



# Year R Learning Journey



Week beginning: 3<sup>rd</sup> December 2018

**Next week our topic will be:**

## **Traditional Tales**

We will be continuing our traditional tales with The Little Red Hen. We will be retelling the story in our key worker groups using story language. We will then be writing the story ourselves making sure we use all our sounds we have learnt so far. In maths we will be learning about 1 less. We will use practical objects to help us work out 1 less and then will move onto writing it as a number sentence. Special Jobs this week will be all about writing letters.

**Please remember:**

Tuesday is our PE day so please make sure you are bringing in a named PE kit for your child to get changed into for our PE sessions.

Words of this week:

all has if

Sounds of this week:

ar igh oa oo

## Home Challenge

Can you tell your grown up the story of The Little Red Hen? Remember to use all the actions that we have learnt in school! Then we would love you to make some bread just like The Little Red Hen and bring in a photo to show your teacher.



**How you can help at home:**

- ✓ This website provides some fun ideas to support your child in developing their fine motor skills.  
<http://www.learning4kids.net/list-of-fine-motor-play-activities/>
- ✓ Can you practise our talking story before next week? Use this website to learn the actions.  
<https://www.youtube.com/watch?v=JdvJZD-cplg>
- ✓ To practise counting back from 10.  
[https://www.youtube.com/watch?v=6RfIKqkvHTY&list=PLpTWh6VEf2n\\_k5ifGOvfq0Q\\_WuDrXUWXP](https://www.youtube.com/watch?v=6RfIKqkvHTY&list=PLpTWh6VEf2n_k5ifGOvfq0Q_WuDrXUWXP)
- ✓ To practise counting back from 20.  
[https://www.youtube.com/watch?v=srPktd4k\\_O8](https://www.youtube.com/watch?v=srPktd4k_O8)

# Bread Recipe

## Ingredients

- 500g granary, strong wholewheat or white bread flour (I used granary)
- 7g sachet fast-action dried
- 1 tsp salt
- 2 tbsp olive oil
- 1 tbsp clear honey

## Method

1. Tip the flour, yeast and salt into a large bowl and mix together with your hands. Stir 300ml hand-hot water with the oil and honey, then stir into the dry ingredients to make a soft dough.
  2. Turn the dough out onto a lightly floured surface and knead for 5 mins, until the dough no longer feels sticky, sprinkling with a little more flour if you need it.
  3. Oil the loaf tin and put the dough in the tin, pressing it in evenly. Put in a large plastic food bag and leave to rise for 1 hr, until the dough has risen to fill the tin and it no longer springs back when you press it with your finger.
  4. Heat oven to 200C/fan 180C/gas 6. Make several slashes across the top of the loaf with a sharp knife, then bake for 30-35 mins until the loaf is risen and golden. Tip it out onto a cooling rack and tap the base of the bread to check it is cooked. It should sound hollow. Leave to cool.
-