt together in a large mixing bowl.
2. Add the cold water, oil and drops of food colouring and mix together.
3. When your ingredients are well mixed, take them out of your bowl and place your dough onto a flat surface, such as greaseproof paper.
4. Knead vigorously for a few minutes, until your dough feels like playdough and all of the stickiness has gone.

### What is kneading?

This is when you press, massage, squeeze and fold your dough.

If your dough is too wet, add a little extra flour and carry on kneading.

If your dough is too dry and crumbly, add an extra drop of cold water and carry on kneading.

Make sure you add any extra ingredients a little bit at a time.

## Easy Peasy Pancakes - Perfect for kids and adults alike!



Prep: 5 mins  
Cook: 10 mins



Easy



Makes 4 full sized pancakes!



### Ingredients

#### Pancakes!

1 cup of plain flour

1 cup of milk (semi skimmed or full fat\*)

1 egg (free range works best!)

Optinal\* A tiny knob of butter if your pan isn't non-stick.

#### Equipment!

1 cup of plain flour

1 cup of milk (semi skimmed or full fat\*)

1 egg (free range works best!)

Optinal\* A tiny knob of butter if your pan isn't non-stick.

A whisk or wooden spoon

A mixing bowl

A pancake pan or crêpe pan

A sieve

2 cups of equal sizes

A spatula

### Method

- Step 1** Pour your flour into the first cup till it is even with the top then sieve it into the mixing bowl and poke a hole in the middle.
- Step 2** Pour your milk into the second cup till it is even with the top then pour it into the hole in the middle, it will go out of the hole a lot but that helps it to mix in just a little bit easier
- Step 3** Crack the egg into the middle, making sure that none of the egg shell has been dropped into the pancake batter, then wash your hands.
- Step 4** Whisk or mix it all together until it has the consistency of a thin cream, then it is time to turn on the stove to a low heat.
- Step 5** This is the time where you will have to put in your little knob of butter if your pan isn't non stick, you may want to add some butter if your pan is a little old too.
- Step 6** Pour approximately one fifth of batter into your pancake pan then swirl it around till it covers the whole surface area of your pan by moving the pan around,
- Step 7** After about 30 seconds flip the pancake over if you can or just take your spatula and use that to flip it over, then wait another 30 seconds, repeat this process until your pancake is golden brown on both sides, be careful not to overcook! Repeat this with all your pancakes, then its time for toppings!
- Step 8** Tip: you can leave you batter in the fridge for one day if you want to use it again tomorrow!!!

## Microwave mug cake



Prep: 5 mins  
Cook: 2 mins



Easy



Serves 1



### Ingredients

4 tbsp self-raising flour

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4 tbsp caster sugar

---

2 tbsp cocoa powder

---

1 medium egg

---

3 tbsp milk

---

3 tbsp vegetable oil or sunflower oil

---

a few drops of vanilla essence or other essence  
(orange or peppermint work well)

---

2 tbsp chocolate chips, nuts, or raisins etc  
(optional)

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### Method

- Step 1** Add 4 tbsp self-raising flour, 4 tbsp caster sugar and 2 tbsp cocoa powder to the largest mug you have (to stop it overflowing in the microwave) and mix.
- Step 2** Add 1 medium egg and mix in as much as you can, but don't worry if there's still dry mix left.
- Step 3** Add the 3 tbsp milk, 3 tbsp vegetable or sunflower oil and a few drops of vanilla essence and mix until smooth, before adding 2 tbsp chocolate chips, nuts, or raisins, if using, and mix again.
- Step 4** Centre your mug in the middle of the microwave oven and cook on High for 1½ -2 mins, or until it has stopped rising and is firm to the touch.