



## Maths

1. Use long multiplication to answer these questions:

1.				
		1	6	1
x			2	3

2.				
		2	3	2
x			2	6

3.				
		6	1	4
x			1	8

4.				
		9	6	9
x			9	5

5.				
		7	4	0
x			9	6

6.				
		3	6	2
x			5	8

7.				
		3	0	5
x			7	1

8.				
		3	7	0
x			6	4

2. Jack made cookies for a bake sale.  
He made 345 cookies.  
The recipe says that he should have 17 raisins in each cookie.

How many raisins did he use altogether?

3. Multiplication word problems:

- There 15 rows of 20 stickers on a sheet. How many stickers are on one sheet?
- There are 35 rows of 24 dominoes. How many dominoes are there altogether?
- In the supermarket there are 38 boxes of cereal on a shelf. There are 12 shelves of cereal. How many boxes of cereal are there altogether?

## English

This week you have done some work on sentence types and apostrophes. Using what you know about the range of sentence types and the different uses of apostrophes, we would like you to write a diary entry to summarise your week using what you've worked on in English this week.

Remember the important features of a diary entry:

- Past tense
- First person
- Chronological order
- Include facts and opinions
- Informal style

Please make sure all your sentences are punctuated correctly!

Dear diary,

Please continue to read as much as you can, use your planner to practise spellings and work through your English CGP book wherever possible.

## Foundations Subject – Geography/Food Technology

If you haven't quite completed your Geography task from Monday or DT task from Wednesday, I would like you to complete those first. It would be lovely to have a complete portfolio of all your topic work you've done at home upon your return.

On Wednesday, I asked you to come up with a South American menu and design dishes for a starter, main course and dessert.

Today (if possible) I would like you to have a go at making one of your dishes you have researched and designed by following a method from the recipe you found online. If you have not managed to get the appropriate ingredients, then please have a go and get stuck in at helping with some cooking today with your adult at home as part of your food technology lesson.

Whatever you make today, whether it be one of your South American dishes or making lunch for the family with the ingredients you do have at home, I would like you to create an evaluation of your finished product! Something similar to this:

### Cooking & Baking Food Evaluation

I have made: \_\_\_\_\_

The equipment I have used: \_\_\_\_\_

The skills I have used: \_\_\_\_\_

Insert picture/drawing

### Evaluation

Do you like what you have made? Yes/No Why?/Why not?

Do you like the way it tastes? Why/Why not?

How could it be improved?

Did you face any problems? If so, how did you overcome them?

If you were to do it again, would you do anything differently?

Please if you can, share with us on Facebook your finished product! We would really love to see them! 😊