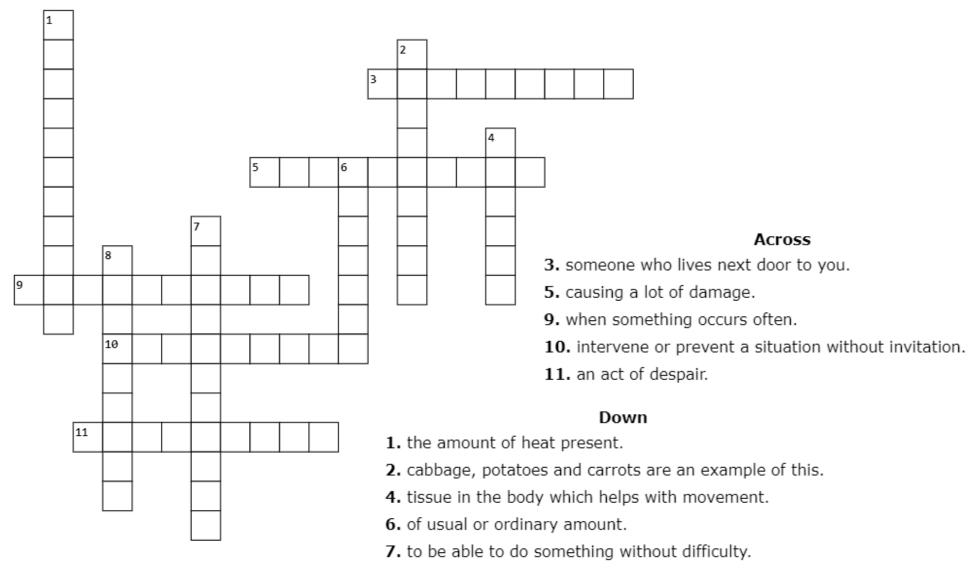
## Year 5 HALF-TERMLY HOMEWORK MENU

 Topic: Ancient Greece
 Term: Spring 2
 Name: \_\_\_\_\_\_

Statutory Spollings	Reading	Topic Project Activities	
Statutory Spellings We will be having regular quizzes in school. Make sure you practice them little and often! This half terms words are:	<b>Reading</b> Don't forget to keep your reading up to date. Perhaps complete a book review	<ul> <li>(each of these will earn you a dojo point!)</li> <li>Can you use resources from around your house/garden to create your own set of wings. These could be for yourself of a toy.</li> <li>Use the instructions to create your own Ancient</li> </ul>	
develop, determined, familiar, definite, awkward, persuade, immediately, suggest, marvellous, necessary, programme, recommend	Challenge: Design a poster to persuade people to read your book!	<ul> <li>Greek foods, or do some research and create your own menu!</li> <li>Can you create a model of an Ancient Greek temple or structure? Your model could be made from whatever you choose- recycling, lage food.</li> </ul>	
recommend	Write two facts and two opinions from the text!	<ul> <li>lego, food</li> <li>Can you create your own Greek key/meander pattern?</li> </ul>	
Online Maths Weekly Use Times Tables Rockstars	<b>Times Tables</b> Practice your 9, 11 and 12 times tables. You could listen to Percy Parker to help you!	Create your own mini Olympics and compete against your family and friends! Carry out the investigation into Archimedes Principle! Research the life cycle of an insect or an amphibian. Write a story as if you were that	
Use Mathletics weekly Mothletics We'll be watching and rewarding you for your efforts!!	S READY G SET	<ul> <li>animal! How would they feel as their bodies change?</li> <li><u>https://www.bbc.co.uk/languages/greek/</u></li> <li>Follow the link above to try learning some Greek.</li> <li>Please do take a photo or video of any activities carried out at home and email them to <u>secretary@dobwalls.cornwall.sch.uk</u></li> </ul>	

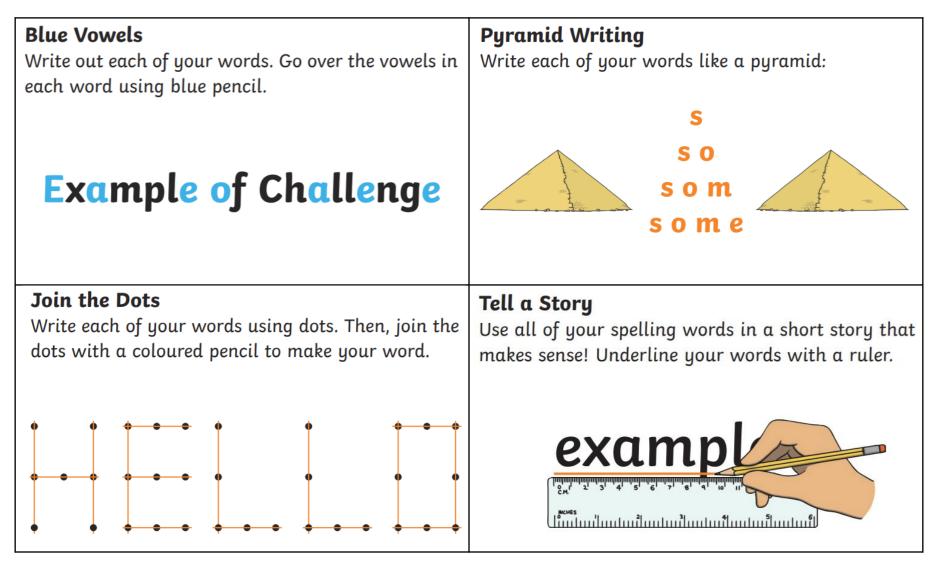
Give yourself 5 minutes to complete sheet 1 at the beginning of half term. Practice throughout the term. You could go on Times Table Rock Stars or teach your family how to play 'Buzz Beep' and practice with them. At the end of term you can give yourself a maximum of 5 minutes to complete sheet 2. Did you beat your score or time?

Sheet 1	Time S	core /39	Sheet 2 Tir	me Scor	re /39
120 ÷ 12 =	9 ÷ 9 =	11 × 2 =	81 ÷ 9 =	10 × 11 =	5 × 9 =
7 × 9 =	27 ÷ 9 =	2 × 9 =	54 ÷ 9 =	121 ÷ 11 =	12 × 3 =
12 × 7 =	88 ÷ 11 =	12 × 5 =	11 × 1 =	9 × 5 =	1 × 9 =
2 × 11 =	9 × 11 =	66 ÷ 11 =	2 × 12 =	11 × 12 =	6 × 12 =
11 ÷ 11 =	12 × 9 =	9 × 8 =	9 × 6 =	5 × 11 =	11 × 9 =
12 ÷ 12 =	9 × 12 =	11 × 6 =	12 × 9 =	4 × 12 =	12 × 2 =
3 × 12 =	44 ÷ 11 =	33 ÷ 11 =	72 ÷ 12 =	12 × 10 =	88 ÷ 11 =
24 ÷ 12 =	60 ÷ 12 =	11 × 5 =	11 × 10 =	7 × 9 =	9 ÷ 9 =
8 × 9 =	11 × 12 =	9 × 3 =	2 × 9 =	12 × 1 =	3 × 11 =
12 × 2 =	1 × 12 =	7 × 11 =	63 ÷ 9 =	45 ÷ 9 =	9 × 2 =
11 × 8 =	10 × 11 =	4 × 11 =	11 × 12 =	36 ÷ 9 =	132 ÷ 12 =
11 × 10 =	132 ÷ 12 =	110 ÷ 11 =	48 ÷ 12 =	12 ÷ 12 =	96 ÷ 12 =
108 ÷ 9 =	121 ÷ 11 =	10 × 9 =	132 ÷ 11 =	11 × 5 =	8 × 12 =



8. items needed for a particular purpose.





## Ancient Greek Cooking- please be careful and ensure an adult is there to help!

# Melomakarona

# Method

### Ingredients

#### For the biscuits

- 575g of plain flour
- 2 teaspoons cinnamon
- 1 teaspoon ground cloves
- 1 teaspoon baking soda
- 2 teaspoons baking powder
- 450g unsalted butter
- 150g sugar
- 3 egg yolks
- 120ml orange juice
- 1 teaspoon honey
- Finely crushed walnuts for topping

#### For the honey syrup

200g sugar

- 250ml water
- 250ml honey



1. Wash hands before you begin.

Cookies

2. Whisk the flour, spices, baking soda and baking powder in a large mixing bowl.

**Greek Honey-Spice** 

- 3. Beat the butter until it is light and fluffy.
- Add the sugar and continue mixing for about 5 more minutes.
- In a separate bowl, beat the egg yolks and orange juice together and add to the butter mixture.
- Add the dry ingredients in 3 parts, mixing after each addition.
- Add the teaspoon of honey and mix until a soft dough forms.
- Chill dough for 30 minutes to 1 hour before shaping.
- Shape the dough into small ovals and flatten a little on the baking paper. Note: These cookies do spread a little, so make sure you leave enough room between each one.
- Bake at 175°C for approximately 20 minutes or until light golden brown.

### Equipment

Whisk Large mixing bowl Saucepan Measuring jug Weighing scales Small mixing bowl Teaspoon Fridge for chilling dough Baking parchment

#### For the honey syrup

- 1. Heat the sugar, water and honey over a low heat until sugar dissolves. Let the mixture cool.
- When cookies are cool enough to handle, dip them into the syrup on both sides for 10-15 seconds.
- Gently press the top side of the freshly-dipped cookies onto the crushed walnuts then place on parchment paper.
- 4. Let cookies dry before eating.

## Ancient Greek Cooking- please be careful and ensure an adult is there to help!



### Ingredients

450g of chopped walnuts

1 teaspoon ground cinnamon

450g filo pastry

225g of salted butter

200g granulated sugar

250ml water

120ml honey

1 teaspoon vanilla extract

1 teaspoon lemon zest

#### Equipment

33x23cm (9x13 inch) baking dish

Weighing scales

Measuring jug

Saucepan

Grater

Sharp knife

Teaspoon

Mixing bowl

Pastry brush

#### Method

- 1. Wash hands before you begin.
- 2. Preheat the oven to 175°C.
- 3. Butter the baking dish.
- 4. Mix the cinnamon and walnuts in a bowl.
- Unroll the filo pastry and cut the stack in half to fit the dish.
- Place two sheets of filo pastry at the bottom of the dish and brush generously with butter.
- 7. Sprinkle 2-3 tablespoons of nut mixture over pastry.
- Add two more sheets of filo pastry, brush with butter and sprinkle nut mixture.
- Repeat this process until all ingredients are used, ending with 6 sheets of filo pastry.
- Cut baklava into 4 long rows then each row 9 times diagonally to make 36 diamond shapes.
- Bake for approximately 50 minutes in a preheated oven until golden brown and crisp.

#### For the syrup

- While baklava is baking, combine the sugar and water in a small saucepan over medium heat and bring to a boil.
- Stir in honey, vanilla extract and lemon zest; reduce heat and simmer for 20 minutes.
- Remove the baklava from the oven and immediately spoon the syrup mixture over it.
- 4. Cool completely before serving.

# **Examples of Ancient Greek Architecture**



## Temple of Olympian Zeus



The Odeon of Herodes Atticus



## The Parthenon

**Challenge-** can you research your structure and write a fact file about it?

# What is Greek key/meander?

Here are some examples:

A Greek key or meander, is a decorative border constructed from a continuous line, shaped into a repeated motif. In ancient Greece, the Greek Key was a symbol for 'infinity' and the 'eternal flow of things'. This is an obvious association, due to the pattern's unbroken, continuous style.

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#### **Key Information**:

- Date of birth: 287 BC
- Date of death: 212BC
- Born: Syracuse, Sicily
- Father: Phidias
- Nationality: Greek
- Famous as: Mathematician, Engineer, Inventor, Physicist.

#### You will need:

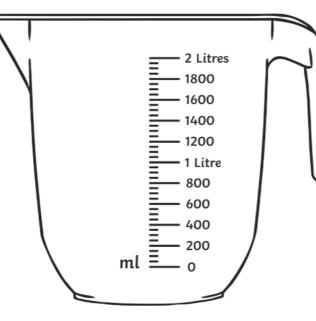
- A measuring jug
- Interlocking cubes or building bricks
- Coloured pencils
- Water

#### Method:

- 1. Pour 500ml of water into the measuring jug.
- Fasten 20 bricks or cubes together and place them into the water. Record the water level in red on the diagram below. Add a label such as "water level with 20 cubes."
- 3. Remove the cubes and check that the water level returns to 500m
- 4. Make a different shape using the same number of cubes. How far does the water level rise this time?
- Repeat the experiment with just 10 cubes. What do you notice? Record your results in green on the diagram on the next page and add a label such as "water level with 10 cubes."
- Estimate how much the water level will rise if you use 25 and 30 cubes. Mark your estimates on the diagram below using different coloured pencils and adding labels.
- Were your estimates correct? Mark on the actual water levels and label them for 25 and 30 cubes.

### Archimedes' Principle

The question of why some objects sink in fluids while others float can be answered using Archimedes' Principle. Several examples using water as the fluid illustrate this. If the weight of an object submerged in water is less than that of the displaced water, the object rises. This happens when a block of wood is released underwater. If the weight of an object is greater than the weight of the displaced water (water that has moved), the object sinks. This happens when a rock is dropped into water. An object floats—that is, it neither rises nor sinks—when its weight equals that of the displaced/moved water. For example, a ship floats at a depth where the weight of the water it displaces is equal to its own weight. As the ship is loaded and becomes heavier, it sinks deeper, displacing more water. In this way, the strength of the buoyant force continuously matches the weight of the ship and its cargo.



Challenge- Can you write this out as a scientific enquiry? Write down your prediction, create a results table and graph ect.

Book Review	Would you/would you not recommend the book? Why?
Book review by:	
Title: _	-
Author:	-
Non-fiction Fiction	
What is the book about?	
	Book Illustration
	ノ  
Who would this book be suitable for? Age/interests	