



Snow Days Home Learning Activities Sheet 3.

Knowledge and Understanding of the World and Physical Development

Mrs. Cook would like to share her favourite winter recipes with you. As you have a go at making these or any other recipes you will be supporting your child's learning in some of the following ways.

Exploration and Investigation

Describe and talk about what you see, feel, smell, taste and touch. **Ask** questions about what is happening and why. **What happens** when food heats in the oven or is mixed with other food? Talk about the **changes** that happen when you mix and cook foods. Do powders like flour and sugar become gooey? If the vegetables are hard to start with what happens to them when they cook?

Designing and Making (KUW) and using Equipment and Materials (PD)

If safe let your child use the various tools for chopping and mixing food. Which tools are best for which job? What do you have to do to use the tools safely?

ICT

How does the microwave or cooker work? Is adult supervision needed and why?

Time

Use the language of time as you cook and words like *now, then, soon, later*. How long will it take? Review what you have done and remember the sequence of events. Do you have any family stories about cooking that you can tell your child?

Place

Have you ever been to a café or a restaurant? What would you eat if you went there? Don't forget good manners and hygiene. Wash hands before cooking and don't lick your fingers even if it is tempting!

Vegetable soup (healthy choice) Choose and cut into small pieces any vegetables available. Cook in water with a stock cube until soft. You can eat it straight away or whizz (blend) together.

Scones (not so healthy choice) 200g SR flour, 50g margarine, 50g sugar, 50g raisins/sultanas and milk to make a dough.

Rub margarine into flour to make breadcrumbs, add sugar and stir. Add milk gradually until mixture binds together stirring all the time. Put dough onto a floured board either use hands to flatten or a rolling pin to about half inch thick then cut out shapes using shape cutters. Place on greased baking tray, brush tops with milk, and cook in pre-heated oven 200c for 10 minutes.

ENJOY SHARING AND EATING YOUR COOKING