





# Thomas Russell Junior School

Thursday 21 <sup>st</sup> May 2020      #BornReady!	
9 - 9.30am	'PE with Joe' Start the day with some action! A 30 minute workout with Joe Wicks on YouTube.
9.30 - 11am 	<p>Activity 1: SPaG Mat. Have a go at the SPaG questions. Remember *** is the toughest challenge.</p> <p>Activity 2: Read through Thursday's lesson plan - page 1.</p> <p>First, read <i>Toaster Explanation</i> - page 2. Next, cut out and put the sections in order so that the explanation makes sense. Watching this video might help you: <a href="https://www.youtube.com/watch?v=WYcw_DcZsak">https://www.youtube.com/watch?v=WYcw_DcZsak</a> Share your work with a grown-up. Do they agree that the explanation makes sense? You can check your answers at the end of this pack.</p> <p>Next, read <i>Imaginative Toaster Explanation</i> - page 3. This is from a book that gives comic explanations for everyday items.</p> <ul style="list-style-type: none"><li>• Make a diagram that could go with this imaginative explanation. Label your diagram to show the different stages and what each part is doing.</li></ul> <p>Finally, plan and write your own imaginative explanation. Choose one of the <i>Explanation Ideas</i> - page 4 - or think of your own. Think about how you could explain this thing in an imaginative (and silly!) way. Try your ideas out loud, ideally telling them to somebody else. Now try writing them. Read the <i>Writing Frame</i> - page 5 - and use the same pattern to explain your idea. Challenge yourself to repeat this with other items from <i>Explanation Ideas</i>.</p>
11.15 - 12.15pm 	Imperial Measures 1 Learning reminders on p.2 and 3. 'Mild' questions are on p.4 with the harder, 'Hot' questions on p.5. If you are a bit stuck use a tape measure and p.7 to help. Check your understanding on p.8 if you are feeling confident.
Lunchtime!	If you could paint the whole world - what colour would you use?

1.15 - 2.15pm



## COOKING AND DESIGN AND TECHNOLOGY

Have you ever thought of cake decoration as art?

You might have noticed how elaborate and aesthetically appealing cakes can be, cake decoration uses many skills associated with art, such as design and sculpting. It is sometimes known as the sugar arts.

We meet Lily Vanili, baker and master cake decorator, who is going to show YOU how to make cake sculptures out of fondant icing. Lily demonstrates how she makes her renowned heart cake, using red velvet sponge, fondant icing and food colouring.

Karim and a group of children take up the challenge to create a cake sculpture of their own.

<https://www.bbc.co.uk/teach/class-clips-video/art-and-design-ks2-cake-sculptures/zk4bnrd>

HAVE FUN AND LET US KNOW HOW YOU GET ON. 😊

2.30 - 3.30pm



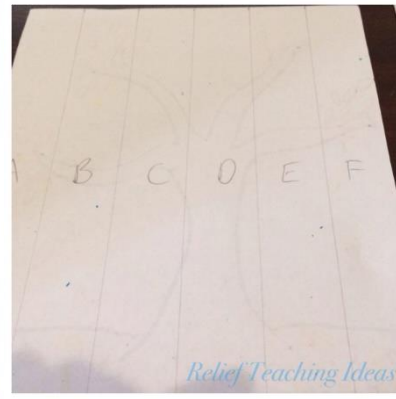
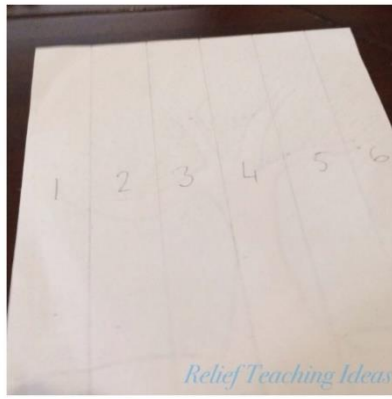
## *Daily Wellbeing*

### Concertina Pictures



To create a picture you will need two A4 pieces of paper (one cut in half), scissors, glue, ruler, and markers & pencils/ colouring pens.

Cut one of the A4 pieces of paper in half. Section each piece as shown



On each one, draw a different picture. You could do things changing, like the picture above or design your own - it doesn't matter 😊

Cut out the strips on the pictures. Make sure to try to cut as straight as you can! Lay them out as 1,a,2,b,3,c etc Glue the strips down onto the A4 paper,  
Fold the paper concertina style.



Open up to reveal the pictures! You can also glue or staple the end pieces to a piece of paper or card to make it easier to display on a wall.



Have fun!