

# Specialists

## Pack

### Term 4 Pack 1

### Year

# 5





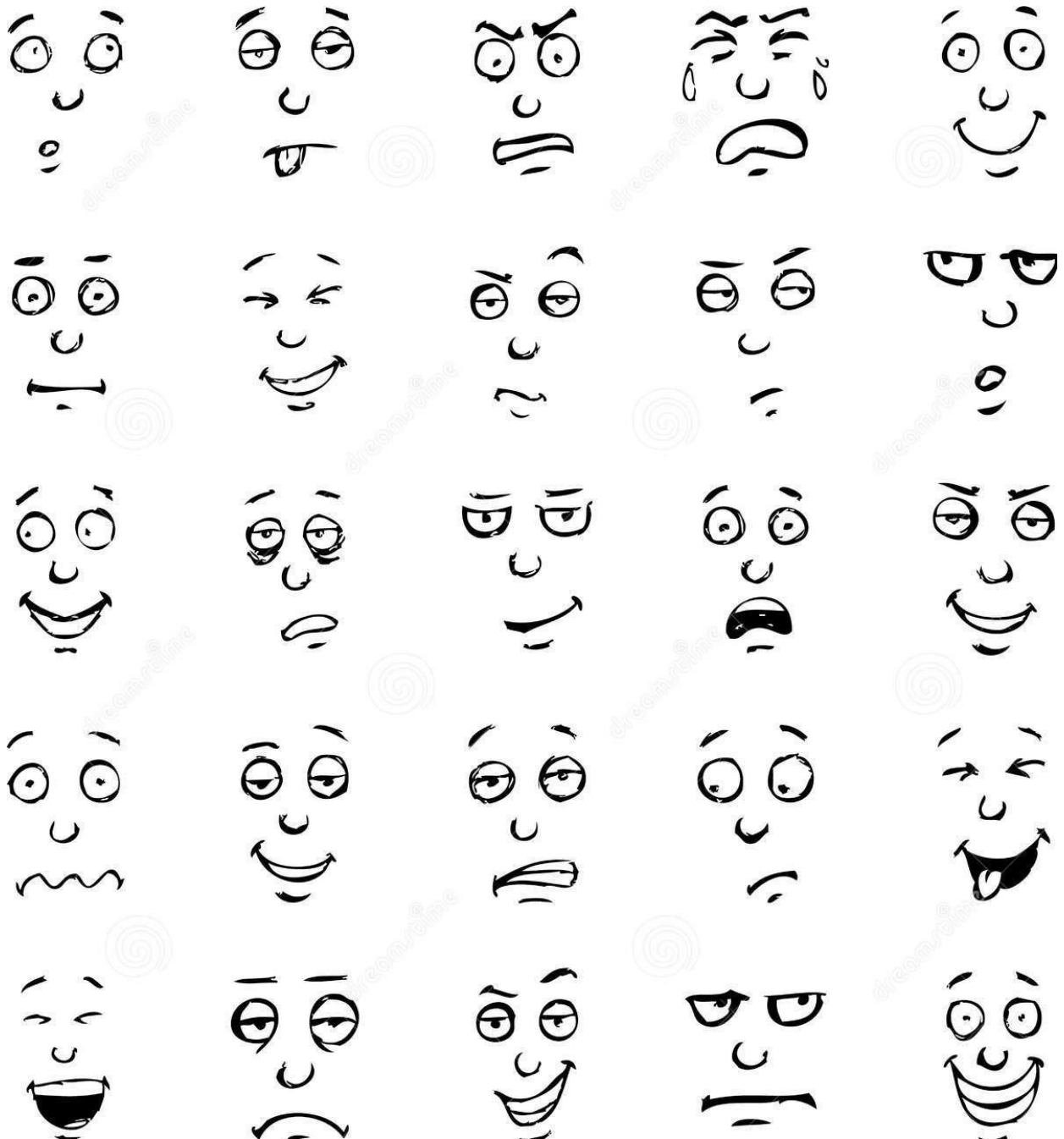
## REMOTE LEARNING -VISUAL ARTS

### SESSION 1 - CARTOON EMOTION FACES:

To help with the design of your buddy bag you will be practising cartoon faces. Your task for the next session is to draw cartoon faces which show various emotions.

You will need:

1. A pencil with optional eraser.
2. Scrap paper to practise with.
3. Ideas or images to use as inspiration.



Please share your work on our 'Visual Arts Year 5' blog in Purple Mash. Don't forget to mention which emotion you have made.



Shared Blogs





## Follow the Color Brick Road



### Red

10 Star Jumps

### Purple

40sec Wall Sit

### Yellow

5 Push Ups

### Green

10 Sit Ups

### Orange

15 Burpees

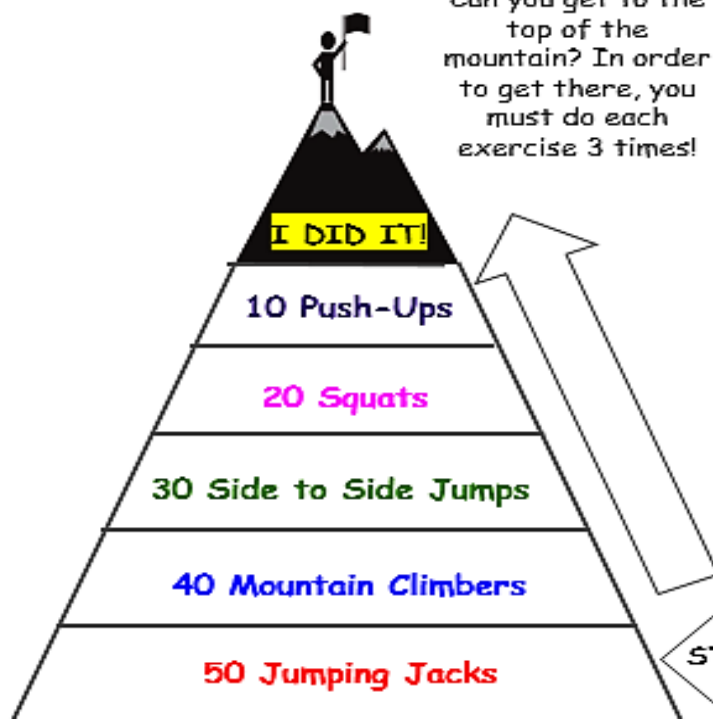
### Blue

20 Squats

## The Mountain Challenge

### Challenge #1

Can you get to the top of the mountain? In order to get there, you must do each exercise 3 times!



### Challenge #2

Now it's time to create your own mountain challenge! Fill in all of the blanks with a different exercise. Then do each 3 times to reach the top!



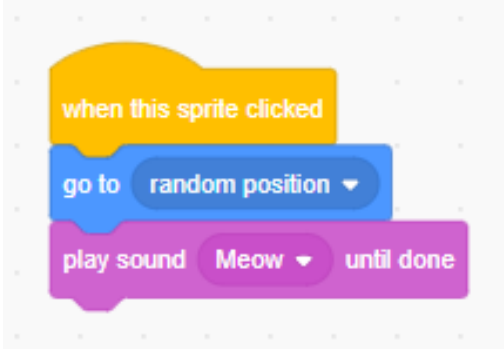
START HERE



# Scratch Quiz Pt 3

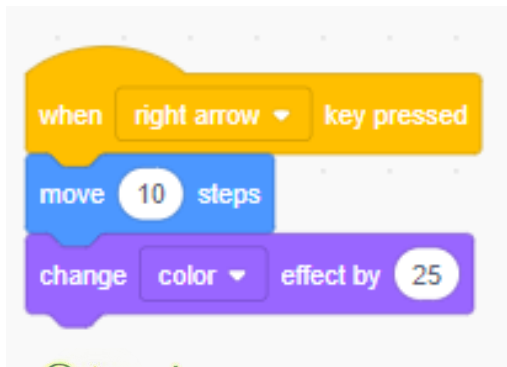


**Challenge 1:** In your own words, explain what this piece of code will make the cat sprite do.



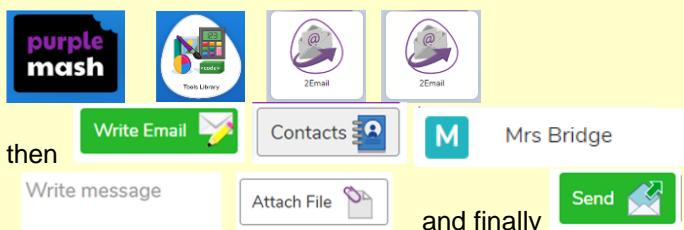
What would happen if I added a FOREVER block below the **control** block?

**Challenge 2:** In your own words, explain what this piece of code will make the cat sprite do.

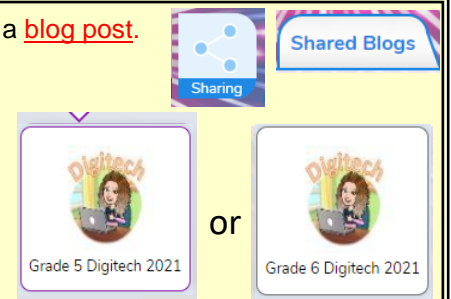


You can test out the code and check your answers by visiting [scratch.mit.edu](https://scratch.mit.edu) and pressing **Create**.

In Purple Mash **email** me through the 2Email APP. The steps are...



or add a **blog post**.





# chocolate brownies

## Ingredients:

- 125g butter
- 1  $\frac{1}{2}$  cups caster sugar
- $\frac{1}{2}$  cup cocoa powder
- 1 tsp vanilla essence
- $\frac{1}{4}$  tsp salt
- 2 eggs
- 1 cup plain flour
- 1 tsp baking powder
- 1 cup choc bits (white or milk chocolate)

## Equipment:

- Measuring spoons and cups
- Saucepan
- Stove
- Wooden spoon
- Whisk
- 18cm x 28cm baking pan/cake tin
- Baking paper



## Method/Steps: (makes about 12 big brownies)

1. **Preheat** the oven to 170c. **Line** your baking pan with baking paper, making sure some of the baking paper hangs over the side so it is easy to remove the brownie later.
2. **Melt** the butter in a medium saucepan on low heat.
3. **Pour** the caster sugar, cocoa, vanilla and salt into the saucepan and **stir** until it is all mixed in.
4. **Remove** the saucepan from the heat and let the mixture cool for about 10 minutes.
5. Quickly **whisk** in the eggs so they don't start to cook in the warm mixture.
6. **Add** the flour and baking powder to the saucepan and **mix** gently until it is all combined.
7. **Mix** in the choc bits, try not to let them melt. I **sprinkled** mine on top after I **poured** the mixture into the pan.
8. **Pour** the brownie mixture into the prepared baking pan and **smooth** out the top with a spoon.
9. **Bake** in the oven for 25-30 minutes.
10. The brownie will look soft and gooey when you take it out of the oven but will become harder when it cools down.
11. Allow the baked brownie to cool in the tray before taking it out to **slice** up and **serve**.
12. Enjoy!



This is another one of my family's favourite treats, I hope you like it too! Don't forget to upload photos of your brownies onto the **Year 5-6 Cooking** blog on Purple Mash!

*From Mrs Keenan*

