

Octavia - Homework Menu Summer Term

During the term, we would like you to select at least one challenge a week to complete. You can upload them on to Class dojo when you are ready to or bring them to school to show. We would also like you to continue reading your book at least 4 times a week for 10 minutes and practise your times tables on TT Rockstars.

<u>Plant Superpowers!</u> Plants are amazing! Choose a plant superhero name (e.g., "Captain Chlorophyll" 🌱) and create a poster explaining its powers: 💧 How does it transport water? 🌸 How does it spread its seeds? ☀️ What does it need to grow?	<u>Geography</u> <i>Research France and find 10 facts that you did not know before.</i> 
 <u>Science</u> Make or draw the life cycle of a frog.	<u>English</u>  Write an action story about the Vikings crossing the North Sea to Britain.
<u>Build a Mini Skyscraper!</u> Get creative! Using LEGO, recycled materials, or paper, design and build your own skyscraper. 🏠 What makes it strong? 🌀 Can you add a cool feature like a rooftop garden or bridge?	<u>War of the Roses Comic Strip</u> Turn the War of the Roses into an exciting comic strip! Draw and write about: ⚔️ Who fought in the war? 👑 Richard III vs. Henry VII – what happened? 🏆 Who won and why?
 <u>History</u> Research the Magna Carta: create your own rules as King or Queen, in the style of the Magna Carta.	<u>India vs. China: Travel Brochure</u> Create a travel brochure for either India or China! Include: 🌍 A picture of a famous landmark (e.g., The Great Wall of China or the Taj Mahal) 🏞️ A physical feature (like a river or mountain) 🏙️ A human feature (like a famous city or building) 🎉 A fun fact about the country_
<u>DT</u> Can you bake like a Viking? Try out one of the recipes on the next page! 	<u>Art</u> Design your own building in the style of Gaudi. 



Viking Pancake with Berries

Ingredients

- 100g plain white flour
- 75g plain wholemeal flour
- 450ml milk
- 3 large eggs
- 30g butter
- 150g blueberries

Equipment

- scales
- measuring jug
- large mixing bowl
- whisk
- wooden spoon
- baking dish (with fairly deep sides)

Method

1. Preheat the oven to 210°C/gas mark 7.
2. Place the butter in the baking dish and heat up in the oven.
3. Put both types of flour into the mixing bowl and whisk in the eggs to make a thick batter.
4. Gradually, add the milk, whisking well and making sure there are no lumps in the mixture.
5. Stir the blueberries into the batter.
6. Carefully, remove the hot baking dish from the oven and pour the batter into it.
7. Bake for about 30 minutes, until the pancake has puffed up and is a golden brown colour.
8. Serve cut into pieces.



Viking Soda Bread

Ingredients

- 200g plain wholemeal flour
- 200g plain white flour (plus a little extra to flour your work surface)
- 80g oats (plus a handful to use as a topping)
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon bicarbonate of soda
- 250ml warm water

Equipment

- large mixing bowl
- scales
- measuring jug
- wooden spoon
- baking tray lined with baking paper

Method

1. Mix together the plain flour, oats, salt and bicarbonate of soda in the mixing bowl, using the wooden spoon.
2. Add the water and stir well to form a thick dough.
3. Turn the dough out onto a lightly floured surface and knead with your hands for a few minutes.
4. Form the dough into a ball and flatten it slightly.
5. Place it on the lined baking tray and sprinkle some oats over the top.
6. Turn the oven to 180°C/gas mark 4 and bake the bread for 40 minutes. (The oven should not be preheated.)
7. Allow the bread to cool before eating.

