

The Nest Home Learning

Summer Term 1 Week 5

Week Beginning Monday 18th May 2020

Hello again Nestlings! We hope you are all keeping safe and well at home. We have been busy with our Home Learning Planning. We are also doing our own courses at home to learn more about teaching and helping you at school. We are also enjoying reading stories for the website and, last week we all made our secret video message for you which we hope you all enjoyed!

Here are the activities for this week.

Topic – Mini-beasts: Snails



Here is a picture of a garden snail.

Science. SMSC. English.

- Please listen to Mrs Porter read 'The Snail Trail' by Ruth Brown on the school website.
- Watch and enjoy learning about snails in the BBC children's programme 'Come Outside', Season 4 Episode 4. You can click on the YouTube link below.
<https://www.youtube.com/watch?v=ki97nLa2rjk>
- Or you can log onto the Twinkl website and find out some information using this link:
<https://www.twinkl.co.uk/resource/t-sc-270-snails-powerpoint>
- (You can also have a look at the Snail Facts section on the last page!)

Art. Science. English

- Now that you know some information about snails can you create your own information poster about them? Draw and label a snail and add some facts too.

Science.

- Can you go outside and find a snail? Look carefully in the damp and dark places that they like. Remember to be careful as they are tiny creatures and you don't want to hurt or frighten them.

Snail Facts:

Snails are invertebrates which means they do not have a backbone and move around on a single muscly 'foot'. They carry their home (shell) on their back.

Snails eat plants, fruits, bark, fungi and algae.

Snails hide (retreat) into their shell at the first sign of danger or from a predator who may want to eat them, such as birds.

Snails can be found on land or at sea. You can find their shells on beaches, in gardens and in parks across the world.

Snails that live in water breathe through gills. Snails that live on land breathe using their lungs just like we do.

Cooking.

- Mini Fruit Crispies.

You will need an adult to help you.

Once finished the crispies can be stored in an airtight container in the fridge.

Eat them within 4 days!

Ingredients: (to make about 35): 50g dried apricots, 40g rice crispies, 75g dried cranberries, 1 tablespoon of golden syrup, 50g caster sugar, 50g butter, small paper cases.

Method:

1. Using a clean pair of scissors, cut up the dried apricots into small pieces and put in a large bowl.
2. Add the rice crispies and cranberries to the chopped apricots.
3. Put the syrup, sugar and butter into a small saucepan. Gently heat the pan on a low heat until everything has melted.
4. Turn the heat to medium and cook for 2 minutes. Then take the pan off the heat.
5. Let the syrup mixture cool for 5 minutes. Then, carefully pour it over the rice crispy mixture in the bowl.
6. Stir everything with a wooden spoon. Use a teaspoon to put a heaped spoonful of the mixture into each paper case.
7. Put the fruit crispies onto plates and put them in the fridge. Leave for an hour to set.

We hope you enjoy these activities and don't forget to send in some photographs!

Mrs Porter, Mrs Davis and Mrs McCarthy.