



Year 3 Weekly Homework Week Beginning 1.11.21

If your child wishes to share their work with the class, they will be given the opportunity to do so at some point.

Rights Respecting Articles: Article 3 - *The best interests of the child must be a top priority in all decisions and actions that affect children*

MATHS

Times Tables 1-12

<https://www.timestables.co.uk/>

DC

<https://www.topmarks.co.uk/maths-games/hit-the-button>

Maths Daily Lessons

Addition & Subtraction (lessons 6-10)

<https://classroom.thenational.academy/units/multiplication-and-division-70b8>

LITERACY

Spelling (following school's spelling lists)

The 'u' sound spelt ou
More prefixes (negative meanings)

younger touching double troubling countries disagree
mislead incorrect unwell

Make sure you check the meaning of all new words in a dictionary.

Literacy Daily Lessons

Portia Spiders - Non-Chronological Report (lessons 11-16)

<https://classroom.thenational.academy/units/portia-spiders-non-chronological-report-8452>

Reading - select a book of your choice

<https://www.purplemash.com/sch/osmani>

<https://stories.audible.com/discovery>

(If possible, collect a reading book from school if you are shielding)

SCIENCE

How is igneous rock formed? (lesson 1)

<https://classroom.thenational.academy/units/states-of-matter-3a2a>

Geography

What are the countries of Europe? (lesson 1)

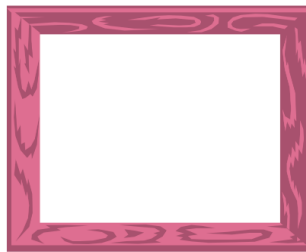
<https://classroom.thenational.academy/subjects-by-year/year-3/subjects/geography>

History

How did farming change how humans lived? (lesson 6)

<https://classroom.thenational.academy/units/prehistoric-britain-b65f>

PSHE



Draw your own picture frame and draw a picture of your own family.

Around the edge of the picture frame, write some words that explain what your family means to you.

DT

Have a go at making one of these Stone Age recipes! Remember you must make sure you have an adult's permission and are supervised!

Paleolithic Biscuits

(Please note these contain nuts.)

MAKE PALEOLITHIC BISCUITS

Treat yourself to a yummy Stone Age snack!

This simple recipe combines natural ingredients prehistoric people would have been able to get their hands on – so no wheat flour – and no sugar! Grab a grown up to help and take them to munch on your next day out...

Ingredients

- 315 grams of almond flour
- 1 teaspoon of baking soda
- ¼ teaspoon sea salt
- 2 medium eggs
- 2 tablespoons honey
- 1 tablespoon of lemon juice

Instructions

1. Preheat oven to 160 degrees (140 degrees fan) or gas mark 3.
2. Mix the flour, salt and baking powder in a bowl. Make a well in centre and add the eggs, honey and juice. Stir everything until you have a dough.
3. Use a tablespoon to drop scoops of the dough around 1cm thick onto a baking tray lined with baking paper.
4. Bake for about 20 minutes until lightly browned and cooked through.

Please remove any nut ingredients if you have an allergy.

RE

Find out what a Humanist is and list 3 to 4 things they believe in with pictures.

PE- Daily workouts



[5 Minute Work Out](#)



[P.E with Joe](#)