



Class 3 Curriculum Update

February 2022

Values: Peace and Empathy

Out and About.

We are mid-way through our theme 'Out and About' and the children have loved exploring the local area. Our walk to identify key landmarks in the area has really helped us to understand the types of amenities and houses that are in Madley. We will move forward with this after half term looking at the different types of human and physical features there are. We will then research a county of our choice - please see Seesaw for the homework - which we will compare to Herefordshire.

The children will build on their use of atlases from the Autumn term when learning about Africa and will also start looking at maps and using these to understand direction, symbols and area of places in the UK. We will also explore the changes over time in the localities of interest and look at the reasons for these changes.



Maths

In maths, the children have been dividing 2 and 3-digit numbers by a 1-digit number. It has really helped using a range of manipulatives especially Numicon and counters. After half term, the children will be learning about money and will be adding and subtracting different amounts. Please spend as much time as you can helping the children to identify the different coins and when possible using cash to pay for items in a shop - maybe challenge them to work out the total of their items and how much change they may receive.

English

The children have been exploring the picture book *Journey*. They have used inference and prediction skills to decide what might happen when just shown the start of the story. Using drama, to explore the possibilities of the girl's journey, was enjoyed by all and they have started to write some descriptive paragraphs too. The book is being used by the whole school on World Book Day and we hope to write our own parts to the story.

Homework

The children have weekly homework.

Maths - TT Rockstars. The expectation is to play 3/4 games per day.

Reading - The children should read for a minimum of 15 minutes per day and record this so that it will count towards their 40 reads.

Spelling - Spelling Shed. The expectation is to play 3/4 games per day.

Please check Seesaw for research task about a county of interest in the UK.

Judaism

In RE, the children have been learning about Judaism and are remembering lots of facts about the religion but most importantly, they are learning about some of their festivals and why Jewish people celebrate in different ways at different times of the year.

The children have realised that bread is a significant food type for different celebrations and they loved making some bread and plaiting it while learning about Shabbat. The children were very keen to make more bread at home so here is a simple recipe you might like to try:

Ingredients

500g strong white bread flour , plus extra for dusting
7g sachet fast action yeast
1 tsp white caster sugar
2 tsp fine salt
1 tsp sunflower oil , plus extra for the work surface and bowl

Method

STEP 1 Tip the flour, yeast, sugar, salt and oil into a bowl. Pour over 325ml warm water, then mix (with a spatula or your hand), until it comes together as a shaggy dough. Make sure all the flour has been incorporated. Cover and leave for 10 mins.

STEP 2 Lightly oil your work surface and tip the dough onto it. Knead the dough for at least 10 mins until it becomes tighter and springy. Pull the dough into a ball and put in a clean, oiled bowl. Leave for 1 hr, or until doubled in size.

STEP 3 Tip the dough onto a lightly floured surface and roll into a long sausage shape. Halve the dough, then divide each half into four pieces, so you have eight equal-sized portions. At this point, you need to decide if you want to plait your dough or have rolls. If plaiting, split the section into 3 parts and plait. Repeat for the 8 dough balls you have made. If you are making rolls, roll each into a tight ball and put on a dusted baking tray, leaving some room between each ball for rising. Cover with a damp tea towel and leave in a warm place to prove for 40 mins-1 hr or until almost doubled in size.

STEP 4 Heat the oven to 230C/210C fan/gas 8. When the dough is ready, dust each ball with a bit more flour. (If you like, you can glaze the rolls with milk or beaten egg, and top with seeds.) Bake for 25-30mins, until light brown and hollow sounding when tapped on the base. Leave to cool on a wire rack.



I wish you all a happy and safe half term.

Mrs Lee and the Year 3 team.