

# Home Learning Challenges – Spring term



You can bring your homework in to school  
or you can e-mail it to  
homework@Westminster.sandwell.sch.uk

## Literacy and Numeracy

Challenge	VIVOs	Done?
If you had a magic 'Narnia' wardrobe, where would it lead? What would the world behind it be like? Write a description, record a video or draw a picture of what you would see.	15v	
Play a game of 'Battleships' with someone at home	5v	
Create your own treasure map complete with up/down/left/right directions	10V	

## The Arts

Challenge	VIVOs	Done?
Use different materials to make your own Coat of Arms.	5v	
Create your own jungle animal using paint, crayon or felt	5v	
Practice breathing techniques by making a big breath through your mouth, making a too sound and then buzz your lips for 5 mins a day!	10v	

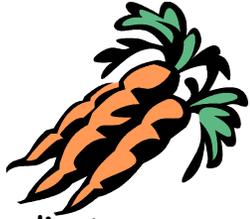
## Futures and Innovations

Challenge	VIVOs	Done?
Use ICT to create a Minecraft castle or historic building.	10v	
Make your own catapult, battering ram or tank using junk material.	10v	
Visit the park and explore forces and motions by using a swing, slide and roundabout	10v	

## Our World

Challenge	VIVOs	Done?
Visit a local museum, castle or Historic house.	10v	
Find out about a King or Queen from another country – find a picture, write a profile, record a vlog	5v	
Try to make food that would have been eaten on the Home front during WW2 (Recipe ideas on the back)	10v	

# Carrot Cookies



## **Ingredients**

1 tablespoon margarine

2 tablespoons of sugar and a little extra for sprinkling on top of the cakes

A few drops of vanilla, almond or orange flavouring

4 tablespoons grated raw carrot

6 tablespoons self raising flour or plain flour and  $\frac{1}{2}$  teaspoon baking powder

## **Method:**

Cream the fat & sugar together until it is light and fluffy. Beat in the flavouring and carrot.

Fold in the flour. Drop spoonfuls of the mixture into small cake tin. Sprinkle the tops with sugar and bake in a brisk oven for about 20 minutes.

Makes 12-15 cakes.

# Vinegar Cake



## **Ingredients**

6 oz self raising flour

3 oz margarine

3 oz sugar

$\frac{1}{4}$  pint milk

1 tablespoon vinegar

$\frac{1}{2}$  teaspoon bicarbonate of soda

3-4 oz mixed dried fruit

## **Method:**

Sift the flour. Cream the margarine and sugar. Pour the milk into a large basin, add the vinegar and bicarbonate of soda; the mixture will rise and froth in the basin. Blend the flour and vinegar liquid into the creamed margarine and sugar then add the dried fruit. Put into a greased and floured 7 inch tin, bake in a moderate oven for 1 hour.

# Sweet Potato Chocolate Spread



## **Ingredients**

2 tablespoons of mashed potato

1 tablespoon of cocoa

1 tablespoon sugar

Almond or vanilla flavoring

## **Method:**

Mash the potato thoroughly. Mix in the cocoa, sugar and flavoring. Use as a spread instead of Jam.

You can boil and mash parsnips, add sugar and use to make a mock banana sandwich.