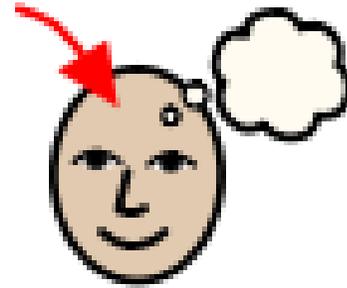




Home



Learning



The Queen of Hearts

Learning Objectives

Independence Skills

- Health and Safety regarding heat - using the oven
- Health and Safety regarding food, kitchen and personal hygiene
- Handling raw ingredients



Mathematics

- Quantity - weighing and measuring - recognition of number, recognition of units grams / ounces etc
- Temperature - recognition of $^{\circ}\text{C}$ as a symbol meaning heat
- Time - recognition of the time in minutes, using a clock / timer

English - Communication

Vocabulary - naming common household ingredients and utensils

English - reading

Recognition of letters in upper and lower case, simple words, phonemes, digraphs and consonant clusters.

Types of text - instructions and reading for pleasure, recognition and reaction to repetition in stories

The Queen of Hearts, She made some tarts, All on a summer's day;

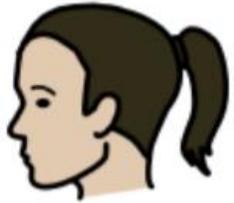
The Knave of hearts, He stole those tarts, And took them clean away.

The King of Hearts, Called for the tarts, And beat the knave full sore;

The Knave of hearts Brought back the tarts, And vowed he'd steal no more.



Get ready to cook:



tie hair up



wipe the table

and



surfaces



take off



jewellery



put on

an



apron



wash your hands

Make your own Jam Tarts



Ingredients

- 125g/4½oz flour
- pinch salt
- 55g/2oz butter, cubed
- 2-3 tbsp cold water
- jam



Make your own Jam Tarts

Equipment

- Mixing bowl
- Weighing scales
- Measuring spoon - tablespoon
- Knife
- Rolling pin
- Bun tray
- Pastry cutters





Method

Make the pastry

1. Put the flour and salt in a large bowl
2. Add cubes of butter.
3. Use your fingertips to rub the butter into the flour until you have a mixture that resembles coarse breadcrumbs (Rubbing in method)
4. Using a knife, stir in just enough of the cold water to bind the dough together.
5. Wrap the dough in cling film and chill for 10-15 minutes before using





Method

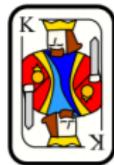
1. Preheat oven to 200C/180C fan/gas 6
2. On a floured work surface, roll out thinly.
3. Use a pastry cutter to cut out rounds.
4. Grease the bun tin with a little butter
5. Put 1 round in each hole
6. Use a spoon and put some jam in each pastry round.
7. Bake for 15 - 18 mins



Key Words



Queen



King



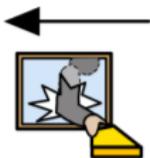
Knave



jam tarts



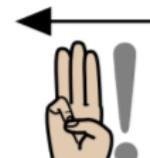
Summer



stole



beat



swore



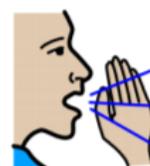
took



clean



away



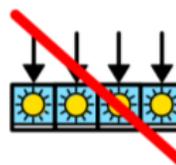
called



made



brought back



no more



poem

Now you've been the Queen are you going to be the knave and 'steal' them!



Enjoy