

Year Group: 2

Date: Thursday 14th May 2020

Subject	Lesson focus/objective (I can....)	Activity and/or instructions
Reading /Phonics	I can infer meaning from an image.	<ol style="list-style-type: none">1. Read the recipe about how to make Cou-cou and flying fish on page 22. Answer the questions on page 33. Check your answers on page 9
Mathematics	I can sort, record and interpret data.	Complete the activities on page 5 - 6
Writing	I can create a 'Magic potion'	If you could brew a magic potion, what would it make someone be able to do? What ingredients would you include? Write a description of the potion you would invent and list the ingredients. You can use the template on page 4
Other	I can use my prior knowledge to answer questions and use geographical language.	<ol style="list-style-type: none">1. Look at this video on Tobacco Bay, Bermuda: https://www.youtube.com/watch?v=zWZ_xqEWVFc2. Read through some of the facts on page 73. Task: write a message in a bottle, describing to somebody what Tobacco bay is like. Include what you can see, hear, taste, touch and smell.

Please read daily and complete your reading record. You can access Accelerated Reader clicking [here](https://ukhosted2.renlearn.co.uk/1894742/) and putting in your user name and password: <https://ukhosted2.renlearn.co.uk/1894742/> You may find that some of your books at home are also on Accelerated Reader, so re-read them and give the quiz a go.

Year Group: 2

Date: Thursday 14th May 2020

Cou- cou and flying fish

Cou-cou and flying fish is Barbados' national dish and has the respect of both young and old generations. With mellow flavours, the fresh fish stew is also perfect for a typical British rainy day. Sea bass works just as well for this recipe.

1. Begin by making the Bajan chopped seasoning as this needs to be made in advance. Place both types of onion, the garlic, ginger, scotch bonnet, thyme, mixed spice and lime juice in a food processor. Blitz to form a rough paste
2. Transfer the paste to a jar and add the vinegar. Seal the jar and shake vigorously. Season to taste.
3. To prepare the fish, season the fillets well with lime juice and salt. Cover and leave to marinate for 10–15 minutes
4. Begin the stew by placing the oil in a frying pan over a medium heat. Add onion, garlic, pepper, tomato, thyme, curry and garlic powders and fry. Stir in 1 tbsp of the Bajan chopped seasoning along with the butter
5. Pat dry the fish fillets. Season again with a little salt, pepper and garlic powder then roll each fillet up to form a cylinder. Place the rolls into the stew, cover the pan and simmer gently over a low heat for 12–15 minutes
6. Add the water, okra, onion and thyme to a large pan and bring to the boil over a high heat. Strain the water, reserving the okra slices and liquid separately but discarding the onion and thyme
7. Place the pan back over a medium heat with the cornmeal. Whisk in the reserved water a little at a time to create a smooth mixture. Reduce the heat and continue to whisk vigorously until the mixture begins to thicken. Stir in the okra until fully incorporated

Year Group: 2

Date: Thursday 14th May 2020

8. Scoop the cornmeal mixture into serving bowls and top with a rolled fillet, spooning over the fish stew. Season to taste and garnish with the parsley to serve

Sequencing: Cou cou and flying fish.

1. What other fish works just as well as Flying Fish?
2. What is the first thing that needs to be made for this dish?
3. What must you then do next to the paste?
4. What must you add before leaving the fillet to marinate?
5. What must you add along with 1 tbsp of Bajan chopped seasoning?
6. What do you need to do after pat drying the fish fillets?
7. What must you do before putting the pan back over a medium heat with the cornmeal?
8. How long must you continue to 'whisk vigorously'?
9. What should you do after scooping out the cornmeal mixture into serving bowls?
10. What is the final thing you can add before eating the dish?

Year Group: 2
Date: Thursday 14th May 2020

My Magic Potion



Ingredients: _____ _____ _____ _____ _____ _____	
---	--

Useful Words

stir	firstly	eyeballs	tail of rat	frogs	bat wings	magic
frogs	pour	toad	chop	boil	mix	bubbling

Method: _____ _____ _____ _____ _____ _____ _____ _____
--

Year Group: 2

Date: Thursday 14th May 2020

1 Rosie draws a tally chart for the hair colour of the children in her class.

Hair colour	Tally	Number
Brown		
Blonde		
Black		6
Ginger		2

How many children have brown hair?

_____ children

Complete the tally for children with blonde hair.

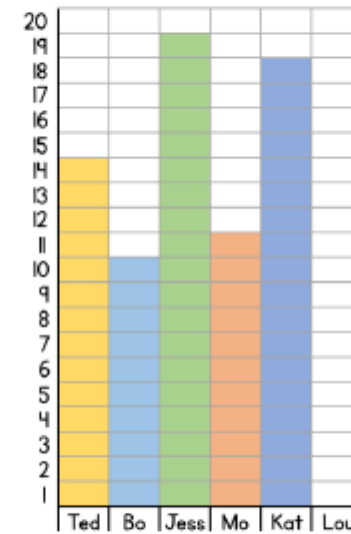
How many children are in Rosie's class?

_____ children

2

The children in class 2 have a competition. They count how many balls go through a hoop in 1 minute.





The diagram shows the results.




Who gets the most balls through the hoop?

How many more balls does Kat get through the hoop than Mo?

- 3** The pictogram shows how much money 4 children have in their money box.

Child	Money
Teddy	
Jack	
Eva	
Dora	

Each  represents £5

How much money does Jack have?

£ _____




How much more money does Dora have than Eva?


£ _____

If Teddy spends £5, how much money does he have left?

£ _____

- 4** The pictogram shows how many eggs some chickens lay each day.

Day	Number of eggs
Monday	
Tuesday	
Wednesday	
Thursday	
Friday	

Each  represents 2 eggs.

How many eggs were laid on Wednesday?

_____ eggs

On Thursday, the chickens lay 4 eggs.

On Friday, the chickens lay one more egg than they do on Thursday.

Complete the pictogram.

Year Group: 2

Date: Thursday 14th May 2020

Tobacco Bay

Tobacco Bay is located in Bermuda's East End alongside a wealth of historic attractions, impressive fortresses, nature reserves, colourful architecture – and some of the island's most beautiful beaches. Tobacco Bay Beach attracts snorkellers looking to discover a world under the waves. The water is calm and clear, offering you the chance to get up-close-and-personal with blue parrotfish, grouper, angelfish, blue head wrasses, sergeant majors and other unique species.



Year Group: 2

Date: Thursday 14th May 2020



Year Group: 2

Date: Thursday 14th May 2020

1. What other fish works just as well as Flying Fish? [Sea bass](#)
2. What is the first thing that needs to be made for this dish? [Bajan chopped seasoning](#)
3. What must you then do next to the paste? [Transfer to a jar and add vinegar](#)
4. What must you add before leaving the fillet to marinate? [Lime juice and salt](#)
5. What must you add along with 1 tbsp of Bajan chopped seasoning? [butter](#)
6. What do you need to do after pat drying the fish fillets? [Season again with a little salt, pepper and garlic powder then roll each fillet up to form a cylinder](#)
9. What must you do before putting the pan back over a medium heat with the cornmeal? [Strain the water, reserving the okra slices and liquid separately but discarding the onion and thyme.](#)
7. How long must you continue to 'whisk vigorously'? [Until the mixture begins to thicken.](#)
8. What should you do after scooping out the cornmeal mixture into serving bowls? [Top with a rolled fillet, spooning over the fish stew](#)
9. What is the final thing you can add before eating the dish? [Parsley](#)