

## Doves - Activity Ideas W/C 18th May 2020

### WHITE ROSE MATHS

Click on Summer Term - Week 4 (w/c 11th May). Activities for this week are based on The Very Busy Spider. Watch the video and click on the 'Get the Activity' tab.

There are many different activities for the week and the children do not need to have a go at them all.

<https://whiterosemaths.com/homelearning/early-years/>

### LETTERS AND SOUNDS PHONICS

Letters and sounds lesson 3 video on YouTube. This lesson challenges the children to recap their phonemes and digraphs and practice blending to read the word. This week focuses on the trigraph 'igh'.

<https://www.youtube.com/watch?v=7anrdHnwGbs>

### ENGLISH

There are a total of 5 lessons and activities for this week. This week focuses on the traditional tale of The Three Little Pigs. Watch each video and take part in the different activities.

<https://www.thenational.academy/online-classroom/reception/english#subjects>

### COOKING A PIZZA

**Ingredients:** 300g bread flour, 1 tsp instant yeast, 1 tsp salt, olive oil, tomato puree, toppings of your choice

Make the base: Put the flour into a large bowl, then stir in the yeast and salt.

Make a well, pour in 200ml warm water and the olive oil and bring together with a wooden spoon until you have a soft, fairly wet dough. Turn onto a lightly floured surface and knead for 5 mins until smooth. Cover with a tea towel and set aside.

You can leave the dough to rise if you like, but it's not essential for a thin crust.

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Roll out the dough: If you've let the dough rise, give it a quick knead, then split into two balls. On a floured surface, roll out the dough into large rounds, about 25cm across, using a rolling pin. The dough needs to be very thin as it will rise in the oven. Lift the rounds onto two floured baking sheets.

Top and bake: Heat oven to 240C/fan 220C /gas 8. Put another baking sheet or an upturned baking tray in the oven on the top shelf. Smooth sauce over bases with the back of a spoon. Scatter with toppings. Put one pizza, still on its baking sheet, on top of the preheated sheet or tray. Bake for 8-10 mins until crisp.

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