

Our Week In Reception

Friday 9th October 2020

N E W H A L L

It's been such a busy week. We hope the children have been sharing all their learning at home with you in the evenings.

We have continued focusing on the story of the Gingerbread man this week. The children have become such amazing storytellers. It's been so entertaining watching them retelling the stories at home as well.

In literacy this week we are practising our phonics and used our Fred fingers to write words. We squeezed the sounds onto our fingers before we wrote them on our paper and tried to write dog, pig and cat. Our teachers were so impressed that we were all given leaves on the core value tree for resilience.

In maths this week we have been focusing on comparing amounts and using the language more, less and equal. We used conkers, buses, stickers and playdough to support this learning.

This week we have been focusing on our 5 senses and learning all about how they work together to help us experience the world around us. We played animal sound bingo, we listened to stories with our fingers in our ears and we talked about what we could see. We played 'What's in the mystery box?' to guess what we could feel and finished the week off making Gingerbread men where we used all our senses to listen to instructions, look at what we were doing, smelling the spices, and feeling and kneading the dough before we finally tasted our creations.

Home learning task.

Next week we are learning about our homes. We will be reading *The Three Little Pigs* and talking about materials we use to make homes. Please could you take a photo of the outside of your house and upload it to Tapestry.

Have a go at making your own Gingerbread men at home.

Vegan Gingerbread men (this makes 4 large)

1 1/2 Tablespoons of butter (or dairy free spread)

2 Tablespoons of brown sugar

3 Tablespoons of aquafaba (this is the liquid in a tin of chickpeas) or you could use 2 Tablespoons of mixed egg if you wish.

1 1/2 Tablespoons of golden syrup

1/2 Cup of plain flour

1/4 teaspoon of ground ginger

1/4 teaspoon of cinnamon

1/4 teaspoon of baking soda.

Cream butter and sugar together then add the rest of the ingredients. Roll out the dough and cut your shapes.

Bake 160C for about 5-10 mins

Just a few reminders...

- We are encouraging the children not to put their water bottles in their bags as they often don't close the lids or leak. We have already had 3 library books ruined.
- Don't forget Parents' meeting next week. You will be sent a zoom link by email to click on.

Please remember social distancing

Cherry class 8.40am - 8.50am / 3.00pm - 3.10pm

Willow class 8.50am - 9.00am / 3.10pm - 3.20pm

Only 1 adult per collection please.

Thank you for your support in the mornings, we are so proud the children are walking in independently. It helps us start the day quicker.