

Working together to

SHINE



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Year Three answers 27/4/20

Maths

Recap counting in 50s. Count from 0 to 1000 in 50s. Ask an adult to listen and check that you're correct! <u>Fluency</u>

Circle and explain the mistake in each sequence.



<u>Reasoning</u>

Which is quicker: counting to 50 in 10s or counting to 150 in 50s?

Explain your answer.

It is quicker to count to 150 in 50s as it would only be 3 steps whereas counting to 50 in 10s would be 5 steps. In the first sequence, they've added 5 instead of 50. It should be 150.

In the second sequence, they've started on the wrong number. It should be 1000.

Mastery

Always, Sometimes, Never

Sort the statements into always, sometimes or never.

- When counting in 50s starting from 0, the numbers are all even.
- There are only two digits in a multiple of 50
- Only the hundreds and tens column changes when counting in 50s.
- Always
- Sometimes
- Sometimes

English

Using all of the correct features, your work should look a bit like this.

'It's an underwater camera,' said Dad.

'I wonder if there's any film in it!' Mum exclaimed.

The boy looked at the camera he was carefully holding as if it was the most precious thing in the world. 'If there is, what will be on the photographs?'

I trust you to check your own, but if you've missed anything out, you need to go back and edit your work!

Foundation Subject – Design and Technology

Our design and technology for this term is food. We are going to be thinking about the Mediterranean country of Italy and which dishes Italian people enjoy cooking and eating.

I can research foods and dishes popular in Italy.

Today I would like you to do some research and find out which foods or dishes are popular in Italy. You can present this however you like in your homework book or on a piece of paper. You could even use the computer to present your findings on a word document or powerpoint. Italian cuisine (the foods they eat and the dishes they make) is usually quite simple. They use ingredients such as tomatoes, cheese, fresh fish, olive oil and lots of different meats like ham, sausage and salami. They also famously use a lot of pasta in their dishes. Some famous Italian dishes are pizza, lasagne, risotto and tiramisu. I bet you'll have found out a lot more information than I have! Why do you think these foods are popular in Italy? Italian food is usually grown in Italy and the Italians love to work with high-quality ingredients.