



Year 5: Autumn A Home Learning

Topic: Island Invaders

Which challenges will you choose to complete?

ENGLISH Write an acrostic poem about the Anglo Saxons. A N G L O S A X O N S	Use Viking runes to write a secret message. There are some useful downloads at http://www.teachingideas.co.uk/vikings/the-viking-alphabet	ART and DESIGN Look at some images of Anglo Saxon patterns. Create your own design. Add colour in a creative way e.g. painting, collage or crayons.
RELIGIOUS EDUCATION Research an Anglo Saxon God of your choice and create a poster or presentation about them.	HISTORY and ENGLISH Write a biography about Alfred the Great, explaining why he was such a significant figure in Anglo-Saxon history.	DESIGN and TECHNOLOGY Prepare and cook traditional Anglo Saxon- foods such as mushroom soup, or honey, oat and spice cakes. If you choose this, you must have adult supervision! Try some of the recipes on the next page.
GEOGRAPHY Use a map and see how many Anglo Saxon place names you can find. If they end in -ton, -ham or -burgh what did it mean?	TALK at HOME TOPIC... How many famous historical figures can you name? Can you place them in chronological order?	ART and DESIGN Draw a diagram of a Viking longship. Visit http://www.ngkids.co.uk/history/Vikinglongboat

Children are expected to complete their weekly reading, spelling and number fact home learning. The above challenges are all optional.



Honey Shortbread

Ingredients

225g plain flour
50g corn flour
175g butter (soft)
125g honey

Equipment

Mixing bowl
Round baking tin
Fork
Spoon

Method

1. Preheat the oven to 160°C
2. Put all of the ingredients into a mixing bowl.
3. Mix them together until you have a dough.
4. Put the dough into a round tin and flatten.
5. Decorate by scoring lines across it and adding detail with a fork.
6. Bake in the oven for 30 minutes, until golden brown.
7. Remove from the oven and leave it to cool down.
8. Enjoy!



Honey, Oat and Spice Cakes

Makes 12 cakes

Ingredients

350g Scottish porridge oats
225g unsalted butter
50g chopped dried apricots or dried apples
225g runny honey
1 level tsp of ground cinnamon

Equipment

Large saucepan
Baking tray
Spoon
Wire rack

Method

1. Preheat the oven to 180°C (160°C in a fan oven).
2. Put the butter in a large saucepan over a medium heat until melted.
3. Remove from the heat, then add all of the other ingredients and stir until everything is well mixed.
4. Spoon the mixture out onto a greased baking tray or tin and press it down well.
5. Carefully flatten each dollop slightly.
6. Bake in the oven for 30 minutes or until golden brown.
7. Cool for a few minutes and then mark into squares while still warm and serve when cold.