




Year 3 Homework Grid Spring 1

All children at Trimley St Mary will receive a homework grid each half term. The function of homework is; to give families a starting point for discussion about what has been learned in school and to give children an opportunity to consolidate and extend their understanding. Homework should not be a battle. Family life is busy and can be unpredictable and some activities will take more time than others. This grid gives you an opportunity to pick activities that suit the time you have available – please aim for one activity per week as a guide.

Daily reading and maths activities should continue to be practised – please turn over for details. For the main homework activity each week, children should select a square of the grid to complete and return to school on a Friday. Children will be rewarded for each activity they complete.

<p>Create an array with different materials in your house such as pasta, stones or shells! Write a fact family to go alongside it! Put this on SeeSaw</p> 	<p>Draw a picture of a character from your reading book and write a character description.</p> 	<p>Make a skeleton out of sticks and stones – can you label any of the bones?</p> 
<p>What precious items would you need to pack in your suitcase to Antarctica? Draw us your suitcase and label it!</p> 	<p>Animal fact file – how do animals adapt to life in the Antarctic?</p> 	<p>Make your own Roman baked custard using the recipe overleaf.</p> 

Children are also expected to continue with at least 5 minutes of daily reading at home.

To continue with times tables practise and spellings on Purple Mash and fortnightly homework on My Maths.



Roman Baked Custard Recipe

The Romans enjoyed sweet treats. This traditional baked custard recipe can be eaten warm or served cold, cut up into chunks. Make as a sweet treat or as part of a Roman feast!

You will need: • 3 eggs • 300 ml milk • 40 g honey • pinch of nutmeg (optional)

Instructions:

1. Preheat the oven to 150°C.
2. Crack the eggs into a mixing bowl.
3. Mix together the eggs, milk and honey.
4. Pour the mixture into a baking dish.
5. Bake for 25 - 30 minutes.
6. If using, sprinkle the nutmeg onto the top while it is warm.
7. Enjoy! The recipe typically serves 4.

Serve the custard warm with fruit or do as the Romans did, and let it cool before cutting into tasty custard chunks to enjoy later.