

Communication, language and literacy:

- Can you make a card for a special person? Maybe try writing your name.
- Get some small pieces of paper / post-it notes and write / draw some little messages. Maybe you will put them around your house and create a treasure hunt?
- Practise your name writing.
- Look at the 'pobble' document on the nursery website page. Choose a picture and talk about it together.

Fine motor skills:

- Practise doing up your own zip.
- Practise doing your own buttons.
- Thread some Cheerios onto dried spaghetti.

Gross motor skills:

- Can you balance on different body parts? On one leg, hands and feet or your bottom?
- Do a 'go noodle' exercise (YouTube)

Spring home learning - Nursery

Other ideas:

- Bake some simple biscuits (see recipe attached).
- Help to wash the pots and clean up after dinner.
- Pair up some clean socks - make sure they match!

Story time:

- Read a story together or watch a CBeebies bedtime story.
- Talk about the story - e.g. the characters, what happened, etc.

Maths: (resources in this document)

- Practise counting amounts to 10; line up the objects and touch each one as you count it.
- Roll a dice or draw some spots on paper like a dice face. Count the amounts and see if you can start to recognise the amount without needing to count.
- Play a game that involves counting the spaces that you jump. (See simple snakes and ladders game in the document for ideas).
- Learn counting songs - 5 speckled frogs & 10 in the bed - notice the numbers getting smaller. Which other songs count back?

Easy 3 ingredient 'fork biscuit' recipe.



Difficulty: Easy

Time: 15 minutes to prepare, 15 minutes to bake

Makes: approximately 15 biscuits

Ingredients: 100g (half a cup) softened butter

50g (a quarter cup) caster sugar

How to make your fork biscuits:

PRE-HEAT YOUR OVEN TO 180C / 160C FAN AND PREPARE YOUR BAKING TRAYS:

Line a few baking trays with some baking paper. If you do not have baking paper, a small amount of butter rubbed in will do the trick!

MIX THE BUTTER AND SUGAR TOGETHER:

Measure the butter. If it is too hard, pop it in the microwave for a few seconds to help it to soften. Measure out the sugar. Put the butter, and sugar together in a large mixing bowl.



MIX THE INGREDIENTS TOGETHER:

Use a wooden spoon and make sure the ingredients are mixed well together.

ADD THE FLOUR:

Weigh the flour and add to your mixing bowl.

Carry on mixing until the ingredients form a dough.

FORM YOUR BISCUITS:

Grab a small handful of dough and roll it into a ball in your hands.

Put the balls of dough on your baking tray with space between each one.

Dip a fork in cold water and press the fork down on each biscuit to make an imprint on.

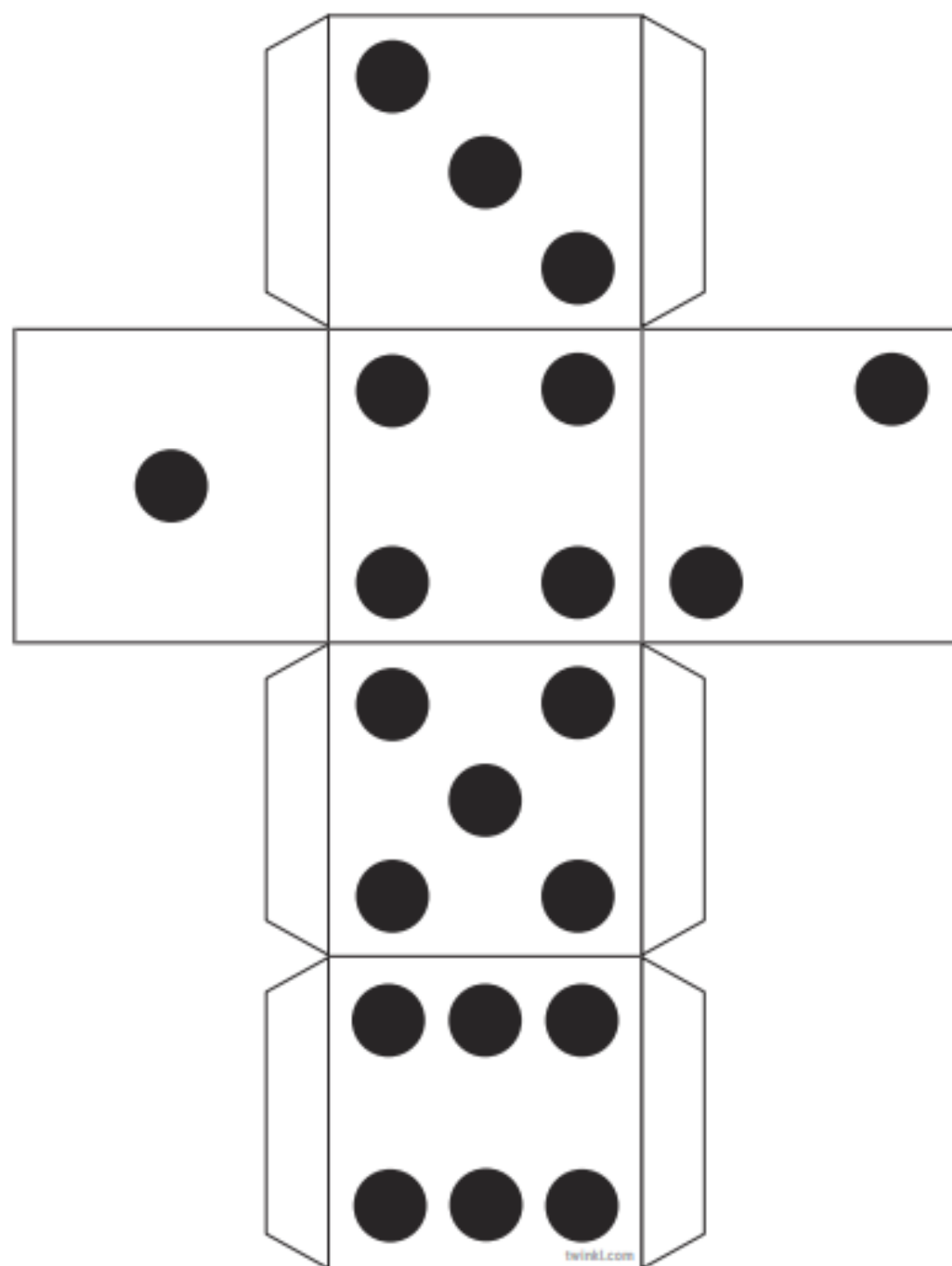


BAKE YOUR BISCUITS:

Bake in the oven for 12-15 minutes until they are golden brown.

Remove them from the oven and place on a wire rack to cool.





Snakes and Ladders

