

## Year Six Home Learning Menu – Autumn Term 2

Topic	Game of Thrones	
English	<p>Write a letter from Macbeth to Lady Macbeth to tell her about the prophecy told by the Weird Sisters.</p>	<p>Write a reply from Lady Macbeth, giving Macbeth advice on what to do next. You can follow the story or give your own advice if your prefer.</p>
Maths	<p>How many ways can you represent <math>\frac{2}{3}</math>?            Can you include: fractions of different shapes, fractions of a group of objects, decimals, percentages, money, time, number lines, fractions of numbers?             Challenge: Can you link this to what you have learnt about ratio?</p>	<p>Adapt a recipe that was designed to make 12 cakes, to make 18 cakes instead. With permission from your parents/carers, can you try out your amended recipe? Take photos of your work.             You could find your own recipe or ask your teacher for a copy of a simple cupcake or scone recipe to get you started.</p>
Science and the outside environment	<p>Collect a range of autumn leaves and create your own classification diagram. Use this link to help you:  <a href="https://www.stem.org.uk/resources/elibrary/resource/34255/grouping-and-classification-suitable-home-teaching#&amp;gid=undefined&amp;pid=4">https://www.stem.org.uk/resources/elibrary/resource/34255/grouping-and-classification-suitable-home-teaching#&amp;gid=undefined&amp;pid=4</a></p>	<p>Find out about different micro-organisms and create a presentation about how they can be helpful or harmful.</p>
Humanities	<p>Elizabeth I is most famous for fighting, defeating and eventually executing her cousin, Mary Queen of Scots. Create a video, powerpoint, drawing or piece of writing about what happened between these two cousins.</p>	<p>Choose a King or Queen of England that we have not looked at. Find out 5 interesting facts about your chosen ruler and present them in an interesting way.</p>
Creative Arts	<p>Create a model of a crown that could have been worn by one of the Kings we are studying this term.</p>	<p>Research and build a model of the Tower of London; can you find out what important items are kept there?</p>

In addition, please read every day. This should be recorded in reading diaries. All tasks should be handed in by Friday morning.

<b>Cupcakes – Makes 12</b>  100g sugar 100g butter	<b>Cheese Scones – makes 12</b>  240g self-raising flour Pinch of salt
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**2 large eggs (beaten)  
100g flour  
1 tsp vanilla extract**

**Preheat the oven to 180°C.  
Fill a 12 cupcake tray with paper cases.**

- 1. Mix the butter and sugar together until pale and fluffy.**
- 2. Add the eggs, vanilla extract and flour and mix together.**
- 3. Spoon mixture evenly into cases.**
- 4. Bake for 12-15 minutes until golden brown.**
- 5. Remove from oven and allow to cool completely before decorating.**

**1 tsp baking powder  
60g chilled butter cut into cubes  
120g grated cheese  
100ml milk**

**Preheat the oven to 200°C.  
Grease a large baking tray with butter or line with greaseproof paper.**

- 1. Mix together the dry ingredients.**
- 2. Rub the butter into the dry ingredients using just your finger tips. It should look like breadcrumbs once complete.**
- 3. Mix the grated cheese into the breadcrumbs.**
- 4. Add the milk little by little until you can form a soft dough.  
Keep any spare milk for step 6.**
- 5. Roll out the dough on a lightly floured surface until it is 2cm thick. Cut out round shapes using a scone/cookie cutter or an upturned glass or cup.**
- 6. Place rounds onto baking tray and brush with left over milk.**
- 7. Bake for 15-20 minutes until golden brown.**
- 8. Remove from oven and allow to cool – serve when still warm with butter or soft cheese spread.**