

Enjoy the time with your family and remember we are missing you!

I've marked ActiveLearn when you've completed some work so far and will continue to check.

Can't wait to see you all again very soon 😊😊

Mrs A x

Please Note: These tasks are not all to be done in one go. If you want to spread them out and do one or two per week then that is fine. I will continue to add to it!

Science: (1) Experiment with soluble materials and record data in a table.

<https://www.bbc.co.uk/bitesize/topics/zcvv4wx/articles/zpbdpbk>

Sugar and salt both dissolve in solution relatively easily, but one dissolves quicker than the other. A simple experiment can determine which one dissolves faster.

Resources: salt and sugar (measured equally), at least 2 solvents at room temperature (water and white vinegar are good),

1. Make a table to record your results. Your table should include a start and stop time for each solid.
2. Pour equal amounts of solvent into cups and add a teaspoonful of salt into each cup. Record how long it takes to dissolve.
3. Repeat the process – and record your data

What did you notice?

The Science Bit: sugar should dissolve faster in solvents than salt does. The reason for this is because the sugar molecules are bigger than salt. This allows for more water molecules to surround a single particle, pulling it into solution faster.

Science: (2) To know that changes in materials are reversible and irreversible

<https://www.bbc.co.uk/bitesize/topics/zcvv4wx/articles/z9brcw> watch the video and then complete the online task. Then write the sentences below using the key vocabulary.

Substance	Soluble / Insoluble
Sugar	
Sand	
Salt	
Coffee	
Flour	

Item	Reversible / Irreversible
Ice	
Raw egg	
Salty water	
Sandy water	

MI High

Burning is _____ change.

Dissolving paint is _____ change.

Separating the rock is _____ change.

Mixing the plaster and the water is _____ change.

Melting the ice is _____ change.

Turning the water to ice is _____ change.

PE: Dance session

Complete our dance sessions by listening to and following lesson 3!

http://downloads.bbc.co.uk/schoolradio/dance/dance_ks2/south_american_carnival/dance_ks2_south_american_carnival.pdf

Have fun!

History – Find out about the link between Maya and Chocolate -linked to science (irreversible changes)

<https://www.bbc.co.uk/bitesize/articles/zngsqp3>

- Research chocolate and create a time line.
- Write a report explaining why chocolate was so important to the Mayans,

Make and Do- Why not have a go at these recipes?

Ancient Maya Hot Chocolate twinkl

Only the rich and noble members of Maya society drank this chocolately treat. Is your palate distinguished enough to appreciate its rich, wholesome flavour?

Ingredients (Makes 2 small servings) 3 tablespoons of instant hot chocolate powder 250ml of milk 1 teaspoon of ground cinnamon A pinch of chilli powder	Equipment Small jug Spoon (teaspoon and tablespoon) Pan for boiling milk
--	--

Step 1. Mix the cocoa, cinnamon and chilli together in a small jug.



Step 2. Heat the milk slowly in a small pan on the stove (or in a microwave) until it is bubbly and frothy.



Step 3. Pour the milk into the jug containing the cocoa and spices and stir well.



Step 4. Serve and enjoy!



Top Tip!
If you want to make your hot chocolate more authentic, then use cacao (dark chocolate) and pour it back and forth between two mugs to make it frothy. Depictions on vases show us that this is what the ancient Maya did!

How to Make Rocky Road Crunch Bars

These **delicious** treats taste great and are easy to make. Follow these steps to find out how.

Ingredients

- 300 grams dark chocolate
- 125 grams butter
- 3 tablespoons golden syrup
- 8 rich tea biscuits
- 75 grams mini marshmallows

Equipment

- 1 deep baking tray
- 2 glass bowls
- Wooden spoon
- Kettle
- Sharp knife



Rocky Road Crunch Bars

1. Firstly, fill the kettle with water and boil.

WARNING!

You will need an adult to help you when using hot water.



Step 1

2. Whilst the water is boiling, break up the chocolate and put it into one of the bowls.

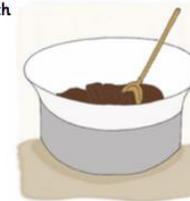
3. When the kettle has boiled, **carefully** pour the hot water into the other bowl you haven't used.

TOP TIP!

Only fill the bowl half way. If you fill it too much it could **overflow**.



4. Place the bowl with the chocolate on top of the bowl with the hot water. The heat from the hot water will melt the chocolate. Stir it slowly with a wooden spoon until it turns into a **smooth liquid**.



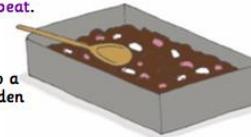
Step 4

5. Then put the butter and golden syrup into the chocolate **mixture** and stir until it is fully **combined**.

6. Next crumble the biscuits into the chocolate mixture. Stir this until all the biscuit is **coated** with chocolate.

7. After that, mix in the mini marshmallows and **repeat**.

8. After it is combined, slowly pour the mixture into a baking tray and smooth out the **surface** with a wooden spoon.



Step 8

9. Put the tray into the fridge and let it cool overnight until it becomes hard.

10. Cut up into small bite size chunks or bars.

11. Finally, eat and enjoy!

WARNING!

You will need an adult to help you with the sharp knife.



Step 10

So why not try out this recipe and make Rocky Road Crunch Bars for your friends and family.

Design – A Mayan mask Do some research and create your own design for a Mayan mask

